

kisetsu no kaiseki

seasonal tasting menu

iceberg salad no wafu (vg)(gf)

iceberg lettuce with caramelised onion dressing

sashimi moriawase

tuna and salmon sashimi

with sea bass garlic tosazu jelly

hamachi no tarutaru to goma no cracker

yellowtail tartare with sesame rice cracker

sake to avocado maki

raw salmon, avocado and yuzu mayo

gyuniku to goma no gyoza

beef, ginger and sesame dumplings

ika to aburi to tomatoes ponzu

crispy squid with burned tomatoes

and ponzu dressing

sake teriyaki

salmon fillet teriyaki with sansho salt

yaki asparagus (v)

asparagus with sweet soy and sesame

yaki atsuage (vg)(gf)

grilled tofu with shitake mushroom, lemon and chilli

hinadori no lemon miso yaki (gf)

cedar roast baby chicken with chilli and lemon

dessert

ROKA mini dessert platter

£70 per person

tokujo

premium tasting menu

kampachi sashimi no salada (gf)

yellowtail sashimi with yuzu-truffle dressing

sashimi no moriawase san shu

selection of premium sashimi

scallop sashimi salad with yuzu kosho

wagyu gunkan

wagyu sushi, oscietra caviar

ebi no tempura

rock shrimp tempura with chilli mayonnaise

wagyu tempura maki

wagyu maki tempura, roasted white onions

oscietra caviar

gindara to kani no gyoza

crab and black cod dumpling with roasted chilli dressing

broccoli no shinme, shoga to moromi miso (v)

tenderstem broccoli, ginger and moromi miso

yaki hotate

scallop skewers with wasabi and shiso

kankoku fu kohitsuji

lamb cutlets with korean spices

gindara no saikyo-yaki

black cod marinated in yuzu miso

or

tokujou wagyu to kinoko

100g pure breed japanese wagyu A4

eryngii mushrooms and wasabi ponzu sauce

£20 supplement per person

dessert

ROKA dessert platter

£90 per person

allergens: gluten free (gf), vegan (vg), vegetarian (v)

all items include VAT, none inclusive of a 13.5% discretionary service charge