

kisetsu no kaiseki

seasonal tasting menu

goma fuumi no horenso salada (vg)(gf)

spinach leaves and sesame dressing

kihada maguro no tataki

yellowfin tuna tataki with apple mustard dressing

sashimi moriwase

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

hamachi no tarutaru to goma no cracker

yellowtail tartare with sesame rice cracker

nama yasai tempura (v)

assorted vegetables with spicy yuzu sauce

california maki

crab meat, avocado, mayonnaise and wasabi tobiko

gyuniku to goma no gyoza

beef, ginger and sesame dumplings

konasu (vg)(gf)

eggplant in mirin, ginger and soy

yaki asparagus (vg)

asparagus with sweet soy and sesame

gyuniku to shishito yaki (gf)

spicy beef and shishito pepper skewers

tai no miso-yaki (gf)

sea bream fillet, ryotei miso and red onion

dessert

ROKA mini dessert platter

£70 per person

tokujo

premium tasting menu

kampachi sashimi no salada (gf)

yellowtail sashimi with yuzu-truffle dressing

sashimi moriwase

o-toro sashimi, seared hamachi with black truffle
and 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 dumpling with roasted 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

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

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