desserts

ROKA dessert platter 15.00
400 cal
chef selection of our signature desserts, served with seasonal and exotic fruits, ice creams and sorbets
(price per person, minimum two)

caramel banana to tonka bean no aisukurimu, banana no aburi 11.00
560 cal
banoffee and tonka bean ice cream slice
fire roasted banana

kohi to u-isuki no aisukurimusande 11.00
300 cal
coffee and whisky ice cream sundae, caramelised walnuts

chizu keki no guaba to kurogoma soboro 11.00
390 cal
baked cheesecake with guava
black sesame crumble

natsume no pudding no miso caramel 17.40
330 cal
sticky toffee pudding with miso caramel
sweet potato ice cream

chocolate to macha pudding, yo-nashi aisu (gf) 11.60
340 cal
dark chocolate and green tea pudding
with crunchy jivara, pear ice cream

seika moriawase (vg)(gf) 11.00
100 cal
selection of seasonal and exotic fruits

sorbets and ice creams 8.40
230 cal

mochi 8.00
230 cal
selection of mochi ice creams

dessert wine & sake

disznókö late harvest tokaji 2020 13.00
tokaji, hungary

ume no yado, yuzu shu 10.50
nara, japan

urakasumi, ume shu plum sake 13.75
miyagi, japan

cocktails & digestives

mori fashioned 14.90
bulleit rye whisky eminente 7y rum
charred pinapple buckwheat shochu
muyu vetiver gris

nikka taketsuru nas 18.80

roka chichibu single cask 50.00

full spirits list available on request

pastry chef - julien philippe

please ask your waiter for assistance with information on allergens or any dietary requirements
all dessert wine and sake served as 100ml measurement unless otherwise stated