

ROKA han setto brunch

£54.00 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

edamame (vg)(gf) steamed edamame with sea salt	umekyu maki to shiso (vg)(gf) cucumber maki with umeboshi and roasted sesame seeds
beachu kim chi fermented chili cabbage	ebi furai to avocado maki crispy prawn and avocado maki
salad no wafu (vg)(gf) mixed lettuce with caramelised onion dressing	chirashi no peri peri maki selection of spicy sashimi and cucumber maki
jagaimo korokke to den miso (vg) japanese potato croquettes with sweet den miso mayo	tori karage japanese fried chicken with chilli mayo
sashimi moriawase chef's sashimi selection	ebi gyōza to yuzu toryufu no doreshingu prawn dumplings with yuzu truffle dressing

select one main course each

yaki yasai moriawase (vg) selection of grilled vegetables	gyuhireniku no pirikara yakiniku beef sirloin with chilli, ginger and spring onion
tai no miso-yaki (gf) sea bream fillet ryotei miso and red onion	kinoko no kamemeshi (vg)(gf) mushroom hot pot with truffle
sake teriyaki salmon fillet teriyaki with sansho salt	hinadori no lemon miso yaki (gf) cedar roast baby chicken with garlic, chilli and lemon
kobuta no ribs yawaraka nikomiyaki glazed baby back pork ribs with cashew nuts	

or

select one main course to share for two

£33 supplement per person

tomahawk to tsukemono kinoko no chimichurri 1kg dry aged tomahawk japanese style chimichurri sauce	tokujou wagyu to kinoko 200g A4 japanese wagyu sirloin, eryngii mushrooms and wasabi ponzu sauce
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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