

koten brunch £49

bellini on arrival
or
bloody mary
or
green tea and passion fruit iced tea

starters from the counter

select one dish from the robata or kitchen

koten robata

kasai moriawase (v)
selection of vegetables

ebi to yasai no moriawase
assorted tiger prawn and vegetable tempura

sake teriyaki
salmon fillet teriyaki

hinadori no lemon miso yaki
cedar roast baby chicken, chilli, lemon and garlic soy

kobuta no ribs yawaraka nikomi
baby back ribs glazed with
spiced master stock and cashew nuts

ROKA dessert platter for the table

white
le anfore, anfora bianca

red
le anfore, anfora rossa

puremiamu brunch £59

bellini on arrival
or
bloody mary
or
green tea and passion fruit iced tea

starters from the counter

select one dish from the robata or kitchen

puremiamu robata

gindara no saikyo-yaki
black cod marinated in yuzu miso

kankoku fu kohitsuji
lamb cutlets with korean spices

hireniku no sumibiyaki to negi
180g grilled beef rump with spring onions

tori no kamameshi to truffle
rice hot pot with crispy soy chicken
and shiitake mushroom served with seasonal truffle

tai no miso-yaki (gf)
sea bream fillet, ryotei miso and red onion

ROKA dessert platter for the table

white
pinot grigio novitá

red
primitivo borgo san leo

tokusen brunch £69

champagne on arrival
or
bloody mary
or
green tea and passion fruit iced tea

starters from the counter

premium sashimi platter for the table

select one dish from the robata or kitchen

tokusen robata

gyuhireniku no pirikara yakiniku
beef fillet, chilli, ginger
and spring onion

ise ebi no tempura
lobster tempura with spicy yuzu mayonnaise

ise ebi no robata yaki
grilled lobster with yuzukosho mayonnaise
and fried shallots

kinoko no kamameshi (vg)(gf)
rice hot pot with japanese mushrooms
mountain vegetables and shaved truffle

gindara no kamameshi
black cod rice hot pot with yuzu and piri-piri

premium ROKA dessert platter
premium dessert platter with choice of dessert

white
sauvignon blanc "momo"

rose
chateau de campuget

red
rioja rivallana bodegas ondarre

we comply with an alcohol and social responsibility policy we therefore reserve the right to stop serving alcohol at any time during brunch

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