

maki rolls		sashimi-nigiri sushi		ROKA tartare	
temaki on request		(3 pieces) (2 pieces)		served with 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 peas		chu - toro - semi fatty tuna	14.00	tuna tartare, oscietra caviar and egg yolk	
sake to avocado maki	9.75	maguro - tuna	10.00	hamachi no taru taru (gf)	10.25
raw salmon, avocado and asparagus with wasabi tobiko and tenkasu		hamachi - yellowtail	11.00	yellowtail tartare, lemon, chilli and ginger pearls	
chirashi maki	8.90	hotate - scallop	8.50	sake no taru taru (gf)	9.75
spicy mixed sashimi with green beans and spring onion		ebi - shrimp	5.50	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
piripiri maguro maki	9.75	3 sashimi selection	19.50	steamed edamame with sea salt	
spicy yellowfin tuna, cucumber chives and tempura flakes		5 sashimi selection	29.50	pirikara edamame (vg)(gf)	5.10
age watari gani maki	11.50	tempura		spicy edamame	
soft shell crab, cucumber and kim chi with chilli mayonnaise		nama yasai tempura (v)	9.75	gohan (vg)(gf)	4.50
wagyu tempura maki	15.75	assorted vegetables with spicy yuzu sauce		steamed rice	
wagyu tempura maki with karashi ponzu		watarigani	11.50	yasaidashi no miso-shiru (vg)(gf)	4.60
		soft shell crab with roasted chilli dressing		white miso soup with shiitake	
		kuruma-ebi	13.25	goma fuumi no horenso salada (vg)(gf)	6.00
		tiger prawn tempura		spinach leaves and sesame dressing	
		ebi no tempura	14.90	age nasu no goma-ae (gf)	8.00
		rock shrimp tempura with chilli mayonnaise		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	

allergens: gluten free (gf), vegan (vg), vegetarian (v)
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 moriawase ni nin mae	33.20
semi-fatty tuna, seabass cured in kombu with lemon yellowtail tataki, tuna tartare with caviar	
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 atsUAGE (vg)(gf)	6.00
grilled tofu with soy glaze and fried garlic	

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please ask your waiter for assistance with information on allergens or any dietary requirements