

The chef's choice \$65pp

Indulge in an culinary journey with our chef's choice menu, where you can savor a perfect combination of flavors.

Snack

Miso soup
Daily sushi roll

From the ocean *to share*

Sashimi

Tuna, Ora King Salmon, Kingfish

Entrée *choice of one per person*

Kyuri salad, Pickled cucumber, sesame, nori

Wagyu yukkei, Tartare, beetroot crisp, garlic soy

Karaage duck (3pcs), Corn and tapioca flour, red pepper yuzu mayo

Tempura oyster mushroom, Mushroom purée, Japanese spice

Ebi croquette (3pcs), Black tiger prawn, prawn emulsion

Hokkaido grilled scallop (2pcs), Green pea, kombu butter sauce

Mains *choice of one per person*

Teriyaki chicken

Soy glaze, parsnip, mustard seeds

Tonkatsu

Sesame sauce, parmesan cream, cos

Sumiyaki wagyu sirloin

Grilled carrot, ginger dressing

Saikoyaki white warehou

Miso marinade, yuzu, choy sum

Teriyaki tofu

Soy glaze, parsnip, mustard seeds

Dessert

Macha ice cream

THE SEASONS OF ROKU

PETALS & FIZZ \$22

Roku Sakura Bloom, Cointreau, Clarified lemon, Whites, Soda

BLOOMING NEGRONI \$24

Roku Sakura Bloom, RinQuinQuin, Lillet Blanc, Orange bitters

SAKURA SERINADE \$22

Roku Sakura Bloom, Sakura syrup, Briottet Liqueur de Violette, Orange & Mandarin

BLOSSOM BREEZE \$24

Roku Sakura Bloom, Buton Maraschino Liqueur, Clarified lemon, Orgeat, Soda

THE CLASSIC ROKU \$13

Roku Sakura Bloom, Ginger, Tonic

