

## ROKA han setto cocktails

**bloody mary £8.90**  
ketel one vodka, roka bloody mary mix  
lemon juice & tomato juice

**mango mimosa £8.90**  
kodakara mango sake  
ketel one vodka & prosecco

**ginger sake mojito £8.90**  
kodakara ginger sake  
tanqueray gin, lime, mint & ginger beer

### han setto

£43.00 per person

£59.00 per person with red & white wine throughout your meal

all dishes are designed to share

**edamame (vg)(gf)**  
steamed edamame with sea salt  
**otsukemono no moriawase**  
selection of vegetable pickles  
**satsumaimo to kyuri salada (v)**  
sweet potato and cucumber salad with wasabi yoghurt  
**letasu no salada to miso shoga (vg)(gf)**  
iceberg salad with carrot and ginger miso dressing  
**sashimi mori to taru taru**  
chef's sashimi selection with chirashi tartare

**gindara saikyo to kappa no yuzu maki**  
black cod maki, yuzu miso, cucumber  
**daikon maki to shiso sosu (vg)(gf)**  
braised daikon maki with avocado and shiso aioli  
**komeko men no sarada to matsunomi (vg)(gf)**  
brown rice noodle salad with roasted pine nut miso  
**tori to goma no gyoza**  
chicken, sesame and dark sweet vinegar dumplings  
**tempura no moriawase**  
assorted vegetable and prawn tempura

select one dish from the robata or main kitchen

**yaki yasai moriawase (vg)**  
selection of grilled vegetables

**hireniku no hirikara yakiniku**  
beef rump, chilli sauce and ginger

**kushi yaki moriawase**  
grilled skewers selection

**tai no miso-yaki (gf)**  
sea bream fillet ryotei miso and red onion

**kinoko no kamameshi (vg)(gf)**  
mushroom hot pot with truffle

**sake teriyaki**  
salmon fillet teriyaki  
with sansho salt

**kobuta no ribs yawaraka nikomiyaki**  
glazed baby back ribs  
with cashew nuts

**hinadori no lemon miso yaki (gf)**  
cedar roast baby chicken  
with chili and lemon

premium robata selection £14 supplement per person

select one dish from the robata or main kitchen

**gindara no saikyo-yaki (gf)**  
black cod marinated in yuzu miso

**kankoku fu kohitsuji**  
lamb cutlets with korean spices

or

or

**tokusen no gyu niku**  
corn fed black angus ribeye

**tori no kamameshi**  
rice hot pot with crispy chicken  
shiitake mushrooms and seasonal truffle

### ROKA dessert platter

we comply with an alcohol and social responsibility policy  
we 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

menu is available on saturday from 11:30am - 3:30pm and sunday from 11:30am - 8:00pm