

ROKA
a la carte menu

maki rolls	
temaki on request	
avocado maki (v)(gf) 7.60	avocado, cucumber and wasabi pea
sake to avocado maki 9.60	raw salmon, avocado and asparagus with wasabi tobiko and tenkasu
age watari gani maki 11.30	soft shell crab, cucumber and kimchi with chilli mayonnaise
ebi furai to avocado maki 10.60	crispy prawn, avocado and dark sweet soy
california maki 10.30	crab meat, avocado, mayonnaise and wasabi tobiko
wagyu tempura maki 15.60	wagyu maki tempura, roasted white onions
maguro no pirikara 9.60	spicy tuna, avocado with jalapeño mayonnaise

sashimi-nigiri sushi	
(3 pieces)	(2 pieces)
o-toro - fatty tuna 18.00	
chu - toro - semi fatty tuna 14.00	
maguro - tuna 10.00	yellowtail tartare, lemon, chilli and ginger pearls
hamachi - yellowtail 11.00	
hotate - scallop 8.30	
kihada maguro - yellowfin tuna 7.90	
sake - salmon 7.60	
suzuki - sea bass 6.90	
tai - sea bream 6.90	
ebi - shrimp 5.30	
3 sashimi selection 19.00	
5 sashimi selection 29.00	

tempura	
ika to aburi to tomatoes ponzu 13.30	crispy squid with burnt tomato ponzu sauce
nama yasai tempura (v) 9.30	assorted vegetables with spicy yuzu sauce
kuruma-ebi 13.00	tiger prawn tempura
ebi no tempura 14.90	rock shrimp tempura with chilli mayonnaise

ROKA tartare	
served with crispy nori and rice cracker	
maguro to caviar no taru taru 13.60	tuna tartare, oscietra caviar and egg yolk
hamachi no taru taru (gf) 9.90	yellowtail tartare, lemon, chilli and ginger pearls
sake no taru taru 9.60	salmon tartare with den miso and yuzu
gyu no taru taru to kuro truffle ponzu 13.60	beef tartare with black truffle ponzu

snacks & salads	
edamame (vg)(gf) 4.60	steamed edamame with sea salt
pirikara edamame (vg)(gf) 5.00	spicy edamame
gohan (vg)(gf) 4.00	steamed rice
yasaidashi no miso-shiru (vg)(gf) 3.90	white miso soup with shiitake
goma fuumi no horensō salada (vg)(gf) 5.90	spinach leaves and sesame dressing
age nasu no goma-ae (gf) 7.90	fried eggplant, sesame miso and katsuobushi
iceberg salad no wafu (vg)(gf) 6.20	iceberg lettuce with caramelised onion dressing
kihada maguro no tataki 12.60	yellowfin tuna tataki with apple mustard dressing

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

ROKA signature

wagyu gunkan	19.30
wagyu sushi with oscietra caviar	
kampachi sashimi no salada (gf)	16.60
yellowtail sashimi with yuzu-truffle dressing	
sashimi moriawase ni nin mae	33.00
selection of premium sashimi, tuna tartare with caviar crab meat with lemon zest	
gyuniku to goma no gyoza	10.30
beef, ginger and sesame dumplings	
gindara to kani no gyoza	12.90
crab black cod and prawn dumpling with chilli dressing	
kinoko no kamameshi (vg)(gf)	22.00
rice hot pot with japanese mushrooms mountain vegetables and shaved truffle	
tori no kamameshi	19.60
rice hot pot with crispy chicken and shiitake mushrooms	
robata seafood	
yaki hotate	*8.60
scallop skewer with wasabi and shiso *per skewer	
sake teriyaki	15.90
salmon fillet teriyaki with sansho salt	
tai no miso-yaki (gf)	16.90
sea bream fillet, ryotei miso and red onion	
gindara no saikyo-yaki (gf)	37.60
black cod marinated in yuzu miso	

robata meat

yakitori-negima yaki	6.60
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	
gyuhireniku no pirikara yakiniku	24.30
beef fillet with 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 with seasonal truffle supplement	84.00
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 (vg)	5.90
tenderstem broccoli, ginger and moromi miso	
yaki atsUAGE (vg)(gf)	5.90
grilled tofu with shitake mushroom, lemon and chilli	