

JAPANESE BRUNCH

SERVED YUM CHA STYLE

JASMINE TEA SMOKED EGG

WITH PICKLED SHALLOTS, + PONZU

WOK TOSSED EDAMAME

WITH FERMENTED CHILLI JAM, SESAME + SCALLION'S

NORIMAKI MOCHI 'JAPANESE RICE CAKES'

WITH FERMENTED CHILLI JAM + SESAME KEWPIE

TOGARASHI SALMON TATAKI

WITH PICKLED SHALLOTS, PONZU, WASABI & AVOCADO + NORI

KARAAGE CHICKEN TULIPS

WITH BLACK PEPPER & DASHI SALT, MISO MAYO + TONKATSU SAUCE

PORK + CHIVE GYOZA

WITH HOUSE PICKLED GINGER, SOY + SESAME

PORK KATSU SANDO

WITH SOY + ROKU COMPRESSED CABBAGE, MISO MAYO + TONKATSU SAUCE

TEMPURA BABY EGGPLANT

5 SENSES DRESSING, BABY GEM + FURIKAKE

TO DRINK

MISS TOYKO SPRITZ

ROKU GIN, ELDERFLOWER, LIME, SODA

CHERRY BLOSSOM SPRITZ

ROKU GIN, CHERRY BLOSSOM, LIME, SODA

BLUE GEISHA SPRITZ

ROKU GIN, KAFFIR LIME, SODA, MINT

LYCHEE SLUSHIE

ROKU GIN, PLUM WINE, LYCHEE, LEMON

SWEETWATER
ROOFTOP BAR

