

ROKETSU CLASSIC WINTER KAPPO

SOUP

Duck Tsukune Soup

Clear soup with duck tsukune and daikon, finished with a truffle-scented dashi consommé

APPETISERS

Yellowtail Yuzu

Sliced yellowtail with cauliflower purée, dressed with yuzu ponzu

Foie Gras Miso Monaka

Crisp rice wafers stuffed with Saikyo miso marinated foie gras, plum sake jelly, pear, and pickled cucumber

Cornish Crab Chawanmushi

Steamed egg custard with crab and mushrooms. Chicken, mussel, and dashi stock

King Prawn Tempura with Matcha Salt

Lightly battered king prawn, finished with fragrant matcha-infused salt

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

Guinea Fowl

Charcoal-grilled guinea fowl, yakitori-style

Venison Cranberry

Teriyaki
Tender venison with cranberry infused aromatic sauce

Roasted Duck

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

Fish of the Day

Seasonal fish, prepared over charcoal

Japanese Wagyu

(supplement +£18)
A5 sirloin wagyu, simply charcoal-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

Miso Soup

With seasonal ingredients

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.