



what's on at Roka Charlotte Street

monday - friday

lunch set menu (12:00 - 15:00)
£38 set menu // £48 premium set menu
pre theatre menu (17:00 - 18:45)
£38 set menu // £48 premium set menu

wednesday - friday

happy hour in shochu lounge (17:30 - 19:30)
cocktails from £6.50
beer // wine // sake £4
snacks from £9

friday

surf & turf special (available for both lunch + dinner)
wagyu robatayaki to isa ebi no tempura, soshite yuzu kosho
wagyu beef with lobster tempura + green yuzu kosho
£59

tezukuri tofu to suika, tomato, goma (vg)(gf) 18.00 2019
homemade tofu with watermelon, tomato and sesame

unagi bo zushi 14.00 2014
teriyaki eel maki with avocado, cucumber and shiso

hireniku sashimi 24.00 2005
seared wagyu beef sashimi with soya pearls and ponzu

kampachi robatayaki kinoko to tryufu (gf) 34.00 2018
robata grilled cobia with mushrooms and truffle sauce

kiichigo to shiroi chocolate no usugiri 11.00 2020
raspberry and ivoire chocolate usugiri, rose petal custard

snacks

edamame (vg)(gf) steamed edamame with sea salt	6.50 240 cal
pirikara edamame (vg)(gf) spicy edamame	7.00 300 cal
shiro miso (gf) white miso soup with spring onion	5.50 60 cal
watarigani soft shell crab with roasted chilli dressing	15.50 580 cal

dumplings & rice

gyuniku to goma no gyoza beef ginger and sesame dumplings with dark sweet soy dressing	15.60 600 cal
gindara to kani no gyoza crab and black cod dumplings with chilli dressing edamame and spring onions	18.00 440 cal
kinoko no kamameshi (vg)(gf) rice hot pot with japanese mushrooms mountain vegetables and shaved truffle	29.00 750 cal
gohan (vg)(gf) steamed rice	5.00 310 cal

salad & tataki

goma fuumi no horenso salada (vg)(gf) spinach leaves and sesame dressing	9.00 200 cal
age nasu no goma-ae (gf) warm eggplant, sesame miso and katsuobushi	10.00 170 cal
wafu iceberg salad (vg)(gf) iceberg lettuce with caramelised onion dressing	8.50 190 cal
maguro no tataki tuna tataki with apple mustard dressing	17.00 220 cal

tempura

satsuma tempura (v) sweet potato tempura with yuzu shichimi	14.00 780 cal
kuruma-ebi tiger prawn tempura with spicy yuzu dressing	17.80 1130 cal
ebi no tempura rock shrimp tempura, wasabi pea seasoning and chilli mayonnaise	18.00 860 cal
ika no karaage yuzu shiso sosu zoe fried squid with yuzu, green chilli and shiso sauce	16.00 480 cal

14.5% discretionary service charge will be added to your bill

maki rolls

temaki on request

avocado maki (v)(gf)	10.00
avocado, cucumber and wasabi pea	180 cal
sake to avocado maki	13.40
raw salmon, avocado and asparagus with wasabi tobiko and tenkasu	290 cal
age watari gani maki	16.50
soft shell crab, cucumber and kimchi with chilli mayonnaise	390 cal
ebi furai to avocado maki	16.20
crispy prawn, avocado and dark sweet soy	240 cal
california maki	15.00
crab meat, avocado, mayonnaise and wasabi tobiko	320 cal
piripiri maguro maki	15.00
spicy yellowfin tuna, cucumber chives and tempura flakes	180 cal
wagyu tempura maki	20.00
wagyu tempura maki with karashi ponzu	210 cal
kinoko maki (v)(vg)	11.60
shiitake and enoki tempura green beans and shisho miso sauce	190 cal
chirashi maki	13.00
spicy sashimi fish selection, cucumber shiso and sesame seeds	290 cal

sashimi-nigiri sushi

(3 pieces) (2 pieces)

