

maki rolls

temaki on request

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| avocado maki (vg)(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 maki tempura, roasted white onions | |

sashimi-nigiri sushi

(3 pieces) (2 pieces)

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| 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 |
| kihada maguro - yellowfin tuna | 8.00 |
| sake - salmon | 7.75 |
| suzuki - sea bass | 7.00 |
| tai - sea bream | 7.00 |
| ebi - shrimp | 5.50 |
| 3 sashimi selection | 19.50 |
| 5 sashimi selection | 29.50 |

tempura

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| nama yasai tempura (vg) | 9.75 |
| assorted vegetables tempura | |
| 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

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| maguro to caviar no tartar | 13.75 |
| tuna tartare, oscietra caviar and egg yolk | |
| hamachi no tartar (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

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|---|-------|
| 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) | 3.90 |
| white miso soup with shiitake | |
| goma fuumi no horensa 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 | |
| kihada maguro no tataki | 12.60 |
| yellowfin tuna tataki with apple mustard dressing | |

allergens: gluten free (gf), vegan (vg), vegetarian (v)

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

ROKA signature

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| 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 |
| salmon, tuna, yellowtail sashimi snow crab tartare with kimizu dressing tamago and fresh truffle | |
| 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 roasted 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

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|---|-------|
| 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

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| 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, 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

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| 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 shiitake mushrooms lemon and chilli | |

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