

koten brunch £49

bellini on arrival
or
bloody mary
or
green tea and passion fruit iced tea

starters from the counter

select one dish from the robata or kitchen

koten robata

kasai moriawase (v)
selection of vegetables

ebi to yasai no moriawase
assorted tiger prawn and vegetable tempura

tai miso-yaki
sea bream fillet, ryotei miso and red onion

hinadori no lemon miso yaki
cedar roast baby chicken, chilli, lemon and garlic soy

kobuta no ribs yawaraka nikomi
baby back ribs glazed with spiced master stock and cashew nuts

gyu no sumibiyaki to negi
180g grilled beef ribeye with spring onions

ROKA dessert platter for the table

white
le anfore, anfora bianca

red
le anfore, anfora rossa

puremiamu brunch £59

bellini on arrival
or
bloody mary
or
green tea and passion fruit iced tea

starters from the counter

select one dish from the robata or kitchen

puremiamu robata

gindara no saikyo-yaki
black cod marinated in yuzu miso

kankoku fu kohitsuji
lamb cutlets with korean spices

gyuhireniku no pirikara yakiniku
beef fillet, chilli, ginger and spring onion

kani no kamameshi
rice hot pot with king crab and wasabi tobiko

sugi no ume sansho
black kampachi, grilled on the robata,
with sansho and pickled plum

sake teriyaki
salmon fillet teriyaki

ROKA dessert platter for the table

white
sollazzo premio "pinot grigio"
le anfore, anfora bianca

red
torre solaris "primitivo"
le anfore, anfora rossa

tokusen brunch £69

champagne on arrival
or
bloody mary
or
green tea and passion fruit iced tea

starters from the counter

premium sashimi platter for the table

select one dish from the robata or kitchen

tokusen robata

tokusen australian no gyu niku
290 day grain fed black angus ribeye
served with wasabi ponzu

ise ebi no tempura
lobster tempura with spicy yuzu mayonnaise

ise ebi no robata yaki
grilled lobster with yuzukosho mayonnaise
and fried shallots

tori no kamameshi to truffle
rice hot pot with crispy soy chicken
and shiitake mushroom served with seasonal truffle

gindara no kamameshi
black cod rice hot pot with yuzu and piri-piri

premium ROKA dessert platter
premium dessert platter with choice of dessert

white
"alex k" sauvignon blanc kalex marlborough

rose
chateau de campuget "invitation" costière de nîmes

red
rioja lanzado joven bodegas martinez