

COLD PLATES

BEEF FILLET TATAKI 8.5

pickled mooli, garlic,
sesame, ponzu

SESAME SEARED TUNA 8.5

avocado, wasabi,
harenga, sweet soy

GOLDEN BEETROOT CARPACCIO 5.5

pickled beetroot, tofu, lotus root

ROBATA GRILL PLATES

STICKY PORK BELLY 7

sesame, burnt apple purée

BLACK COD 13

miso glaze

CHICKEN YAKITORI 6

tamarind, peanuts

AUBERGINE 5

miso caramel, whipped tofu

GLAZED BEEF SHORT RIB 8.5

carrot anise purée, pickled chilli

HIMALAYAN SALT AGED SIRLOIN 14

salsa verde, garlic crisps

SALMON KASUZUKE 7

ponzu mayo



NIGIRI

2 PIECES

salmon 4.5
tuna 7.5
tiger prawn 5.5

MIXED NIGIRI 15

6 PIECES

2 salmon
2 tuna
2 tiger prawn

SORA SIGNATURE

SUSHI & SASHIMI PLATE 35

3 tuna sashimi
3 salmon sashimi
3 tiger prawn nigiri
8 california roll
8 tuna and shiso maki

URAMAKI

8 PIECES

CALIFORNIA ROLL 8

avocado, cucumber,
spring onion

DRAGON ROLL 10

tempura tiger prawn,
salmon, avocado,
spiced mayo

MAKI

8 PIECES

salmon cream cheese 8
tuna shiso 9



CRISPY

KFC 6

korean fried cauliflower

TEMPURA TIGER PRAWNS 7.5

sweet chilli sauce

BUTTERMILK CHICKEN WINGS 7

SIDES

HAND CUT FRIES 4

rosemary, chilli

FLAMED EDAMAME BEANS 4

ASIAN SLAW 3.5

red cabbage, mooli,
carrot, ginger, wasabi

SWEET

PURIN 6.5

salted caramel custard

VALRHONA CHOCOLATE & MATCHA MOUSSE 6.5

STEM GINGER

MARSHMALLOWS 6.5

almond crumb, chocolate sauce

MOCHI ICE CREAM

2.5 PER BALL

coconut, raspberry, tropical

COCKTAILS

SIGNATURE

10

PEACH & LYCHEE SPRITZ

creme de peche, kwai feh lychee liqueur, lavender cordial, peach bitters, prosecco, peach soda

CHERRY BLOSSOM NEGRONI

roku gin, campari, mancino sakura vermouth

SHISITO

bacardi carta blanca, shiso syrup, lime, mint, soda

TOGRASHI MARGARITA

olmea reposado, mezcal union, kaffir lime leaf liqueur, lemongrass agave, lime

SHUN SMASH

roku gin, lemon, seasonal liqueur, seasonal fruits, seasonal herbs

COCONUT ESPRESSO MARTINI

haku vodka, bepi tosolini, nespresso, salted coconut, chocolate

SESAME OLD FASHIONED 12.5

sesame washed toki, salted caramel, angostura bitters

G & T

10

ROKU JAPANESE GIN

fever-tree tonic, ginger

JINZU JAPANESE GIN

fever-tree tonic, apple

YORK GIN

fever-tree tonic, lemon

YORK GIN ROMAN FRUITS

fever-tree elderflower tonic, berries

TANQUERAY 10

fever-tree tonic, grapefruit

CAMBRIDGE DISTILLERY GIN

fever-tree mediterranean tonic, basil

CAMBRIDGE DISTILLERY JAPANESE GIN 12.5

fever-tree tonic, shiso

HIGHBALL

10

MIZUWARI

the chita single grain japanese whisky, sparkling water, grapefruit

TOKI MULE

toki blended japanese whisky, creme de cassis, fever-tree smoky ginger ale, orange

HLS

haku vodka, lime, fever-tree mexican lime soda, cucumber

CUBA LIBRE

redleg spiced rum, fever-tree madagascan cola, lime, angostura bitters

DARK & STORMY

goslings black rum, fever-tree ginger beer, lime, angostura bitters

TOM COLLINS

roku gin, fever-tree white grape apricot soda, lemon

FRENCH 75 12.5

roku gin, lemon, champagne, shiso