



ROKA ALDWYCH
events + group dining

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ALDWYCH HOUSE

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ROKA



Behind the brand

ROKA brings people together through the warmth, energy, and theatre of the robata grill: the beating heart of every one of our restaurants.

From the moment the flames rise, guests are immersed in an atmosphere shaped by craft, connection, and contemporary Japanese robatayaki cuisine.

With four distinctive venues across London; Charlotte Street, Canary Wharf, Mayfair and Aldwych, ROKA offers a variety of striking settings for private events, celebrations, and corporate occasions. Each location embodies the signature ROKA spirit while offering its own unique character and layout, ensuring the perfect space for every gathering.

Whether hosting an intimate dinner, an elegant seated event, or a lively drinks reception, ROKA restaurants provide versatile spaces crafted for gatherings of all sizes. From long shared tables and atmospheric lounges to dynamic dining rooms centred around the open robata grill, each environment is designed to foster connection and memorability.

Our events team will work with you at every stage, from menu planning to on-the-day coordination, ensuring a seamless and memorable occasion. Whether planning a business lunch, a product showcase, a festive dinner, or a celebratory evening with friends, we bring together refined hospitality, thoughtful details, and the unmistakable atmosphere of ROKA.

menus

ROKA offers a contemporary Japanese dining experience, rooted in the traditions of Robatayaki cuisine and designed to be shared.

For events and group dining, we offer a selection of Seasonal and Premium Tasting Menus, served to share and showcasing ROKA's signature dishes.

For more social occasions, canapé menus are available and are ideal for standing receptions and cocktail-style events.

Menus can be customised to accommodate dietary restrictions, ensuring all guests feel welcome and cared for.

All group bookings benefit from dedicated service, with tailored food and beverage options, including wine and sake selections, ensuring a memorable event experience.



SEASONAL TASTING MENU

£89.50 PER PERSON

goma fuumi no horenso salada (vg)(gf)
spinach leaves and sesame dressing
sashimi moriawase
tuna, seabass and salmon sashimi
hamachi no taru taru (gf)
yellowtail tartare, lemon, chilli and ginger pearls

sake to avocado maki
raw salmon, avocado and asparagus
with wasabi tobiko and tenkasu
gyuniku to goma no gyoza
beef, ginger and sesame dumplings
kuruma-ebi
tiger prawn tempura with tentsuyu and spicy yuzu sauce

kobuta no ribs yawaraka nikomiyaki
baby back pork ribs with sansho and cashew nuts
hinadori no lemon miso yaki (gf)
cedar roast baby chicken with chilli and lemon
yaki asparagus (vg)
asparagus with sweet soy and sesame

tai no miso-yaki (gf)
seabream fillet, ryotei miso and red onion seaweed salad
or
gindara no saikyo-yaki (gf)
black cod marinated in yuzu miso
£12 supplement per person

ROKA dessert platter

PREMIUM TASTING MENU

£109.50 PER PERSON

kampachi sashimi no salada (gf)
yellowtail sashimi, yuzu-truffle dressing
sashimi no moriawase san shu
chu-toro, seabass and hamachi sashimi
tuna tartare, oscietra caviar
wagyu gunkan
wagyu sushi, oscietra caviar and fresh ginger

negi hama maki (gf)
yellowtail maki with chives and miso aioli
ebi no tempura
rock shrimp tempura, wasabi pea seasoning and chilli
mayonnaise
gindara to kani no gyoza
crab, black cod and prawn dumplings with roasted chilli
dressing

kankoku fu kohitsuji
lamb cutlets with korean spices
broccoli no shinme, shoga to moromi miso (vg)
tenderstem broccoli, ginger and moromi miso
gindara no saikyo-yaki (gf)
black cod marinated in yuzu miso

gyuhireniku no pirikara yakiniku
beef fillet, chilli, ginger and spring onion
or

tokujou wagyu to kinoko
50g pure breed japanese wagyu A4
£20 supplement per person

ROKA dessert platter

VEGETARIAN TASTING MENU

£89.50 PER PERSON

edamame (vg)(gf)
steamed edamame with sea salt
iceberg salad no wafu (vg)(gf)
iceberg lettuce with caramelised
onion dressing
goma fuumi no horenso salada (vg)(gf)
spinach leaves and sesame dressing

avocado maki (vg)(gf)
avocado, cucumber and wasabi pea
age nasu no goma-ae (vg)
warm eggplant, sesame miso
satsuma tempura (vg)
sweet potato tempura
with yuzu shichimi

yaki asparagus (vg)
asparagus
with sweet soy and sesame
broccoli no shinme, shoga to moromi miso (vg)
tenderstem broccoli, ginger and moromi miso
kinoko no kamameshi (vg)(gf)
rice hot pot with japanese mushrooms,
mountain vegetables and truffle

