



ROKETSU

Appetisers 前菜

COLD APPETISERS

Spinach Goma-ae (V) £8

Dashi simmered spinach with sesame sauce and pastry cracker

Foie Gras Miso Monaka £15 *Recommended*

Crisp rice wafers stuffed with Saikyo miso marinated foie gras, dates paste, smoked radish, and fresh apple

Cold House-made Tofu £10

Served with umami dashi sauce

Roketsu Salad (V) £9

Seasonal vegetables with house-made Japanese dressing

Special Tsukemono (V) £7

A selection of pickled vegetables

Vegetable Trio (V) £14 *Seasonal Special*

Simmered pumpkin, sautéed burdock and carrot, aubergine agébitashi

Dover Sole Nikogori £9

Simmered Dover sole stuffed in a kohlrabi base dashi jelly together with okra and ginger

HOT APPETISERS

Wara Smoked Edamame (V) £7

Gently smoked over straw, with a delicate, aromatic finish, seasoned with wasabi salt

Padron Pepper Yakibitashi £7 *Recommended*

Charcoal grilled, served with bonito flake, dashi soy sauce, and shichimi pepper

Duck Kimpira £16 *Recommended*

Smoked duck with soy-simmered burdock and carrot

Cornish Crab Chawanmushi £12 *Recommended*

Steamed egg custard with crab and mushroom. Chicken, clam, and dashi stock

Grilled King Oyster Mushroom (V) £7

Two skewers of charcoal grilled king oyster mushroom in two different seasonings

Cornish Octopus £14

Grilled octopus with red pepper and miso sauce

Umaki Eel Omelette £12

Grilled eel wrapped with Japanese omelette

Nasu Dengaku (V) £12

Grilled aubergine glazed with three kinds of miso

Raw 生**Yellowtail Yuzu £12 *Recommended***

Sliced yellowtail with cauliflower purée, dressed with yuzu ponzu.

Squid Noodles £15

Thin strips of raw squid served with egg yolk sauce and bottarga

Assorted Sashimi (3 kinds / 6 pcs) £40

Chef's Omakase selection of three kinds of fresh sashimi

Assorted Sashimi (5 kinds / 10 pcs) £65

Chef's Omakase selection of five kinds of fresh sashimi

Fried 揚**Vegetable Tempura (V) £16**

Seasonal vegetables tempura

King Prawn Tempura £24

Two pcs of king sized crispy prawn and seasonal vegetables tempura

Prawn Kakiage £18 *Recommended*

Diced king prawn and shredded vegetables kakiage tempura

Vegetable Kakiage (V) £15

Shredded vegetables kakiage tempura

Agedashi Dofu £12

Deep fried tofu served in a dashi broth with wild mushroom

Truffle Cream Croquette £14 *Recommended*

Creamy croquette made with béchamel sauce, onion, wild mushroom, and truffle

If you have a food allergy or a dietary, please inform a member of the staff.

Discretionary 15% of service charge will be added to your bill.



ROKETSU

Sushi 鮓

NIGIRI

Akami Zuke *with yuzu zest* £6

Chutoro *with negishio* £8

Otoro Tartar *with Oscietra caviar* £33

Ikejime Chalk Stream Trout £6
with yuzumiso

Yellowtail *with wasabi oboro kombu* £7

Scallop *with nori sauce* £11

Botan Prawn £16

Ikura £8

A5 Wagyu Sukiyaki Gunkan £12 *Recommended*
with caramelised onion and egg yolk sauce

Assorted Nigiri (5 kinds) £42
Chef's selection of freshly prepared nigiri sushi

Assorted Nigiri (7 kinds) £56
Chef's selection of freshly prepared nigiri sushi

ROLLS

Ibushi Toro £16 *Recommended*
Wara smoked, plum paste, shiso, spring onion, kombu

Ibushi Chalk Stream Trout £13
Wara smoked, ginger, shiso, smoked radish, spring onion

Prawn Kakiage £15
Diced prawn and shredded vegetables kakiage tempura

Vegetable Kakiage (V) £12
Shredded vegetables kakiage tempura

Ume Kyuri (V) £8
Pickled plum, cucumber

Red Mullet Bo-Zushi £16 *Recommended*
Pressed sushi roll with red mullet, rice mixed with shiitake and ginger

Grilled 焼

White Fish of the Day £32

Charcoal grilled white fish with mushroom and sake lees sauce

Lamb Chop £38 *Recommended*

Charcoal grilled lamb chop with Japanese chilli miso and kombu sautéed vegetables

Guinea Fowl £28

Charcoal grilled Guinea fowl served with Roketsu yakitori sauce

Iberico Pork Loin £30

Charcoal grilled Iberico pork marinated with Saikyo miso, served with sake lees sauce and spicity hazel nuts

Roasted Duck Breast £32

Roasted duck served with yuzu sauce

A5 Wagyu Beef £48/60g | £95/120g

Charcoal grilled Wagyu with a variety of condiments

A5 Wagyu Shabu-Shabu £64/80g

Thinly sliced Wagyu, mizuna leaf, and Kujo onion lightly cooked in dashi. Served over a flavourful broth made with bonito and chicken stock, infused with umami-deep richness of Wagyu itself

A5 Wagyu Hobayaki £58 *Recommended*

Sliced Wagyu beef grilled on a magnolia leaf with hiyoko-miso and wild mushroom

Zuccherissima Pumpkin (V) £22

Charcoal grilled pumpkin with soy milk sauce, and vegetables

Black Cod Orange Miso £36

Marinated with orange infused Saikyo miso, served with fennel salad

Rice 米 & Soup 汁

Negimiso Yaki Chazuke £12

Grilled rice ball, hiyoko-miso, hojicha broth

Miso Soup £6.5

with seasonal ingredients

Wild Mushroom Fine Clear Soup (V) £12 *Seasonal Special*

Seasonal mushroom soup with tofu mousse and truffle

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