



WHILE YOU WAIT

Spicy Crackers 2.50  
Roasted Chilli Cashew Nuts (n) 3  
Edamame with Chilli & Garlic 3.50

SUSHI ROLLS

HALF ROLL 8.50 / FULL ROLL 13.50

SPICY AHI TUNA  
Succulent piece of Ahi tuna rolled in nori seaweed w/sweet vinegar marinated rice & kimchi & caviar

TWISTED CALIFORNIA MAKI  
Tiger prawn tempura rolled in marinated rice & nori seaweed w/mango, parmesan & sweetened red onions

TEMPURA SOFT SHELL CRAB ROLL (Spider roll)  
Crispy fried soft shell crab rolled with baby gem w/ our unique cocktail sauce

CRISPY SALMON SKIN ROLL  
Salmon skin fried to a perfect crisp, rolled with cucumber & drizzled w/teriyaki reduction

CHICKEN TERIYAKI MAKI ROLL  
Charred tenderstem broccoli, enoki, wasabi

\*Sushi Rolls Serve w/wasabi, pickled ginger, soy sauce and cucumber ketchup



SMALL PLATES

TOKYO JOE BURGERS 11  
Tender pieces of Fillet steak in mini burgers w/ emmental and mac sauce (perfect for sharing)

LIL' LOBSTER ROLLS (Banh Mi) 13  
Little mini sub roll stuffed with juicy pieces of lobster w/ garlic butter & aioli (perfect for sharing)

CHICKEN YAKITORY SKEWERS 7  
Tender pieces of chicken on skewers lovingly grilled

KARI KARI SQUID 9.50  
Fresh pieces of seasoned squid, battered and deep fried to a perfect crisp, served w/ chilli & lime

ROCK SHRIMP 8.50  
Deep fried sweet shrimp finished off with wasabi mayo

GYOZAS 7  
Choice of Prawn, Chicken or Veg  
Expertly wrapped little parcels of mix vegetables w/ your choice of prawn, chicken or just plain vegetables

CHICKEN LOLLIPOPS 7.50  
Inside out pieces of chicken wings deep fried & served in sweet vinegar w/ finely sliced spring onions and chilli

STICKY BBQ WINGS 7.50  
Juicy Pieces of wings crispy fried and tossed in our unique blend of sauces served with house mixed salad and homemade potatoe crisp

TIK TACOS 9  
Choice of Chicken, Veg  
Crispy tortilla w/ wasabi mayo, butter fried Jalapeno, mixed salad and peppers

HIRATA BUNS (BAO BUNS) 9  
Choice of Duck, Shrimp, Chicken Karaage, Tofu  
In house made buns, Steamed & filled with choices of fillings w/ passionfruit infused mayo, comes with kimchi salad.

DUCK SALAD (n) 11  
Shredded Leeks, Cucumber, Carrots Red Onions and Pulled Duck and Pommegranite in our special Rozu Dressing

SHARING PLATTERS

BIRD CAGE (ask for bird cage packages) £50 (serves 4-6 ppl)  
3 tier, birdcage platter with a selection of; Chicken Lollipops, Veg Gyozas, Chicken Matchsticks, Popcorn Chicken, Duck Bao Buns, Chicken Yakitori

MEAT PLATTER 35 (serves min 2-4 ppl)  
Lamb Cutlets, Sticky BBQ Wings, Lil Burgers, Chicken Gyozas, Duck Bao Buns.

