

## TASTING MENU

55.00 p.p.

'only available for the whole table'

Seabass carpaccio, Lime edamame, Salmon sushi roll

Pork belly, Har-Gow prawn dumplings, Chicken satay

Grilled lamb, Honey soy salmon, Crying tiger beef  
Steamed bok choy, Egg fried rice

Dessert platter to share

## FROM THE SEA

Rock shrimp tempura, spicy mayo, chives	9
Crispy softshell crab, lime aioli, pickled root veg	10
Har Gow steamed prawn dumplings, orange soy	8.5
Calamari, black bean, burnt tomatoes, crispy garlic	8.5
Honey glazed soy salmon, walnuts, Asian veg	15
Grilled seabass, bok choy, ponzu dressing	16

## GREENS & VEG

Temple salad, Asian slaw, sesame dressing	8
Bamboo, edamame, veg gyoza dumplings	7
Fried tofu, ginger, sweet & spicy walnut sauce	7.5
Nasu aubergine, sesame, sweet miso	8
Steamed bok choy, oyster sauce, fried garlic	7
Grilled shishito pardon pepper, crispy shallots	7
Cauliflower karaage, black garlic ketchup	8

Add chicken+3, prawns+4, beef+5, shredded duck+4 to any dish



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WHILE YOU WAIT

4 each or three for 10

- Really spicy Asian deviled egg
- Grilled edamame, rock salt, lime aioli dip
- Thai shrimp crackers, mango chutney

## FROM THE LAND

Chicken satay, peanut dip, red chili, fresh lime	7.5
Crispy pork belly, five spice, apple, onion crisp	9
Wild venison, cranberry, gyoza dumplings	8
Yangnyeom chicken wings, sweet, spicy, sticky	8.5
Crying tiger beef, tamarind, coriander, Asian veg	15
Grilled lamb, lemongrass, dark miso, mango salsa	17
Duck, bok choy, smoked orange, Hoisin sauce	16

## NOODLES & RICE

Shredded duck, Kimchee, egg fried rice	8
Rock shrimp pad Thai, roasted peanuts	9.5
Udon noodles, chicken, ginger, bean sprouts	10
Tan-tan ramen noodles, miso pork, greens	10.5
Wok fried rice, edamame beans, red ginger	6
Just a devil hot fried noodle, fried garlic	5

## FROM THE SUSHI BAR

### Cured & Raw

Seabass carpaccio, ponzu, radish, 24K gold	12
Tuna tartare, avocado, sesame, capers, apple	14
Beef tataki, sweet garlic soy, walnuts, chives	13
Seared salmon sashimi on ice, pickled wasabi	10

### Sushi

Inari tofu taco, ginger, edamame x 3	7
Salmon Nigiri x 5	10
Crispy rice Nigiri, spicy tuna, chives x 3	7.5

Grilled salmon, avocado, smoked paprika aioli	10
Prawn tempura, asparagus, burned mayo	9.5
Softshell crab, mango, cucumber, sweet soy	12
Cucumber, avocado, pink daikon, rice crisp	7
Seafood stick salad, cucumber, Asian slaw	8
Spicy tuna, daikon, asparagus, crispy shallots	9
Duck, chives, cucumber, sweet hoisin	10

## LUNCHTIME SPECIAL

12-4 THURSDAY TO SUNDAY

19.5

PLEASE ASK FOR TODAY'S MENU

**Guests with allergies and intolerance**, please make a team member aware before placing an order for food or drink. Please note all our dishes are prepared in a kitchen where cross-contamination can occur, and we cannot guarantee an allergen-free environment. Our menu descriptions do not contain all ingredients. A discretionary service charge of 10% is added to your bill, which will be distributed to the team equally.



## SOMETHING SWEET

Roku Dessert Platter for four	28
Jumbo fortune cookies, peanut butter & dark choc mousse, fresh fruits (+ a fortune)	15
Sticky toffee pudding cheesecake, five-spiced caramel apples	8.5
Passion fruit rice pudding, cracking caramel on top	8
Iced berries, toasted coconuts, hot chocolate drizzle sauce	7.5
Mango + Red chili sorbet	6
Assortment of Mochi ice cream x 3	7



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ROKU – Name comes from the word “ROKU-MEI

鹿鳴

Roku (deer) – mei (calling)

There is an ancient Asian poem describing a scene where a deer calls family and friends when it finds food to share. Inspired by this, the word “ROKU-MEI” has been used in Japan to convey a banquet with loved ones, warm hospitality with music and a feast. We hope our restaurant becomes a place where people gather to have fun & laughter with a lot of good food and drinks in the warm hospitality environment we offer.



SCAN QR CODE FOR ALLERGEN INFO

www.rokuasia.co.uk  
01482 679500



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Like a true Asian way, we design our dishes to be shared between friends, guests & family.

Each dish will be served to your table as soon as it's ready & we recommend around 3-4 dishes per each guest