

## LUNCHTIME SPECIAL

12-4 Thursday to Sunday (last order 3pm)

2 plates + a drink 19.5pp / 3 plates + a drink 23.5pp



Prosecco 150ml  
House wine 175ml  
Beer  
Softs

### COCKTAIL

Sparkling Kimono  
Mount Fuji  
Espresso Martini  
Wasabi Mojito

### MOCKTAIL

Strawberry & Lime Cooler  
Virgin Wasabi Mojito

## FROM THE SEA

Rock shrimp tempura, spicy mayo, chives  
Har Gow steamed prawn dumplings, orange soy  
Salt & Pepper calamari, charred scallion, garlic chilli

## GREENS & VEG

Inca tomato salad, katsuo bushi, onion,  
Steamed bok choy, oyster sauce, fried garlic  
Cauliflower karaage, oriental brown sauce



4 each or any three for 10

- Grilled edamame, rock salt, lime aioli dip
- Thai shrimp crackers, mango chutney
- Crispy salmon skin, seaweed salad

## FROM THE LAND



Chicken satay, peanut dip, red chilli, fresh lime  
Crispy pork belly, five spice, apple, onion crisp  
Wild venison & cranberry gyoza dumplings

## NOODLES & RICE

Udon noodles, chicken, ginger, beansprouts  
Wok fried rice, edamame beans, red ginger  
Korean beef glass noodles, black mushroom, veg

## FROM THE SUSHI BAR

Salmon, avocado, smoked paprika aioli  
Cucumber, avocado, pink daikon, rice crisp  
Ebi tempura, asparagus, spicy mayo



## SUSHI LUNCH

### OMAKASE

19.9



4 item lunch special from our sushi bar

Today's appetiser

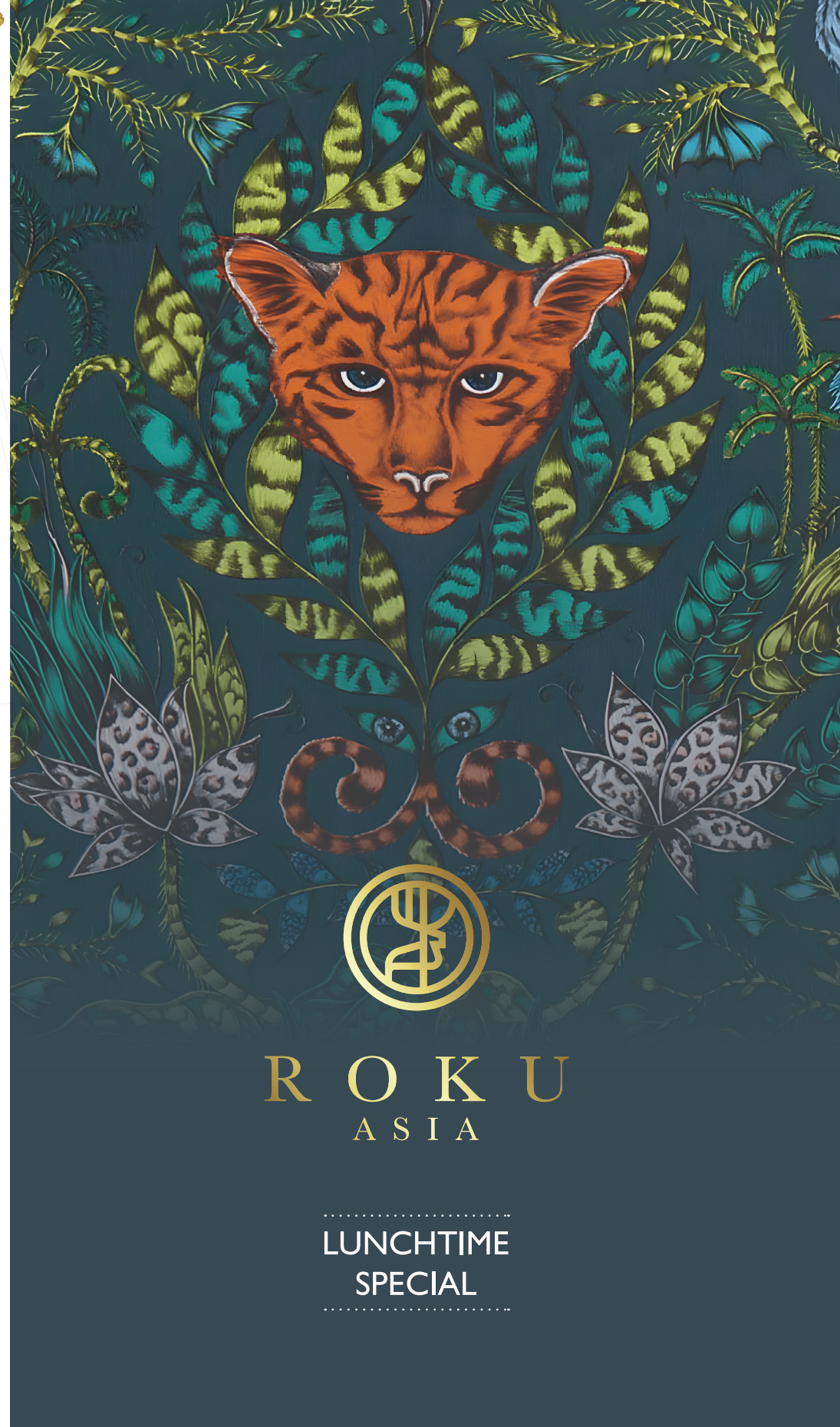
Sushi platter with chef's selection of 3 nigiri  
& rolled maki sushi(8pc)

Otsukemono; pickled veg

Miso soup



**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.



ROKU  
ASIA

LUNCHTIME  
SPECIAL