ROKETSU PRIME KAPPO

SOUP

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

APPETISERS

Hamachi with Yuzu
Yellowtail dressed in yuzu ponzu enriched with delicate dashi

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

Cornish Crab Chawanmushi
Silky savoury egg custard with sweet Cornish crab, prepared with chicken and shellfish dashi

Charcoal-Grilled Cornish Octopus
Cornish octopus grilled over binchōtan charcoal, enhancing its natural depth of flavour

CHARCOAL-GRILLED MAIN -CHOICE OF ONE

Japanese Wagyu A5
Premium Japanese A5 wagyu, simply grilled to showcase its marbling

King Crab Leg
Succulent king crab leg, lightly grilled over charcoal

Fish of the Day
Seasonal fish, prepared over charcoal

NIGIRI SUSHI

Aburi Otoro with Caviar
Lightly seared fatty tuna, topped with caviar

Cornish Seabass (Kobujime)
Cornish seabass gently cured with kombu

Diver Scallop with Uni
Sweet diver scallop topped with sea urchin

MAKI & SOUP

Torotaku & Caviar Hand Roll
Fatty tuna, pickled daikon and caviar, hand-rolled to order

Akadashi Miso Soup
Red miso broth with deep umami

DESSERT

Matcha Basque Cheesecake
Creamy baked cheesecake infused with Japanese matcha

£200

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.