

ROKA han setto cocktails

bloody mary £8.90
ketel one vodka, roka bloody mary mix
lemon juice & tomato juice

mango mimosa £8.90
kodakara mango sake
ketel one vodka & prosecco

ginger sake mojito £8.90
kodakara ginger sake
tanqueray gin, lime, mint & ginger beer

han setto

£43.00 per person

£59.00 per person with red & white wine throughout your meal

all dishes are designed to share

edamame (vg)(gf)
steamed edamame with sea salt
otsukemono no moriawase
selection of vegetable pickles
satsumaimo to kyuri salada (v)
sweet potato and cucumber salad with wasabi yoghurt
letasu no salada to miso shoga (vg)(gf)
iceberg salad with carrot and ginger miso dressing
sashimi mori to taru taru
chef's sashimi selection with chirashi tartare

gindara saikyo to kappa no yuzu maki
black cod maki, yuzu miso, cucumber
daikon maki to shiso sosu (vg)(gf)
braised daikon maki with avocado and shiso aioli
komeko men no sarada to matsunomi (vg)(gf)
brown rice noodle salad with roasted pine nut miso
tori to goma no gyoza
chicken, sesame and dark sweet vinegar dumplings
tempura no moriawase
assorted vegetable and prawn tempura

select one dish from the robata or main kitchen

yaki yasai moriawase (vg)
selection of grilled vegetables

hireniku no hirikara yakiniku
beef rump, chilli sauce and ginger

kushi yaki moriawase
grilled skewers selection

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

kinoko no kamameshi (vg)(gf)
mushroom hot pot with truffle

sake teriyaki
salmon fillet teriyaki
with sansho salt

kobuta no ribs yawaraka nikomiyaki
glazed baby back ribs
with cashew nuts

hinadori no lemon miso yaki (gf)
cedar roast baby chicken
with chili and lemon

premium robata selection £14 supplement per person

select one dish from the robata or main kitchen

gindara no saikyo-yaki (gf)
black cod marinated in yuzu miso

kankoku fu kohitsuji
lamb cutlets with korean spices

or

or

tokusen no gyu niku
corn fed black angus ribeye

tori no kamameshi
rice hot pot with crispy chicken
shiitake mushrooms and seasonal truffle

ROKA dessert platter

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

allergens: gluten free (gf), vegan (vg), vegetarian (v)

please ask your waiter for assistance with information on allergens or any dietary requirements
a 13.5% discretionary service charge will be added to your bill

menu is available on saturday from 11:30am - 3:30pm and sunday from 11:30am - 8:00pm