

ROKA & tatenokawa 15th anniversary sake dinner

kampachi sashimi no salada (gf)
yellowtail sashimi with yuzu-truffle dressing
edamame (vg)(gf)
steamed edamame with sea salt

ROKA 15
junmai daiginjo

sashimi moriawase ni nin mae
selection of premium sashimi, tuna tartare with caviar
seared tiger prawn with lemon zest
iceberg salad no wafu (vg)(gf)
iceberg lettuce with caramelised onion dressing
wagyu tempura maki
wagyu maki tempura, roasted white onions
avocado maki (v)(gf)
avocado, cucumber and wasabi pea

tatenokawa 50
junmai daiginjo

ebi no tempura
rock shrimp tempura with chilli mayonnaise
gindara to kani no gyoza
crab black cod and prawn dumpling with chilli dressing
yaki hotate
scallop skewer with wasabi and shiso
broccoli no shinme, shoga to moromi miso (vg)
tenderstem broccoli, ginger and moromi miso
tai no miso-yaki (gf)
sea bream fillet, ryotei miso and red onion

tatenokawa 33
junmai daiginjo

hinadori no lemon miso yaki (gf)
cedar roast baby chicken with chilli and lemon
kankoku fu kohitsuji
lamb cutlets with korean spices
yaki asparagus (v)
asparagus with sweet soy and sesame

tatenokawa 18
junmai daiginjo

ROKA dessert platter

kodakara mango sake
junmai daiginjo

£115 per person

dietary requirements cannot be catered for as the menu is matched specifically with each drink
price is inclusive of food, drinks, vat and service charge
extra servings other than the listed items are served only at the restaurant's discretion