

kisetsu no kaiseki

seasonal tasting menu

goma fuumi no horenso salada (vg)(gf)

spinach leaves and sesame dressing

goma to ponzu no sake tataki

seared salmon with sesame and ponzu dressing

sashimi moriawase

bluefin tuna, salmon sashimi and sea bass with garlic tosazu jelly

hamichi no tarutaru to goma no cracker

yellowtail tartare with sesame rice cracker

sake to avocado maki

raw salmon, avocado and asparagus

with wasabi tobiko and tenkasu

gyuniku to goma no gyoza

beef, ginger and sesame dumplings

satsumo tempura

sweet potato tempura with spicy yuzu dipping sauce

baby gem no ginger shoga yaki (v)(gf)

grilled baby gem with roasted onion and ginger

yaki asparagus (vg)

asparagus with sweet soy and sesame

tai no miso-yaki (gf)

sea bream fillet, ryotei miso and red onion

hinadori no lemon miso yaki (gf)

cedar roast baby chicken with chilli and lemon

dessert

ROKA mini dessert platter

£70 per person

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

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

tokujo

premium tasting menu

kampachi sashimi no salada (gf)

yellowtail sashimi with yuzu-truffle dressing

sashimi moriawase

o - toro sashimi, seared hamachi with black truffle

maguro tataki with caviar

hotate no tarutaru to yuzu miso

scallop tartare with yuzu miso

ebi no tempura

rock shrimp tempura with chilli mayonnaise

wagyu tempura maki

wagyu tempura maki, karashi ponzu

and oscietra caviar

gindara to kani no gyoza

crab and black cod dumplings with chilli dressing

broccoli no shinme, shoga to moromi miso (vg)

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 (gf)

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