

ROKA

kaiseki cocktail pairing menu

kaiseki dining experience. this is guided by seasonality
and a balance between taste and texture

£130 per person including pairing cocktails, tasting menu selection. minimum two people
available on selected dates served in the shochu lounge from 6.30pm
ask for further details

roka news

gyuniku shiseki spicy beef tartare with black bread and chives	11.30
tai kobujime to daikom salad (gf) kombu pressed seabream with daikon and plum dressing	12.60
tempura kani to kaiso snow crab leg tempura with seaweed emulsion	13.40
maguro to kimuchi no gunkan to matsunomi spicy tuna gunkan with kimchi and roasted pine nuts	15.00
anko no katsuobushi nose robata grilled monkfish with garlic, ginger and bonito crust	23.90

dessert

ichigo to jasumin no aisu criimu, ootsu mugi soboro to ringo no take strawberry and jasmine ice cream with oats crumble, apple bamboo	9.00
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allergens: gluten free (gf), vegan (vg), vegetarian (v)

please ask your waiter for assistance with information on allergens or any dietary requirements

kanzen'na no kaiseki

vegan & gluten free tasting menu

nigiri moriwase ni nin mae

avocado gunkan, broccoli and myoga nigiri

shiro miso

white miso soup with spring onion

tomato salada

tomato salad with yuzu-truffle dressing

yaki atsuage

grilled tofu with shiitake mushrooms

daikon yuzu relish

retsu salada no wafu

grilled baby gem salad with wafu sauce

kinoko no kamameshi to truffle

rice toban with japanese mushrooms

mountain vegetables and shaved truffle

dessert

ROKA mini dessert platter

£39 per person

kisetsu no kaiseki

seasonal tasting menu

kaiso salada

seaweed and watercress salad with bamboo

goma to ponzu no sake tatak

seared salmon with sesame and ponzu dressing

sashimi moriwase

3 sashimi selection

ebi tama soe no kurohamachi aemono

black hamachi tartar

with red prawns and miso dressing

chirashi maki

spicy mixed sashimi with green beans

and spring onion

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

grilled baby gem with roasted onion and ginger

yaki asparagus

asparagus with sweet soy and sesame

tori no tebasaki

spiced chicken wings with lime

kampachi robatayaki kinoko to tryufu

robata grilled cobia

with mushrooms and truffle sauce

dessert

ROKA mini dessert platter

£70 per person

cocktail pairing - £22

please ask your server

tokujo

premium tasting menu

kampachi sashimi no salada

yellowtail sashimi with yuzu-truffle dressing

sashimi moriwase

3 sashimi selection

tako no wakame ponzu

octopus with seaweed and ponzu dressing

aburi hamachi to sakura

seared yellowtail, sakura leaf and daikon

gyu no tatak

seared beef with black truffle dressing

wagyu tempura maki

wagyu tempura maki, karashi ponzu

and oscietra caviar

gindara to kani no gyoza

black cod, crab and crayfish dumplings

broccoli no shinme, shoga to moromi miso

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

seasonal and premium tasting menus are served daily for lunch until 3pm and for dinner until 11pm and for a minimum two people

maki rolls	sashimi-nigiri sushi	tokusen
<i>temaki on request</i>	(3 pieces) (2 pieces)	
<p>avocado maki (v)(gf) 6.60 avocado, cucumber and wasabi pea</p> <p>sake to avocado maki 9.30 raw salmon, avocado and asparagus with wasabi tobiko and tenkasu</p> <p>age watari gani maki 10.30 soft shell crab, cucumber and kim chi with chilli mayonnaise</p> <p>ebi furai to avocado maki 9.60 crispy prawn, avocado and dark sweet soy</p> <p>california maki 9.60 crab meat, avocado, mayonnaise and wasabi tobiko</p> <p>piripiri maguro maki 8.60 spicy yellowfin tuna, cucumber chives and tempura flakes</p> <p>unagi maki 9.60 freshwater eel, avocado, cucumber and shiso</p> <p>chirashi maki 8.30 spicy mixed sashimi with green beans and spring onion</p> <p>wagyu tempura maki 15.60 wagyu tempura maki with karashi ponzu</p>	<p>o-toro - fatty tuna 18.00</p> <p>chu - toro - semi fatty tuna 14.00</p> <p>maguro - tuna 10.00</p> <p>hamachi - yellowtail 10.00</p> <p>hotate - scallop 8.30</p> <p>ikura - salmon roe 7.00</p> <p>kihada maguro - yellowfin tuna 7.90</p> <p>sake - salmon 7.60</p> <p>suzuki - sea bass 6.90</p> <p>tai - sea bream 6.90</p> <p>unagi - freshwater eel 6.90</p> <p>tako - octopus 7.30</p> <p>ebi - shrimp 5.30</p> <p>3 sashimi selection 18.00</p> <p>5 sashimi selection 28.00</p> <p>6 nigiri selection 17.00</p> <p>9 nigiri selection 23.00</p>	<p>sashimi moriawase ni nin mae 33.00 sashimi platter for 2 people 3 sashimi selection tuna tartare, quail's yolk sweet shrimp, kizami wasabi and ginger</p> <p>maguro to caviar no tartar 13.60 uzura no tamago zoe tuna tartare, oscietra caviar and quail's yolk</p> <p>hamachi no tartar (gf) 9.90 yellowtail, lemon, chilli and ginger tartare with sesame rice cracker</p> <p>sake no tartar 8.30 salmon tartare, yuzu den miso with crispy nori</p> <p>botan ebi sashimi (each) 7.60 extra large sweet shrimp served with oscietra caviar</p> <p>wagyu gunkan 19.30 wagyu sushi, oscietra caviar spring onion and fresh ginger</p> <p>kampachi sashimi no salada (gf) 16.60 yellowtail sashimi, yuzu-truffle dressing mizuna and pickled vegetables</p> <p>ebi tama soe no kurohamachi aemono (gf) 9.30 black hamachi tartar with red prawns miso and tapioca crackers</p>

