

ROKA

ROKA canape menu 280 aed per person

edamame (vg)(gf)
steamed edamame with sea salt

age watari gani maki
soft shell crab, cucumber and kimchi
with chili mayonnaise

wagyu tarutaru maki
wagyu tartare maki with karashi mustard

nigiri chu-toro - semi fatty tuna

nigiri sake - salmon

wagyu gunkan
wagyu sushi, oscietra caviar
spring onion and fresh ginger

kampachi sashimi no salada
yellowtail sashimi, yuzu-truffle dressing

ika no karaage no yuzu shiso
fried squid with yuzu, green chili and shiso sauce

gindara to kani no gyoza
king crab, black cod and prawn
dumplings with roasted chili dressing

kankoku fu kohitsuji
lamb cutlets with korean spices and sesame cucumber

yaki asparagus (vg)
asparagus with sweet soy and sesame

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ROKA canape menu

200 aed per person

edamame (vg)(gf)

steamed edamame with sea salt

avocado maki (v)

avocado, asparagus, cucumber and wasabi

peas

king crab maki

king crab meat, avocado, mayonnaise

and wasabi tobiko

nigiri maguro - tuna

nigiri sake - salmon

nigiri hamachi - yellowtail

ebi no tempura

rock shrimp tempura with chili mayonnaise

gyuniku to goma no gyoza

beef ginger and sesame dumplings

kankoku fu kohitsuji

lamb cutlets with korean spices and sesame cucumber

gyuniku to shishito yaki

spicy beef skewers with padron peppers

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ROKA canape menu 140 aed per person

edamame (vg)(gf)
steamed edamame with sea salt

avocado maki (v)
avocado, asparagus, cucumber and wasabi
peas

piripiri maguro maki
spicy tuna, avocado, cucumber, asparagus,
benitade and tempura flakes

nigiri sake - salmon

nigiri maguro - tuna

suzuki - sea bass

satsumaimo no tempura (v)
sweet potato tempura with truffle sauce

gyuniku to goma no gyoza
beef ginger and sesame dumplings

yaki asparagus (vg)
asparagus with sweet soy and sesame

yakitori-negima yaki
chicken skewers with spring onion

SEASONAL TASTING MENU 420 AED per person

minimum 2 people, designed to share amongst the table

iceberg salada no wafu (vg)

iceberg lettuce with caramelised onion dressing

sashimi moriawase

salmon sashimi, tuna tataki, unagi wagyu gunkan

chirashi taru taru

assorted fishes, chilli vinegratte

negi-hamachi maki

yellowtail, chives, miso aioli

ebi no tempura

rock shrimp tempura with chili mayonnaise

gyuniku to goma no gyoza

beef, ginger and sesame dumplings

tai no miso-yaki (gf)

sea bream fillet, ryotei miso and red onion

gyuhireniku no pirikara yakiniku

beef fillet, chili, ginger and spring onion

yaki asparagus (vg)

asparagus with sweet soy and sesame

bekudopoteto (v)

ROKA "baked" potato, yuzu cream and chives

ROKA dessert platter

dessert selection with seasonal fruits and sorbets

PREMIUM TASTING MENU 570 AED per person

minimum 2 people, designed to share amongst the table

kampachi sashimi no salada

yellowtail sashimi, yuzu-truffle dressing

deluxe sashimi platter

premium sashimi selection

wagyu taru taru maki

wagyu tartare maki with karashi mustard

gindara to kani no gyoza

king crab, black cod and prawn dumplings with roasted chili dressing

aka ebi kushi age

panko red prawns with wasabi mayonnaise

tebasaki yaki (gf)

chicken wings with yuzu kosho honey

kankoku fu kohitsuji

lamb cutlets with korean spices and sesame cucumber

gindara no saikyo-yaki (gf)

black cod marinated in yuzu miso

broccoli no wafu (vg)

tenderstem broccoli, truffle wafu

kinoko no kamameshi (v)

rice hotpot with japanese mushrooms and shaved truffle

245 aed additional per person *minimum for 2 people*

tokujou wagyu to kinoko

100g pure breed japanese wagyu, eryngii mushrooms

ROKA dessert platter

dessert selection with seasonal fruits and sorbets

all prices are in aed, inclusive of 5% vat and subject to 7% municipality fee

(v) vegetarian (vg) vegan (gf) gluten free