



what's on at roka canary wharf

monday - Friday

lunch set menu 12:00 - 15:00
£38 set menu // £48 premium set menu

monday - friday

izakaya happy hour in the lounge area 16:00 - 19:30
cocktails from £6.50
beer // wine // bubbles £4
snacks from £9

friday

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

saturday & sunday

weekend brunch
saturday 11:30 - 15:00
sunday 11:30 - 19:00
classic: £54 per person (£74 inc. free flow wine + bellini on arrival)
premium: £71.50 per person (£91.50 inc. free flow wine + bellini on arrival)

hotate otsukuri 19.00 2006
scallop sashimi with pickled cucumber

anko yaki sake kasu zuke 14.00 2007
fried baby monkfish with shiso and umeboshi

gyu no tataki to truffle 19.50 2016
seared beef striploin, black truffle dressing, cucumber
daikon pickle and miso crisp

azura yaki, otsukemono 24.50 2011
grilled quail with sancho soya dressing

kurogoma aisu, sakura no makaron 11.00 2012
black sesame mochi ice cream, cherry blossom macarons

snacks

edamame (vg)(gf) 6.50
steamed edamame with sea salt 240 cal

pirikara edamame (vg)(gf) 7.00
spicy edamame 300 cal

yasaidashi no miso-shiru (gf) 5.50
white miso soup with spring onion 60 cal

watarigani 15.50
soft shell crab with roasted chilli dressing 580 cal

tempura

satsuma tempura 14.00
sweet potato tempura with yuzu shichimi 780 cal

kuruma-ebi 17.80
tiger prawn tempura with
spicy yuzu sauce 1130 cal

ebi no tempura 18.00
rock shrimp tempura, wasabi pea seasoning
and chilli mayonnaise 860 cal

ika no karaage yuzu shiso sosu zoe 16.00
fried squid with yuzu, green chilli and shiso sauce 480 cal

dumplings & rice

gyuniku to goma no gyoza 15.60
beef ginger and sesame dumplings
with dark sweet soy dressing 600 cal

gindara to kani no gyoza 18.00
crab and black cod dumplings with chilli dressing,
edamame and spring onions 440 cal

gohan (vg)(gf) 5.00
steamed rice 310 cal

kinoko no kamameshi (vg)(gf) 29.00
rice hot pot with japanese mushrooms,
mountain vegetables and shaved truffle 750 cal

tori no kamameshi 25.00
rice hot pot with crispy chicken
and shiitake mushrooms 850 cal

salads

goma fuumi no horenso salada (vg)(gf) 9.00
spinach leaves and sesame dressing 200 cal

wafu iceberg salad (vg)(gf) 8.50
iceberg lettuce with caramelised onion dressing 190 cal

age nasu no goma-ae (gf) 10.00
warm eggplant, sesame miso and katsuobushi 170 cal

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

maki rolls

temaki on request

avocado maki (v)(gf)	10.00
avocado, cucumber and wasabi pea	180 cal
kinoko maki (v)(vg)	11.60
shiitake and enoki tempura, green beans and shiso miso sauce	190 cal
sake to avocado maki	13.40
raw salmon, avocado and asparagus with wasabi tobiko and tenkasu	290 cal
ebi furai to avocado maki	16.20
crispy prawn, avocado and dark sweet soy	240 cal
age watari gani maki	16.50
soft shell crab, cucumber and kim chi with chilli mayonnaise	390 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
hamachi maki	11.00
yellowtail, jalapeno and yuzu kosho	200 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
kihada maguro - yellowfin tuna	12.00
	50/80 cal
hotate - scallop	12.00
	50/80 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
3 sashimi selection	25.60
	180 cal
5 sashimi selection	37.60
	290 cal

tokusen

ROKA signature

kampachi sashimi no salada (gf)	19.30
yellowtail sashimi, yuzu-truffle dressing	210 cal
maguro to caviar no tartare	15.80
tuna tartare, oscietra caviar and egg yolk	90 cal
unagi no kunsei	12.00
eel sushi with teriyaki sauce	137 cal
hamachi no tartare (gf)	12.40
yellowtail tartare, lemon, chilli and ginger pearls	80 cal
wagyu gunkan	27.00
wagyu sushi, oscietra caviar, spring onion and fresh ginger	200 cal
sashimi moriawase ni nin mae	43.10
sashimi platter for 2 people 3 sashimi selection eel sushi with teriyaki sauce tuna tartare, oscietra caviar and egg yolk	599 cal

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

robata seafood

yaki hotate 24.00
3 scallop skewers with wasabi and shiso 170 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

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 atsuge (vg) 9.30
grilled tofu with shiso and kaffir lime glaze 360 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 garlic, 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
150g A4 japanese wagyu sirloin 760 cal
with eryngii mushrooms and wasabi ponzu
150g A4 japanese wagyu sirloin*
*Australian halal option also available

tomahawk to tsukemono kinoko no chimichurri 130.00
1kg dry aged tomahawk beef 3350 cal
japanese style chimichurri sauce

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

kisetsu no kaiseki
seasonal tasting menu

£88 per person

2600 cal

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

sake to avokado 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 with padron pepper skewers
hinadori no lemon miso yaki (gf)
cedar roast baby chicken with garlic, 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 moriwase san shu
chu-toro, salmon and hamachi sashimi
tuna tartare with wasabi
charred shrimp with yuzu mayo and edamame
wagyu gunkan
wagyu sushi, oscietra caviar

age watari gani maki
soft shell crab, cucumber and kim chi
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

tasting menus are served daily until 10pm and for a minimum of two people