

## ROKA premium han setto brunch

premium brunch is served for a minimum of two people

£71.50 per person

wine supplement £20.00 per person with red, white, rose & sparkling wine throughout your meal plus a bellini on arrival

### all starters are designed to share

<b>edamame (vg)(gf)</b> steamed edamame with sea salt	<b>umekyu maki to shiso (vg)(gf)</b> cucumber maki with umeboshi and roasted sesame seeds
<b>beachu kim chi</b> fermented chilli cabbage	<b>ebi furai to avocado maki</b> crispy prawn and avocado maki
<b>salad no wafu (vg)(gf)</b> mixed lettuce with caramelised onion dressing	<b>sake no peri peri maki</b> spicy salmon and cucumber maki
<b>jagaimo korokke to den miso (vg)</b> japanese potato croquettes with sweet den miso mayo	<b>tori karage</b> japanese fried chicken with chilli mayo
<b>ebi gyoza to yuzu toriyufu no doresshingu</b> prawn dumplings with yuzu truffle dressing	

### in addition a premium sashimi platter for the table

**kampachi sashimi no salada (gf)**  
yellowtail sashimi, yuzu-truffle dressing

**sashimi moriawase**  
chef's premium 5 sashimi selection

**maguro to caviar no tartare**  
tuna tartare, wasabi ponzu dressing

### select one main course each

**tori no kamameshi**  
rice hot pot with crispy chicken  
shiitake mushrooms and seasonal truffle

**gindara no saikyo-yaki (gf)**  
black cod marinated in yuzu miso

**kinoko no kamameshi (vg)(gf)**  
mushroom hot pot with truffle

**sake teriyaki**  
salmon fillet teriyaki with sansho salt

**kobuta no ribs yawaraka nikomiyaki**  
glazed baby back pork ribs with cashew nuts

**kankoku fu kohitsuji**  
lamb cutlets with korean spices

**gyuhireniku no pirikara yakiniku**  
beef fillet, chilli, ginger and spring onion

**hinadori no lemon miso yaki (gf)**  
cedar roast baby chicken with garlic, chilli and lemon

**yaki yasai moriawase (vg)**  
selection of grilled vegetables

or

£18 supplement per person

**tokujou wagyu to kinoko**  
200g A4 japanese wagyu sirloin,  
eryngii mushrooms and wasabi ponzu sauce

### ROKA dessert platter

we comply with an alcohol and social responsibility policy

we therefore reserve the right to stop serving alcohol at any time during brunch

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

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

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