SEAFOOD PLATTER 40 (serves min 2-4 ppl)  
Lobster rolls, Rock Shrimp, Prawn Gyozas, Twisted California Maki, Lil No Moo Burgers

VEGETARIAN PLATTER 25 (serves min 2-4 ppl)  
Grilled Advocado, Rice Paper Roll, Veg Tacos, Mix Veg Tempura, Veg Gyoza

BIG PLATES

THAI GREEN CURRY 14  
Choice of Chicken, Prawn or Tofu  
Coconut milk, & Thai Asian herb curry w/ onions, aubergine, pak choy, green beans, chillies & coriander

YAKI NIKU STEAK 23  
Prime cuts of tender fillet steak marinated in our secret sweet, sticky & garlicky sauce and grilled to your liking & accompanied with sauted exotic mushrooms

LAMB CUTLETS (n) 13  
Juicy pieces of lamb chops marinated in our unique blend of spices, grilled to perfection served w/ cucumber micro herb salad, lightly pickled minted watermelon and spiced cashew on a bed of cous cous salads

HONEY KIM CHI BEEF RIBS 15  
Grilled spiced & sweetened marinated tender ribs complimented w/ crispy fried lotus root and scattered w/ Crispy Shoestring Fries

GRILLED SEABASS 16  
Fresh fillet of seabass simply seasoned w/ salt flakes & cracked pepper delicately grilled to perfection served with Asian inspired salsa

JAPANESE FISH & CHIPS 13  
The great british classic favourite with a twist. Tempura battered Haddockw/ shaved sweet potato crisp & mushy edamame beans complimented with our own Japanese tartare sauce

MALAYSIAN BEEF RENDANG 15  
Chunky, Tender pieces of beef cooked gently in coconut milk and a blend of Far East herbs & spices. A spicy curry traditionally served @ ceremonial occasions

CHICKEN KATSU CURRY 12.50  
Juicy Chicken breast, breaded & crispy fried & smothered generously with our mild katsu curry

CHICKEN KATSU BURGER 11.50  
Crispy chicken breast, smothered in a katsu curry, Mayo, fries & house slaw

NASI GORENG 14  
Malaysian spicy fried rice w/ diced chicken, prawn pieces, diced onions, diced carrots, green beans and sweet peas w/ our blend of oriental herbs & spices paste

ROZU CRISPY FRIED NOODLES (n) 12.50  
Choice of Chicken, Prawn, Tofu  
Crispy fried noodles w/ your choice of protein and sliced red onions, green beans red chillies pak choy carrots beansprouts and spring onions and crushed nuts and a wedge of lime and corriander

BAKED COD IN SWEET MISO (n) 14  
Juicy pieces of COD marinated and baked in sweet miso, complimented with crispy battered green beans, toasted pine nuts and barley



VEGAN & VEGETARIAN PLATES

GRILLED AVOCADO (v) (vv) (n) 7  
Avocado grilled lightly & served w/ breaded tofu & roasted tomato

MIX VEG TEMPURA 7  
Battered and crispy mix vegetables served w/ our special sauce of sweet mirin, grated ginger and moulli

STAY SOBA (v) (vv) (n) 10  
Soba noodles w/ spicy teriyaki, stir fried veggies, enoki mushrooms, spring onions, bok choi & peanuts

VEGAN CURRY (v) (vv) 11  
Coconut milk, tofu kaffir lime leaf, bamboo shoots, aubergines, green beans & thai holy basil served w/ jasmine rice

FRESH VEGAN RICE PAPER ROLL 7 (VIETNAMESE SUMMER ROLLS) (v) (vv) (n)  
Marinated tofu, vermicelli noodles, pickled vegetables, coriander, thai basil mint & crispy shredded lettuce serve w/ peanut dip



SIDES

FRIES 4  
Plain, or w/ Katsu curry sauce or 5.50  
Rozu Spice

SWEET POTATO FRIES 4.50

HALOUMI FRIES 4

SWEET POTATO MASH 3.50

JASMINE RICE 3.50

COCONUT RICE 3.50

MIXED VEG (v) (vv) 6  
Cauliflower, pak choy, beansprouts, Spinach, green beans w/ teriyaki sauce and sesame seeds

STIR FRIED PLAIN NOODLES 3.50

PAK CHOY 3.50  
Wok stir fried pak choy with oyster garlic sauce or plain soy sauce

TENDERSTEM BROCCOLI 3.50  
Wok stir fried in garlic chilli

