

maki rolls		sashimi-nigiri sushi		ROKA tartare	
	temaki on request	(3 pieces)	(2 pieces)	served with crispy nori and rice cracker	
	avocado maki (v)(gf) 7.75	o-toro - fatty tuna 18.00		maguro to caviar no taru taru 13.75	
	avocado, cucumber and wasabi pea			tuna tartare, oscietra caviar and egg yolk	
	sake to avocado maki 9.75	chu - toro - semi fatty tuna 14.00		hamachi no taru taru (gf) 10.25	
	raw salmon, avocado and asparagus with wasabi tobiko and tenkatsu	maguro - tuna 10.00		yellowtail tartare, lemon, chilli and ginger pearls	
	age watari gani maki 11.50	hamachi - yellowtail 11.00		sake no taru taru 9.75	
	soft shell crab, cucumber and kimchi with chilli mayonnaise	hotate - scallop 8.50		salmon tartare with den miso and yuzu	
	ebi furai to avocado maki 10.75	kihada maguro - yellowfin tuna 8.00		gyu no taru taru to kuro truffle ponzu 13.75	
	crispy prawn, avocado and dark sweet soy	sake - salmon 7.75		beef tartare with black truffle ponzu	
	california maki 10.50	suzuki - sea bass 7.00		snacks & salads	
	crab meat, avocado, mayonnaise and wasabi tobiko	tai - sea bream 7.00		edamame (vg)(gf) 4.75	
	wagyu tempura maki 15.75	ebi - shrimp 5.50		steamed edamame with sea salt	
	wagyu maki tempura, roasted white onions	3 sashimi selection 19.50		pirikara edamame (vg)(gf) 5.10	
	maguro no pirikara 9.75	5 sashimi selection 29.50		spicy edamame	
	spicy tuna, avocado with jalapeño mayonnaise	tempura		gohan (vg)(gf) 4.50	
		ika to aburi to tomatoes ponzu 13.50		steamed rice	
		crispy squid with burnt tomato ponzu sauce		yasaidashi no miso-shiru (vg)(gf) 3.90	
		nama yasai tempura (v) 9.75		white miso soup with shiitake mushroom	
		assorted vegetables with spicy yuzu sauce		goma fuumi no horensō salada (vg)(gf) 6.00	
		kuruma-ebi 13.25		spinach leaves and sesame dressing	
		tiger prawn tempura		age nasu no goma-ae (gf) 8.00	
		ebi no tempura 14.90		fried eggplant, sesame miso and katsuobushi	
		rock shrimp tempura with chilli mayonnaise		iceberg salad no wafu (vg)(gf) 5.75	
				iceberg lettuce with caramelised onion dressing	
				kihada maguro no tataki 12.60	
				yellowfin tuna tataki with apple mustard dressing	

ROKA signature

wagyu gunkan	19.50
wagyu sushi with oscietra caviar	
kampachi sashimi no salada (gf)	16.75
yellowtail sashimi with yuzu-truffle dressing	
sashimi moriawase ni nin mae	33.20
selection of premium sashimi, tuna tartare with caviar crab meat 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	
tori no kamameshi	20.00
rice hot pot with crispy chicken and shiitake mushrooms	

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 and 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 with 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 (v)	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 atsuage (vg)(gf)	6.00
grilled tofu with shiitake mushroom, lemon and chilli	