

### kanzen'na no kaiseki

vegan & gluten free tasting menu

#### nigiri moriwase ni nin mae

3 pieces of vegan nigiri

#### avocado temaki

avocado, cucumber and wasabi pea

#### goma fumi no horenso salad

spinach leaves and sesame dressing

#### yaki atsuage

grilled tofu with shiitake mushrooms

lemon and chilli

#### konasu

eggplant in mirin, ginger and soy

#### kinoko no kamameshi to truffle

rice toban with japanese mushrooms

mountain vegetables and shaved truffle

#### dessert

ROKA mini dessert platter

£50 per person

### kisetsu no kaiseki

seasonal tasting menu

#### kaiso salad

seaweed and watercress salad with bamboo

#### goma to ponzu no sake tataki

seared salmon with sesame and ponzu dressing

#### sashimi moriwase

3 sashimi selection

#### ebi tama soe no kurohamachi aemono

black hamachi tartar

with red prawns and miso dressing

#### chirashi maki

spicy mixed sashimi with green beans

and spring onion

#### gyuniku to goma no gyoza

beef, ginger and sesame dumplings

#### satsumo tempura

sweet potato tempura

with spicy yuzu dipping sauce

#### baby gem no ginger shoga yaki

grilled baby gem with roasted onion and ginger

#### yaki asparagus

asparagus with sweet soy and sesame

#### tori no tebasaki

spiced chicken wings with lime

#### kampachi robatayaki kinoko to tryufu

robata grilled cobia

with mushrooms and truffle sauce

#### dessert

ROKA mini dessert platter

£70 per person

cocktail pairing - £22

*please ask your server*

### tokujo

premium tasting menu

#### kampachi sashimi no salad

yellowtail sashimi with yuzu-truffle dressing

#### sashimi moriwase

3 sashimi selection

#### tako no wakame ponzu

octopus with seaweed and ponzu dressing

#### aburi hamachi to sakura

seared yellowtail, sakura leaf and daikon

#### gyu no tataki to truffle

seared beef with black truffle dressing

#### wagyu tempura maki

wagyu tempura maki, karashi ponzu

and oscietra caviar

#### gindara to kani no gyoza

black cod, crab and crayfish dumplings

#### broccoli no shinme, shoga to moromi miso

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

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

£90 per person

seasonal and premium tasting menus are served daily for lunch until 3pm and for dinner until 11pm and for a minimum two people