

## cocktail selection

**wasabi mary**  
namida wasabi vodka, tomato  
japanese spice mix, lemon

**yuzu collins**  
roku gin, yuzu shochu  
lemon, soda

**shochu on the beach**  
jun shochu, cranberry, pineapple  
passionfruit, lime

**smoked pineapple shoga**  
quiquiriqui mezcal  
pineapple, celery, agave

## sakura brunch

**£60 per person**

selection of free flowing cocktails and wine  
**m. chapoutier "maris" white 2017**  
**m. chapoutier "maris" red 2017**  
**borgo san leo prosecco brut nv**

**sashimi moriawase**  
3 sashimi selection  
**sake no taru taru**  
salmon tartare with den miso and yuzu  
**iceberg salada no wafu (vg)(gf)**  
iceberg lettuce with caramelised onion dressing

**tori to goma no gyoza**  
chicken, sesame and dark sweet vinegar dumplings  
**sake to avocado maki**  
raw salmon, avocado and asparagus  
and wasabi tobiko  
**watarigani**  
soft shell crab with roasted chilli dressing

**select one dish from the robata or kitchen**

**kobuta no ribs yawaraka nikomiyaki**  
baby back ribs with sansho and cashew nuts  
**hinadori no lemon miso yaki (gf)**  
cedar roast baby chicken with chilli and lemon  
**gyuhireniku no pirikara yakiniku**  
beef fillet, chilli, ginger and spring onion  
**sake teriyaki**  
salmon fillet teriyaki with sansho salt  
**tai no miso-yaki (gf)**  
sea bream fillet, ryotei miso and red onion

**served with**  
**broccoli no shinme, shoga to moromi miso (v)**  
tenderstem broccoli, ginger and moromi miso

**ROKA dessert platter for the table**

## premium sakura brunch

**£80 per person**

selection of free flowing cocktails and wine  
**m. chapoutier "maris" white 2017**  
**m. chapoutier "maris" red 2017**  
**le petit diable rosé 2018**  
**bernard remy champagne brut nv**

**premium sashimi moriawase**  
5 sashimi selection  
**sake no taru taru**  
salmon tartare with den miso and yuzu  
**iceberg salada no wafu (vg)(gf)**  
iceberg lettuce with caramelised onion dressing

**tori to goma no gyoza**  
chicken, sesame and dark sweet vinegar dumplings  
**sake to avocado maki**  
raw salmon, avocado and asparagus  
and wasabi tobiko  
**watarigani**  
soft shell crab with roasted chilli dressing

**select one dish from the robata or kitchen**

**kobuta no ribs yawaraka nikomiyaki**  
baby back ribs with sansho and cashew nuts  
**hinadori no lemon miso yaki (gf)**  
cedar roast baby chicken with chilli and lemon  
**gyuhireniku no pirikara yakiniku**  
beef fillet, chilli, ginger and spring onion  
**sake teriyaki**  
salmon fillet teriyaki with sansho salt  
**tai no miso-yaki (gf)**  
sea bream fillet, ryotei miso and red onion

**gindara no saikyo-yaki (gf)**  
black cod marinated in yuzu miso  
**kankoku fu kohitsuji**  
lamb cutlets with korean spices

**served with**  
**broccoli no shinme, shoga to moromi miso (v)**  
tenderstem broccoli, ginger and moromi miso

**ROKA dessert platter for the table**

we comply with an alcohol and social responsibility policy  
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