o-toro - fatty tuna	21.60
	90/120 cal
chu-toro - semi fatty tuna	19.40
	90/100 cal
maguro - tuna	16.60
	90/100 cal
hamachi - yellowtail	15.60
	80/100 cal
hotate - scallop	12.00
	50/80 cal
kihada maguro - yellowfin tuna	12.00
	60/90 cal
sake - salmon	10.20
	80/100 cal
suzuki - seabass	9.80
	45/80 cal
tai - seabream	9.80
	45/80 cal
ebi - shrimp	8.60
	20/70 cal
6 nigiri selection	23.50
	270 cal
9 nigiri selection	32.50
	430 cal
3 sashimi selection	25.60
	180 cal
5 sashimi selection	37.60
	290 cal

tokusen

ROKA signature sushi

maguro to caviar no tartare	15.80
tuna tartare, oscietra caviar and egg yolk	90 cal
hamachi no tartare (gf)	12.40
yellowtail tartare, lemon, chilli and ginger pearls	80 cal
unagi no kunsei	12.00
eel sushi with teriyaki sauce	137 cal
wagyu gunkan	27.00
wagyu sushi, oscietra caviar spring onion and fresh ginger	200 cal
kampachi sashimi no salada (gf)	19.30
yellowtail sashimi, yuzu-truffle dressing	210 cal
sashimi moriawase ni nin mae	43.10
sashimi platter for 2 people 3 sashimi selection smoked eel sushi with teriyaki sauce tuna tartare, oscietra caviar and egg yolk	559 cal

a 14.5% discretionary service charge will be added to your bill

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

robata seafood

yaki hotate	24.00
3 scallops skewer with wasabi and shiso	504 cal
sake teriyaki	24.30
salmon fillet teriyaki with sansho salt	610 cal
tai no miso-yaki (gf)	24.30
seabream fillet, ryotei miso and red onion	690 cal
suzuki no yuzu-shiso fuumiyaki	24.30
fillet of seabass, yuzu-shiso and ginger seaweed salad	740 cal
gindara no saikyo-yaki (gf)	45.80
black cod marinated in yuzu miso	590 cal

robata vegetables

yaki kinoko (v)	9.30
grilled portobello mushrooms with chilli and garlic butter	140 cal
yaki asparagus (vg)	9.30
asparagus with sweet soy and sesame	100 cal
broccoli no shinme, shoga to moromi miso (vg)	9.30
tenderstem broccoli, ginger and moromi miso	180 cal
yaki atsuage (vg)(gf)	9.30
grilled tofu with shiso and kaffir lime glaze	220 cal

robata meat

yakitori-negima yaki	9.50
chicken skewers with spring onion	240 cal
tebasaki to yaki (gf)	9.50
chicken wings with yuzu kosho honey	320 cal
gyuniku to padron yaki (gf)	16.00
spicy beef with padron pepper skewers	420 cal
kobuta no ribs yawaraka nikomiyaki	25.50
baby back pork ribs with sansho and cashew nuts	930 cal
hinadori no lemon miso yaki (gf)	25.00
cedar roast baby chicken with chilli and lemon	800 cal
kankoku fu kohitsuji	42.60
4 lamb cutlets with korean spices	740 cal
gyuhireniku no pirikara yakiniku	40.80
beef fillet, chilli, ginger and spring onion	570 cal
tokujou wagyu to kinoko no tsukemono	103.00
wagyu beef, eryngii mushrooms, wasabi ponzu	760 cal
150gram A4 japanese wagyu sirloin*	
*australian halal option also available	

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

kisetsu no kaiseki

seasonal tasting menu

£88 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 tartare (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

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

£108 per person

4780 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

charred shrimp with yuzu mayo and edamame

wagyu gunkan

wagyu sushi, oscietra caviar

age watari gani maki

soft shell crab, cucumber and kimchi

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

gyuhireniku no pirikara yakiniku

beef fillet, chilli, ginger and spring onion

or

tokujou wagyu to kinoko

50g pure breed japanese wagyu A4*

*australian halal option also available

£20 supplement per person

dessert

ROKA dessert platter

seasonal and premium tasting menus are served daily for a minimum two people