

ROKA  
tasting menus

## **kisetsu no kaiseki**

seasonal tasting menu

£70 per person

### **goma fuumi no horenso salada (vg)(gf)**

spinach leaves and sesame dressing

### **goma to ponzu no sake tataki**

seared salmon with sesame and ponzu dressing

### **sashimi moriawase**

tuna and yellowtail sashimi with sea bass, sakura tosazu jelly

### **chirashi no tarutaru to goma no cracker**

assorted fish tartare with spicy sesame dressing

### **kuruma-ebi**

tiger prawn tempura

### **avocado maki (v)(gf)**

avocado, cucumber and wasabi pea

### **gyuniku to goma no gyoza**

beef, ginger and sesame dumplings

### **toumorokoshi no shio bata yaki (gf)**

robata grilled sweetcorn with smoked butter and spicy shiso

### **yaki asparagus (vg)**

asparagus with sweet soy and sesame

### **stone-bass no yuzu-shiso fuumiyaki**

stone bass fillet, yuzu-shiso with ginger wakame salad

### **hinadori no lemon miso yaki (gf)**

cedar roast baby chicken with chilli and lemon

### **dessert**

ROKA mini dessert platter

## **kinenbi kōsu**

15th anniversary premium tasting menu

£90 per person

### **kampachi sashimi no salada (gf)**

yellowtail sashimi with yuzu-truffle dressing

### **sashimi moriawase**

o - toro sashimi, seared hamachi with black truffle,

maguro tataki with caviar

### **hotate no tarutaru to yuzu miso**

scallop tartare with yuzu miso

### **wagyu gunkan**

wagyu sushi, oscietra caviar

### **ebi no tempura**

rock shrimp tempura with chilli mayonnaise

### **wagyu tempura maki**

wagyu tempura maki, karashi ponzu

and oscietra caviar

### **gindara to kani no gyoza**

crab, black cod and prawn dumplings

with chilli dressing

### **broccoli no shinme, shoga to moromi miso (vg)**

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 (gf)**

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