

SUNDAY BRUNCH

Purple Spinach Salad, Poached Quail Egg Burnt Tomato, Crisp Lotus and Lemongrass Vinaigrette	12
Duroc Pork Belly and Shishito Hash Finger Potatoes	12
The 'Roka-San' Sandwich House Cured Wagyu Pastrami, Fried Egg, Avocado and Yuzu Hollandaise	13
Chive Pancake Omelet Roasted Heirloom Tomato Relish	12
King Ora Salmon Cake Benedict Avocado Wasabi Purée, Poached Egg and Yuzu Hollandaise	15
Grilled Cauliflower Soup, Pine Nut and Shiso Oil	7
Cucumber Snow Crab Roll with Salmon Tartare and Ikura	16
Green Tea Crème Brulee Mixed Berry Compote and Vanilla Crisp	9
Blood Orange Chiffon Cake and Persimmon Sour Cherry Ice Cream	9

DRINKS

Roka Akor Bloody Mary	11
Mimosa	11
Fresh Squeezed Orange Juice	6

This is only a representation of our brunch menu but due to seasonal items and availability of fresh ingredients, some items may change without notice. *These dishes are served raw or undercooked or may contain raw or undercooked ingredients. *Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness especially if you have certain medical conditions. 20% gratuity will be added for parties of six or more.