

kisetsu no kaiseki
seasonal tasting menu

£85 per person
2600 cal

goma fuumi no horenso salada (vg)(gf)
spinach leaves and sesame dressing
sashimi moriawase
tuna, seabass and salmon sashimi
hamachi no taru taru (gf)
yellowtail tartare, lemon, chilli and ginger pearls

sake to avocado maki
raw salmon, avocado and asparagus
with wasabi tobiko and tenkasu
gyuniku to goma no gyoza
beef, ginger and sesame dumplings
kuruma-ebi
tiger prawn tempura with tentsuyu
and spicy yuzu sauce

gyuniku to padron yaki (gf)
spicy beef skewers with padron peppers
hinadori no lemon miso yaki (gf)
cedar roast baby chicken with chilli and lemon
yaki asparagus (vg)
asparagus with sweet soy and sesame
tai no miso-yaki (gf)
seabream fillet, ryotei miso and red onion

dessert

ROKA dessert platter

kinenbi kōsu
premium tasting menu

£105 per person
4400 cal

kampachi sashimi no salada (gf)
yellowtail sashimi, yuzu-truffle dressing
sashimi no moriawase san shu
chu-toro, salmon and hamachi sashimi
tuna tartare, oscietra caviar and egg yolk
steamed oyster with piri piri and ginger pearl
wagyu gunkan
wagyu sushi, oscietra caviar

age watari gani maki
soft shell crab, cucumber and kimchi
with chilli mayonnaise
ebi no tempura
rock shrimp tempura, wasabi pea seasoning
and chilli mayonnaise
gindara to kani no gyoza
crab, black cod and prawn dumplings
with roasted chilli dressing

kankoku fu kohitsuji
lamb cutlets with korean spices
broccoli no shinme, shoga to moromi miso (vg)
tenderstem broccoli, ginger and moromi miso
gindara no saikyo-yaki (gf)
black cod marinated in yuzu miso
tokujou wagyu to kinoko
50g pure breed japanese wagyu A4
eryngii mushrooms and wasabi ponzu sauce

dessert

ROKA dessert platter