ROKA dessert platter

ROKA PREMIUM HAN SETTO BRUNCH

£74.50 PER PERSON

WINE SUPPLEMENT £22.50 PER PERSON WITH RED, WHITE, ROSE & SPARKLING WINE THROUGHOUT YOUR MEAL PLUS A BELLINI ON ARRIVAL

starters

edamame (vg)(gf)
steamed edamame with sea salt

umekyu maki to shiso (vg)(gf)
cucumber maki with umeboshi and roasted sesame seeds

beachu kim chi
fermented chili cabbage

ebi furai to avocado maki
crispy prawn and avocado maki

salad no wafu (vg)(gf)
mixed lettuce with caramelised onion dressing

sake no peri peri maki
spicy salmon and cucumber maki

chirashi no peri peri maki
selection of spicy sashimi and cucumber maki

jagaimo korokke to den miso (vg)
japanese potato croquettes with sweet den miso mayo

tori karage
japanese fried chicken with chilli mayo

ebi gyoza to yuzu toryufu no doresshingu
prawn dumplings with yuzu truffle dressing

premium sashimi platter

sashimi moriawase
chef's premium 5 sashimi selection

maguro to caviar no tartare
tuna tartare, wasabi ponzu dressing

kampachi sashimi no salada (gf)
yellowtail sashimi, yuzu-truffle dressing

main course

tori no kamameshi
rice hot pot with crispy chicken shiitake mushrooms and
seasonal truffle

kobuta no ribs yawaraka nikomiyaki
glazed baby back pork ribs with cashew nuts

gindara no saikyo-yaki (gf)
black cod marinated in yuzu miso

kankoku fu kohitsuj
lamb cutlets with korean spices

hinadori no lemon miso yaki (gf)
cedar roast baby chicken with garlic, chilli and lemon

kinoko no kamameshi (vg)(gf)
mushroom hot pot with truffle

sake teriyaki
salmon fillet teriyaki with sansho salt

gyuhireniku no pirikara yakiniku
beef fillet with chilli, ginger and spring onion

yaki yasai moriawase (v)
selection of vegetables from the robata

premium add-on £18 supplement

tomahawk to tsukemono kinoko no chimichurri
1kg dry aged tomahawk, japanese style chimichurri sauce

tokujou wagyu to kinoko
100g A4 japanese wagyu sirloin,
eryngii mushrooms and wasabi ponzu sauce

dessert ROKA dessert platter

ROKA CANAPE
£35 PER PERSON

edamame (v)(gf)
steamed edamame with sea salt

avocado maki (v)(gf)
avocado, cucumber and wasabi pea

piripiri maguro maki
spicy yellowfin tuna, cucumber, chives + tempura flakes

kihada maguro
yellowfin tuna
sake
salmon
suzuki
seabass

satsuma tempura (vg)
sweet potato tempura with confit garlic mayo

gyuniku to goma no gyoza
beef ginger and sesame dumplings

yaki asparagus (vg)
asparagus with sweet soy and sesame
with chilli and garlic butter

yakitori-negima yaki
chicken skewers with spring onions

ROKA CANAPE
£45 PER PERSON

edamame (v)(gf)
steamed edamame with sea salt

avocado maki (v)(gf)
avocado, cucumber and wasabi pea

california maki
crab meat, avocado, mayonnaise + wasabi tobiko

maguro
tuna
sake
salmon
hamachi
yellowtail

kurama ebi
tiger prawn tempura

gyuniku to goma no gyoza
beef ginger and sesame dumplings

gyuniku to shishito yaki (gf)
spicy beef and shishito pepper skewers

kankoku fu kohitsuji
korean lamb cutlets

ROKA CANAPE
£55 PER PERSON

edamame (v)(gf)
steamed edamame with sea salt

age watari gani maki
soft shell crab, cucumber + kim chi with chilli mayo

wagyu tempura maki
wagyu maki tempura, roasted white onions

chu toro
semi fatty tuna
sake
salmon
wagyu gunkan
wagyu sushi, oscietra caviar

kampachi sashimi no salada (gf)
yellowtail sashimi, yuzu-truffle dressing

ebi no tempura
rock shrimp tempura, wasabi pea seasoning
and chilli mayonnaise

gindara to kani no gyoza
crab and black cod dumplings with roasted chilli
dressing

kankoku fu kohitsuji
korean lamb cutlets

yaki asparagus (vg)
asparagus with sweet soy and sesame

all canape menus are priced and portioned per person
dessert canapes are available for an additional £7.50 per person
allergens: gluten free (gf), vegan (vg), vegetarian (v)
all items include VAT, non inclusive of a 14.5% discretionary service charge

main restaurant

The main restaurant provides a refined setting for group dining, offering an elevated experience designed for business lunches and dinners, client hosting and celebratory occasions for groups of up to 18 guests.

For larger occasions or premium corporate gatherings, the main restaurant is available for exclusive hire for 60 to 100 guests. This option provides full private use of the main dining room, creating an impressive and polished backdrop for client receptions, milestone celebrations and high-profile hosted events.

Please note that the lounge, which is separate from the main restaurant area, will remain open to other guests throughout the event. The exclusivity applies solely to the main restaurant space.

group table capacity
10-18 seated

exclusive hire
60-100 seated





lounge

The Lounge offers a contemporary setting designed for relaxed business conversations, pre-dinner gatherings, and informal social occasions. With its warm atmosphere and thoughtful design, it serves as an elegant extension of the main restaurant experience, welcoming both smaller parties and larger groups seeking a sophisticated yet comfortable environment.

The Lounge accommodates group table reservations for 10 to 42 guests, available Monday to Friday and on Saturday evenings, with all table allocations and timings offered subject to availability.

The Lounge also welcomes group bookings for brunch.

capacity
10 - 42 seated



lounge bar

An ideal setting for canapé and drinks receptions, the Bar offers a relaxed yet vibrant atmosphere suited to standing social events, networking gatherings, and informal celebrations. The space is available on a non-exclusive basis for up to 45 guests standing, or can be reserved exclusively for up to 80 guests standing.

Tables and chairs are removed to create a comfortable standing layout, with banquette seating available throughout the space. Events are available daily for lunch and dinner, with a pre-order required from the canapé menu. All canapés are individually priced and portioned per person.

capacity
non - exclusively 20 - 45 standing
exclusively 60 - 80 standing

minimum spend
quotes vary



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