

ROKA

a la carte menu

<b>maki rolls</b>	
temaki on request	
<b>avocado maki (v)(gf)</b> 7.60	
avocado, cucumber and wasabi pea	
<b>sake to avocado maki</b> 9.60	
raw salmon, avocado and asparagus with wasabi tobiko and tenkasu	
<b>age watari gani maki</b> 11.30	
soft shell crab, cucumber and kim chi with chilli mayonnaise	
<b>ebi furai to avocado maki</b> 10.60	
crispy prawn, avocado and dark sweet soy	
<b>california maki</b> 10.30	
crab meat, avocado, mayonnaise and wasabi tobiko	
<b>piripiri maguro maki</b> 9.60	
spicy yellowfin tuna, cucumber chives and tempura flakes	
<b>wagyu tempura maki</b> 15.60	
wagyu tempura maki with karashi ponzu	

<b>sashimi-nigiri sushi</b>	
(3 pieces) (2 pieces)	
<b>o-toro - fatty tuna</b> 18.00	
<b>chu - toro - semi fatty tuna</b> 14.00	
<b>maguro - tuna</b> 10.00	
<b>hamachi - yellowtail</b> 11.00	
<b>hotate - scallop</b> 8.30	
<b>ebi - shrimp</b> 5.30	
<b>kihada maguro - yellowfin tuna</b> 7.90	
<b>sake - salmon</b> 7.60	
<b>suzuki - sea bass</b> 6.90	
<b>tai - sea bream</b> 6.90	
<b>3 sashimi selection</b> 19.00	
<b>5 sashimi selection</b> 29.00	
<b>tempura</b>	
<b>nama yasai tempura (v)</b> 9.30	
assorted vegetables with spicy yuzu sauce	
<b>watarigani</b> 11.30	
soft shell crab with roasted chilli dressing	
<b>kuruma-ebi</b> 13.00	
tiger prawn tempura	
<b>ebi no tempura</b> 14.90	
rock shrimp tempura with chilli mayonnaise	

<b>ROKA tartare</b>	
served with crispy nori and rice cracker	
<b>maguro to caviar no taru taru</b> 13.60	
tuna tartare, oscietra caviar and egg yolk	
<b>hamachi no taru taru (gf)</b> 9.90	
yellowtail tartare, lemon, chilli and ginger pearls	
<b>sake no taru taru (gf)</b> 9.60	
salmon tartare with den miso and yuzu	
<b>gyu no taru taru to kuro truffle ponzu</b> 13.60	
beef tartare with black truffle ponzu	
<b>snacks &amp; salads</b>	
<b>edamame (vg)(gf)</b> 4.60	
steamed edamame with sea salt	
<b>pirikara edamame (vg)(gf)</b> 5.00	
spicy edamame	
<b>gohan (vg)(gf)</b> 4.00	
steamed rice	
<b>yasaidashi no miso-shiru (vg)(gf)</b> 4.60	
white miso soup with shiitake	
<b>goma fuumi no horenso salada (vg)(gf)</b> 5.90	
spinach leaves and sesame dressing	
<b>age nasu no goma-ae (gf)</b> 7.90	
fried eggplant, sesame miso and katsuobushi	
<b>iceberg salad no wafu (vg)(gf)</b> 5.60	
iceberg lettuce with caramelised onion dressing	
<b>goma to ponzu no sake tataki (gf)</b> 12.60	
seared salmon with sesame and ponzu dressing	

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

## ROKA signature

<b>wagyu gunkan</b>	19.30
wagyu sushi, oscietra caviar	
<b>kampachi sashimi no salada (gf)</b>	16.60
yellowtail sashimi, yuzu-truffle dressing	
<b>sashimi moriawase ni nin mae</b>	33.00
3 sashimi selection, tuna tartare with caviar seared tiger prawn with lemon zest	
<b>gyuniku to goma no gyoza</b>	10.30
beef, ginger and sesame dumplings	
<b>gindara to kani no gyoza</b>	12.90
crab black cod and prawn dumplings with chilli dressing	
<b>kinoko no kamameshi (vg)(gf)</b>	22.00
rice hot pot with japanese mushrooms, mountain vegetables and shaved truffle	
<b>kani no kamameshi</b>	19.60
rice hot pot with king crab and wasabi tobiko	

## robata seafood

<b>yaki hotate</b>	*8.60
scallop skewer with wasabi and shiso *per skewer	
<b>sake teriyaki</b>	15.90
salmon fillet teriyaki with sansho salt	
<b>tai no miso-yaki (gf)</b>	16.90
sea bream fillet, ryotei miso and red onion	
<b>gindara no saikyo-yaki (gf)</b>	37.60
black cod marinated in yuzu miso	

## robata meat

<b>yakitori-negima yaki</b>	6.60
chicken skewers with spring onion	
<b>gyuniku to shishito yaki (gf)</b>	9.60
spicy beef with shishito pepper skewers	
<b>kobuta no ribs yawaraka nikomiyaki</b>	16.90
baby back ribs with sansho and cashew nuts	
<b>hinadori no lemon miso yaki (gf)</b>	16.60
cedar roast baby chicken with chilli and lemon	
<b>gyuhireniku no pirikara yakiniku</b>	24.30
beef fillet, chilli, ginger and spring onion	
<b>kankoku fu kohitsuji</b>	25.30
lamb cutlets with korean spices	
<b>tokujou wagyu to kinoko no tsukemono</b>	72.00
100g pure breed japanese wagyu A4, eryngii mushrooms and wasabi ponzu sauce with seasonal truffle supplement	84.00

## robata vegetables

<b>konasu (vg)(gf)</b>	5.90
eggplant in mirin, ginger and soy	
<b>yaki asparagus (vg)</b>	5.90
asparagus with sweet soy and sesame	
<b>broccoli no shinme, shoga to moromi miso (vg)</b>	5.90
tenderstem broccoli, ginger and moromi miso	
<b>yaki atsUAGE (vg)(gf)</b>	5.90
grilled tofu with shiitake mushrooms, lemon and chilli	

allergens: gluten free (gf), vegan (vg), vegetarian (v)  
please ask your waiter for assistance with information on allergens or any dietary requirements