

ROKA
ḥuḡ]b['a Ybi

kisetsu no kaiseki

seasonal tasting menu

£70 per person

goma fuumi no ingin salada (vg)(gf)

green beans and sesame dressing

sashimi moriawase

tuna and yellowtail with sea bass tosazu jelly

sake no taru taru

salmon tartare with den miso and yuzu

chirashi maki no tempura

mix sashimi maki with jalapeno tempura

gyuniku to goma no gyoza

beef, ginger and sesame dumplings

ika to aburi to tomatoes ponzu

crispy squid with burned tomatoes and ponzu dressing

tai no miso-yaki (gf)

sea bream fillet, ryotei miso and red onion

yaki asparagus (v)

asparagus with sweet soy and sesame

konasu(vg)(gf)

eggplant with mirin, ginger and soy

yaki uzara no ume shisho

grilled quail with plum and shisho

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