

TASTING MENU

60.00 p.p.
'only available for the whole table'

Seabass carpaccio, Lime edamame, Sushi of the day
.....
Pork belly, Har-Gow prawn dumplings, Chicken satay
.....
Smokey Duck, Honey soy salmon, Spicy Beef
Steamed bok choy, Egg fried rice
.....
Dessert platter to share

FROM THE SUSHI BAR

Platters

Sakura-Saku : Cherry Blossom <i>A chef's selection of 7 nigiri, raw, seared and cured</i>	16
Yuki Zaru : Snow monkey <i>Omakase sashimi platter on ice – salmon, tuna, seabass</i>	20
Tsuki-Me : Moon Gazing <i>A selection of 8pc rolled maki and 5 nigiri platter</i>	25
Umi-Kaze : The Sea breeze <i>A treat of the ocean specially selected to create nigiri, maki roll, cured & raw sashimi platter a main for one or share between two</i>	38

Cured & Raw

Seabass carpaccio, ponzu, daikon radish, jalapeno	15
Beef tataki, sweet garlic soy, walnuts, chives	16
Cured salmon sashimi, ginger, soy, mango & pickled wasabi salsa, toasted sesame	15
Seared scallop crudo, blood orange puree, fermented tomato, orange tobiko caviar, black truffle & lime tosavu	19



ROKU
ASIA



4 each or any 3 for 10

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

FROM THE LAND

Chicken satay, peanut dip, red chilli, fresh lime	8.5
Wild venison & cranberry gyoza dumplings	8.5
Glazed pork belly, five spice, apple, onion crisp	9
Pork katsu, tamarind & mint dip, fruity katsu sauce	10
Karaage chicken, gochujang chillimayo, charred lemon	10
Wok tossed spicy teriyaki beef, scallions, pine nuts	17
Smokey smoke duck, bok choy, black cherry miso	20

NOODLES & RICE

Shredded duck, Kimchee, egg fried rice	9
Rock shrimp pad Thai, roasted peanuts	10.5
Korean beef glass noodles, black mushroom, veg	8.5
Udon noodles, chicken, ginger, beansprouts	10
Wok fried rice, edamame beans, red ginger	6.5
Just a devil hot fried noodle	5

FROM THE SEA

Rock shrimp tempura, spicy mayo, chives	9
Salt & Pepper calamari, charred scallion, garlic chilli	8.5
Har Gow steamed prawn dumplings, orange soy	8
Crispy softshell crab, lime aioli, pickled root veg	8.5
Sweet soy salmon teriyaki, Walnuts, Asian veg	11
Pan seared seabass, bok choy, tosavu dressing	17
Grilled cod, white miso, shitake broth, pickled ginger	19

GREENS & VEG

Bamboo, edamame, veg gyoza dumplings	7
Steamed bok choy, oyster sauce, fried garlic	7
Inca tomato salad, katsuo bushi, onion, shio konbu	9
Cauliflower karaage, oriental brown sauce	8
Fried tofu, ginger, sweet & spicy walnut sauce	10
Hoi-sin duck salad, Asian slaw, soy ginger, sesame dressing	12

For dishes for Veg, Gluten conscious and 14 Allergies, please scan QR code at the back or ask further details from our staff

LUNCHTIME SPECIAL

12-4 THURSDAY TO SUNDAY

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.

MAKI **SUSHI** ROLLS

Classic

Salmon, avocado	8.5
Ebi tempura, asparagus	8
Tuna, cucumber, daikon radish	8.5
Asparagus, avocado, pink daikon	7.5

Roku Signature

Firecracker <i>Yellow fin tuna, cucumber, avocado topped with spicy tuna, spicy mayo, tempura flakes, rice crackers</i>	17
Flaming Salmon <i>Grilled salmon, avocado, lime aioli, Jalapeño, smoked paprika</i>	16.5
Karaage Samurai <i>Crispy chicken karaage, mixed cabbage coleslaw, white onions, kaiware radish cress</i>	15
Japanese Garden <i>Inari fried tofu, pickled daikon, cucumber, avocado, chives, citrus vegan mayo, crispy shallots</i>	12
Rock'N Roll <i>Rock shrimp tempura, avocado, daikon radish, orange tobiko, purple basil, burned mayo</i>	16
Blue Spider <i>Blue swimming softshell crab, mango, cucumber, chives, tenkasu crunch, sweet soy</i>	16.5
Meet the Queen <i>Queen scallop tempura, yellow fin tuna tarter, salmon, mango, asparagus, tempura crunch, black tobiko lime soy</i>	20



ROKU
ASIA

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 “RO-KU-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

ROKU
ASIA

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