

## ROKA premium han setto brunch

£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 chili 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>chirashi no peri peri maki</b> selection of spicy sashimi 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 toryufu no doresshingu</b> prawn dumplings with yuzu truffle dressing	<b>kampachi sashimi no salada (gf)</b> yellowtail sashimi, yuzu-truffle dressing

in addition a premium sashimi platter for the table

<b>sashimi moriawase</b> chef's premium 5 sashimi selection
<b>maguro to caviar no tartare</b> tuna tartare, wasabi ponzu dressing
<b>kampachi sashimi no salada (gf)</b> yellowtail sashimi, yuzu-truffle dressing

select one main course each

<b>tori no kamameshi</b> rice hot pot with crispy chicken shiitake mushrooms and seasonal truffle	<b>kobuta no ribs yawaraka nikomiyaki</b> glazed baby back pork ribs with cashew nuts
<b>gindara no saikyo-yaki (gf)</b> black cod marinated in yuzu miso	<b>kankoku fu kohitsuji</b> lamb cutlets with korean spices
<b>kinoko no kamameshi (vg)(gf)</b> mushroom hot pot with truffle	<b>gyuhireniku no pirikara yakiniku</b> beef fillet, chilli, ginger and spring onion
<b>sake teriyaki</b> salmon fillet teriyaki with sansho salt	<b>hinadori no lemon miso yaki (gf)</b> cedar roast baby chicken, with garlic, chilli and lemon
<b>yaki yasai moriawase (vg)</b> selection of grilled vegetables	

or

select one main course to share for two

£18 supplement per person

<b>tomahawk to tsukemono kinoko no chimichurri</b> 1kg dry aged tomahawk japanese style chimichurri sauce	<b>tokujou wagyu to kinoko</b> 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