

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 moriwase
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 moriwase
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