

maki rolls	
temaki on request	
avocado maki (v)(gf) 7.75	avocado, cucumber and wasabi pea
sake to avocado maki 9.75	raw salmon, avocado and asparagus with wasabi tobiko and tenkasu
age watari gani maki 11.50	soft shell crab, cucumber and kim chi with chilli mayonnaise
ebi furai to avocado maki 10.75	crispy prawn, avocado and dark sweet soy
california maki 10.50	crab meat, avocado, mayonnaise and wasabi tobiko
piripiri maguro maki 9.75	spicy yellowfin tuna, cucumber chives and tempura flakes
wagyu tempura maki 15.75	wagyu tempura maki with karashi ponzu

sashimi-nigiri sushi	
(3 pieces)	(2 pieces)
o-toro - fatty tuna 18.00	
chu - toro - semi fatty tuna 14.00	
maguro - tuna 10.00	
hamachi - yellowtail 11.00	
hotate - scallop 8.50	
ebi - shrimp 5.50	
kihada maguro - yellowfin tuna 8.00	
sake - salmon 7.75	
suzuki - sea bass 7.00	
tai - sea bream 7.00	
3 sashimi selection 19.50	
5 sashimi selection 29.50	
tempura	
nama yasai tempura (v) 9.75	assorted vegetables with spicy yuzu sauce
watarigani 11.50	soft shell crab with roasted chilli dressing
kuruma-ebi 13.25	tiger prawn tempura
ebi no tempura 14.90	rock shrimp tempura with chilli mayonnaise

ROKA tartare	
served with crispy nori and rice cracker	
maguro to caviar no taru taru 13.75	tuna tartare, oscietra caviar and egg yolk
hamachi no taru taru (gf) 10.25	yellowtail tartare, lemon, chilli and ginger pearls
sake no taru taru (gf) 9.75	salmon tartare with den miso and yuzu
gyu no taru taru to kuro truffle ponzu 13.75	beef tartare with black truffle ponzu
snacks & salads	
edamame (vg)(gf) 4.75	steamed edamame with sea salt
pirikara edamame (vg)(gf) 5.10	spicy edamame
gohan (vg)(gf) 4.50	steamed rice
yasaidashi no miso-shiru (vg)(gf) 4.60	white miso soup with shiitake
goma fuumi no horenso salada (vg)(gf) 6.00	spinach leaves and sesame dressing
age nasu no goma-ae (gf) 8.00	fried eggplant, sesame miso and katsuobushi
iceberg salad no wafu (vg)(gf) 5.75	iceberg lettuce with caramelised onion dressing
goma to ponzu no sake tataki (gf) 12.75	seared salmon with sesame and ponzu dressing

a 13.5% discretionary service charge will be added to your bill

ROKA signature

wagyu gunkan	19.50
wagyu sushi, oscietra caviar	
kampachi sashimi no salada (gf)	16.75
yellowtail sashimi, yuzu-truffle dressing	
sashimi moriwase ni nin mae	33.20
3 sashimi selection, tuna tartare with caviar seared tiger prawn with lemon zest	
gyuniku to goma no gyoza	10.50
beef, ginger and sesame dumplings	
gindara to kani no gyoza	13.25
crab, black cod and prawn dumplings with chilli dressing	
kinoko no kamameshi (vg)(gf)	22.50
rice hot pot with japanese mushrooms mountain vegetables and shaved truffle	
kani no kamameshi	20.00
rice hot pot with king crab and wasabi tobiko	

robata seafood

yaki hotate	*8.60
scallop skewer with wasabi and shiso *per skewer	
sake teriyaki	16.00
salmon fillet teriyaki with sansho salt	
tai no miso-yaki (gf)	17.00
sea bream fillet, ryotei miso and red onion	
gindara no saikyo-yaki (gf)	38.00
black cod marinated in yuzu miso	

robata meat

yakitori-negima yaki	6.75
chicken skewers with spring onion	
gyuniku to shishito yaki (gf)	9.75
spicy beef with shishito pepper skewers	
kobuta no ribs yawaraka nikomiyaki	17.00
baby back ribs with sansho and cashew nuts	
hinadori no lemon miso yaki (gf)	16.70
cedar roast baby chicken with chilli and lemon	
gyuhireniku no pirikara yakiniku	24.75
beef fillet, chilli, ginger and spring onion	
kankoku fu kohitsuji	25.50
lamb cutlets with korean spices	
tokujou wagyu to kinoko no tsukemono	72.00
100g pure breed japanese wagyu A4 eryngii mushrooms and wasabi ponzu sauce with seasonal truffle supplement	84.00

robata vegetables

konasu (vg)(gf)	6.00
eggplant in mirin, ginger and soy	
yaki asparagus (vg)	6.00
asparagus with sweet soy and sesame	
broccoli no shinme, shoga to moromi miso (vg)	6.00
tenderstem broccoli, ginger and moromi miso	
yaki atsugae (vg)(gf)	6.00
grilled tofu with shiitake mushrooms, lemon and chilli	

allergens: gluten free (gf), vegan (vg), vegetarian (v)
please ask your waiter for assistance with information on allergens or any dietary requirements