ROKETSU CLASSIC WINTER KAPPO

SOUP

Clear Shellfish Broth
Mussel-based clear broth, gently simmered for a light yet aromatic finish

APPETISERS

Scallop with Ume Plum
Scallop accented with a delicate sweet-and-sour ume plum note

Foie Gras Monaka
Ten-day white miso–marinated foie gras, sandwiched in a crisp Japanese wafer

Charcoal-Grilled Portobello Mushroom
Charcoal-grilled portobello mushroom with Madeira wine and beef stock sauce, finished with shaved truffle

King Prawn Tempura with Matcha Salt
Lightly battered king prawn, finished with fragrant matcha-infused salt

CHARCOAL-GRILLED MAIN -CHOICE OF ONE

Lamb Chop
Charcoal-grilled lamb chop, served with red yuzu chilli garlic miso

Iberico Pork
Charcoal-grilled Iberico pork, marinated in white miso, sake lees and salt koji

Roasted Duck
Roasted duck with crisp skin, served with a refreshing yuzu sauce

Guinea Fowl
Charcoal-grilled guinea fowl prepared in a yakitori style, seasoned with sake, soy sauce and mirin

Japanese Wagyu
(supplement +£18)
Kagoshima A5 sirloin wagyu, simply grilled to showcase its marbling

NIGIRI SUSHI

Chef's Selection of Three Nigiri
Seasonal fish, prepared to order

MAKI & SOUP

Smoked Fatty Tuna Roll
Gently smoked toro with a rich, savoury finish

Akadashi Miso Soup
Red miso broth with deep umami

DESSERT

Matcha Basque Cheesecake
Creamy baked cheesecake infused with Japanese matcha

£150

Wine & Sake Pairing £70 / Special Pairing £145 / Prestige Pairing £200/ Non-Alcoholic Pairing £65

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