ROKA han setto brunch

£54.00 per person

£74.00 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) umekyu maki to shiso (vg)(gf)

steamed edamame with sea salt cucumber maki with umeboshi and roasted sesame seeds

Beachu kim chi ebi furai to avocado maki

fermented chilli cabbage crispy prawn and avocado maki

salad no wafu (vg)(gf) chirashi no peri peri maki

mixed lettuce with caramelised onion dressing selection of spicy sashimi and cucumber maki

jagaimo korokke to den miso (vg) tori karage

japanese potato croquets with sweet den miso mayo japanese fried chicken with chilli mayo

sashimi moriawase ebi gyōza to yuzu toryufu no doresshingu chef's sashimi selection prawn dumplings with yuzu truffle dressing

select one main course each

yaki yasai moriawase (vg) gyuhireniku no pirikara yakiniku

selection of grilled vegetables beef sirloin with chilli, ginger and spring onion

tai no miso-yaki (gf) kinoko no kamemeshi (vg)(gf)

sake teriyaki hinadori no lemon miso yaki (gf)

salmon fillet teriyaki with sansho salt 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 tokujou wagyu to kinoko

1kg dry aged tomahawk 200g A4 japanese wagyu sirloin,

japanese style chimichurri sauce 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