a 13.5% discretionary service charge will be added to your bill

salads & tataki

goma fuumi no horenso salada (vg)(gf)	5.90
spinach leaves and sesame dressing	
iceberg salada no wafu (vg)(gf)	5.60
iceberg lettuce with caramelised onion dressing	
kaiso salada (vg)(gf)	9.60
seaweed and watercress salad with bamboo sansho dressing	
goma to ponzu no sake tataki (gf)	12.60
seared salmon with sesame and ponzu dressing	
gyu no tataki to truffle	15.60
seared beef striploin with black truffle dressing cucumber, daikon pickle and miso tapioca crisp	

tempura & fried

age nasu no goma-ae (gf)	6.60
fried eggplant, sesame miso and katsuobushi	
satsumo tempura (v)	8.90
sweet potato tempura with spicy yuzu dipping sauce	
watarigani	10.30
soft shell crab with roasted chilli dressing	
kuruma-ebi	13.00
tiger prawn tempura	
ebi no tempura	14.90
rock shrimp tempura with chilli mayonnaise	

snack & soup

edamame (vg)(gf)*	4.30
steamed edamame with sea salt	
pirikara edamame (vg)(gf)	4.60
spicy edamame	
baechu kim chi	4.60
napa cabbage in garlic and hot chilli	
yasaidashi no miso-shiru (vg)(gf)	4.60
white miso soup with shitake	
kaisen miso-shiru (gf)	7.30
white miso with seafood, chilli and wakame	
gohan (vg)(gf)	4.00
steamed rice	

roka dishes

gyuniku to goma no gyoza	9.30
beef ginger and sesame dumplings	
gindara to kani no gyoza	12.90
black cod, crab and crayfish dumplings	
kani no kamameshi	18.00
rice hot pot with king crab and wasabi tobiko	
kinoko no kamameshi (vg)(gf)	22.00
rice hot pot with japanese mushrooms mountain vegetables and shaved truffle	

*25p of every edamame sold will be donated to Action Against Hunger

an optional £1 will be added to your bill to support the savitri trust charity, please ask for further details

robata seafood

yaki hotate	*8.60
scallop skewer with wasabi and shiso	
	*per skewer
sake teriyaki	14.90
salmon fillet teriyaki with sansho salt	
tai no miso-yaki (gf)	15.90
sea bream fillet, ryotei miso and red onion	
kampachi robatayaki kinoko to tryufu (gf)	19.60
robata grilled cobia with mushrooms and truffle sauce	
gindara no saikyo-yaki (gf)	37.60
black cod marinated in yuzu miso	

robata vegetables

konasu (vg)(gf)	5.90
eggplant in mirin, ginger and soy	
yaki asparagus (v)	5.90
asparagus with sweet soy and sesame	
broccoli no shinme, shoga to moromi miso (v)	5.90
tenderstem broccoli, ginger and moromi miso	
yaki atsuage (vg)(gf)	5.90
grilled tofu with shiitake mushrooms, lemon and chilli	
yaki kinoko no goma (vg)(gf)	5.90
grilled portobello mushrooms with sesame dressing	
toumorokoshi no shio bata yaki (gf)	5.90
robata grilled sweet corn with smoked butter and spicy shiso	

robata meat

tori no tebasaki (gf)	5.90
spiced chicken wings with lime	
yakitori-negima yaki	5.90
chicken skewers with spring onion	
gyuniku to shishito yaki (gf)	9.60
spicy beef and shishito pepper skewers	
kobuta no ribs yawaraka nikomiyaki	16.90
baby back ribs with sansho and cashew nuts	
hinadori no lemon miso yaki (gf)	16.60
cedar roast baby chicken with chilli and lemon	
buta bara sumibiyaki to ringo no tsukemono soe	18.60
grilled pork belly with hoisin and pickled apple	
kobu-jime kamo no kunsei yaki	19.30
smoked duck breast with barley miso and kumquats	
gyuhireniku no pirikara yakiniku	24.30
beef fillet, chilli, ginger and spring onion	
kankoku fu kohitsuji	25.30
lamb cutlets with korean spices	
tokujou wagyu to kinoko no tsukemono	72.00
100g pure breed japanese wagyu A4	
eryngii mushrooms and wasabi ponzu sauce	
larger sizes are available on request	
with	
seasonal truffle supplement	84.00

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