



ROKETSU

— KOZARA (SMALL DISHES) —

Spinach Goma-ae

Simmered spinach with sesame sauce

Yellowtail with Yuzu

Yellowtail sashimi, cauliflower purée, yuzu ponzu

— TEMPURA —

Seasonal Vegetable Tempura

Lightly battered seasonal vegetables

— MAIN COURSE – CHOICE OF ONE —

Guinea Fowl

Charcoal-grilled guinea fowl with Roketsu yakitori sauce, leek and padrón pepper

Fish of the Day

(Seasonal fish, prepared with daily garnish)

A5 Wagyu Beef (+£18)

Japanese A5 wagyu, yuzu oroshi, maitake mushroom, baby carrot

— SUSHI —

Omakase Sushi

3 pieces of nigiri, maki roll, red miso soup

— DESSERT —

Monaka Ice Cream

Crisp rice wafers filled with matcha ice cream, chocolate and red beans

£100

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.