

**kisetsu no kaiseki**  
seasonal tasting menu

£85 per person  
2600 cal

**goma fuumi no horenso salada (vg)(gf)**  
spinach leaves and sesame dressing  
**sashimi moriawase**  
tuna, seabass and salmon sashimi  
**hamachi no taru taru (gf)**  
yellowtail tartare, lemon, chilli and ginger pearls

**sake to avocado maki**  
raw salmon, avocado and asparagus  
with wasabi tobiko and tenkasu  
**gyuniku to goma no gyoza**  
beef, ginger and sesame dumplings  
**kuruma-ebi**  
tiger prawn tempura with tentsuyu  
and spicy yuzu sauce

**gyuniku to padron yaki (gf)**  
spicy beef skewers with padron peppers  
**hinadori no lemon miso yaki (gf)**  
cedar roast baby chicken with chilli and lemon  
**yaki asparagus (vg)**  
asparagus with sweet soy and sesame  
**tai no miso-yaki (gf)**  
seabream fillet, ryotei miso and red onion

**dessert**

ROKA dessert platter

**kinenbi kōsu**  
premium tasting menu

£105 per person  
4400 cal

**kampachi sashimi no salada (gf)**  
yellowtail sashimi, yuzu-truffle dressing  
**sashimi no moriawase san shu**  
chu-toro, salmon and hamachi sashimi  
tuna tartare, oscietra caviar and egg yolk  
steamed oyster with piri piri and ginger pearl  
**wagyu gunkan**  
wagyu sushi, oscietra caviar

**age watari gani maki**  
soft shell crab, cucumber and kimchi  
with chilli mayonnaise  
**ebi no tempura**  
rock shrimp tempura, wasabi pea seasoning  
and chilli mayonnaise  
**gindara to kani no gyoza**  
crab, black cod and prawn dumplings  
with roasted chilli dressing

**kankoku fu kohitsuji**  
lamb cutlets with korean spices  
**broccoli no shinme, shoga to moromi miso (vg)**  
tenderstem broccoli, ginger and moromi miso  
**gindara no saikyo-yaki (gf)**  
black cod marinated in yuzu miso  
**tokujou wagyu to kinoko**  
50g pure breed japanese wagyu A4  
eryngii mushrooms and wasabi ponzu sauce

**dessert**

ROKA dessert platter