



ROKETSU

Appetisers 前菜

COLD APPETISERS

Horenso Goma-ae (V) £8
Simmered spinach seasoned with sesame sauce

Miso Monaka £12
Wafers stuffed with 10 days miso marinated foie gras

Mushroom Forest (V) £13
Salad of a variety of mushroom

Roketsu Salad (V) £12
Seasonal vegetables with yuzu foam

Special Tsukemono (V) £7
Selection of pickled vegetables

HOT APPETISERS

Padron Pepper Kuroshichimi (V) £8
Grilled padron peppers seasoned with black shichimi

Portobello Mushroom £16
Chargrilled portobello with truffle

Cornish Crab Chawanmushi £12
Steamed egg custard with crab and dashi

Cornish Octopus £14
Chargrilled octopus with red pepper sauce

Duck Confit £16
With Japanese mustard

Smoked Chalk Stream Trout £8
With dried tomato

Raw 生

Hamachi Yuzu £12
Slices of yellowtail with yuzu sauce

Scallop Ume £17
Scottish scallop with plum sauce

Botanebi Tartar £18
Spot prawn tartar on aosa tuile

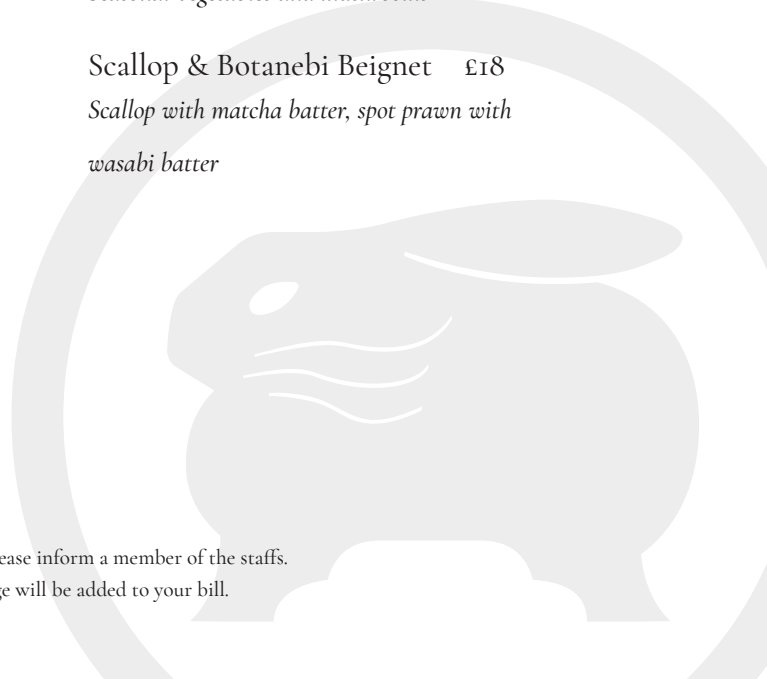
Sashimi of daily catch is available on request

Fried 揚

Yasai Tempura (V) £12
Seasonal vegetables and mushrooms

Scallop & Botanebi Beignet £18
Scallop with matcha batter, spot prawn with wasabi batter

If you have a food allergy or a dietary, please inform a member of the staffs.
Discretionary 15% of service charge will be added to your bill.





ROKETSU

Sushi 鮓

NIGIRI

- Akami Zuke *with yuzu zest* £6
- Chutoro *with negishio* £8
- Otoro Tartar Gunkan *with caviar* £33
- Ikejime Chalk Stream Trout £6
with yuzumiso
- Hamachi *with wasabi oboro kombu* £7
- Scallop *with nori sauce* £11
- Wagyu Sukiyaki Gunkan £12

Grilled 焼

- Cornish White Fish £28
With nori sauce and Japanese style risotto
- Lamb Chop £38
With kanzuri chilli miso
- Guinea fowl Yakitori £28
With grilled leek
- Iberico Pork Loin £30
With sake lees miso
- Roasted Duck Breast £32
With yuzu sauce
- Wagyu Beef £48
With yuzu oroshi
- Zuccherissima Pumpkin (V) £22
With wild mushrooms

ROLLS

- Ibushi Toro Smoked *with wara* £16
- Ibushi Chalk Stream Trout £13
Smoked with wara, crispy skin
- Hamachi Kombu cured £16
- Ebi Kakiage *Prawn and vegetable tempura* £15
- Kakiage (V) *Vegetable tempura* £12
- Ume Kyuri (V) *Plum and cucumber* £8

Rice 米 & Soup 汁

- Negimiso Yaki Chazuke £12
Chargrilled rice ball with dashi broth
- Clam Soup £8
With nameko mushroom

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