

Roka Aldwych is the largest of the London Roka restaurants. The design is crafted with textural highlights such as porphyry stone, natural tanned leathers, stained grey timber and dried green oak to create a relaxed yet dynamic space that embraces the heart of Roka - it's central robata grill.

Our bar lounge area features three long rectangular dining tables with comfortable banquettes and chairs. Guests are able to enjoy the warmth of the lounge overlooking the stunning bar. Thanks to its versatile setup, the lounge is perfect to accommodate large groups.





## restaurant group reservations

LARGE TABLE CAPACITY

available for up to 18 guests in the restaurant area.

**DETAILS** 

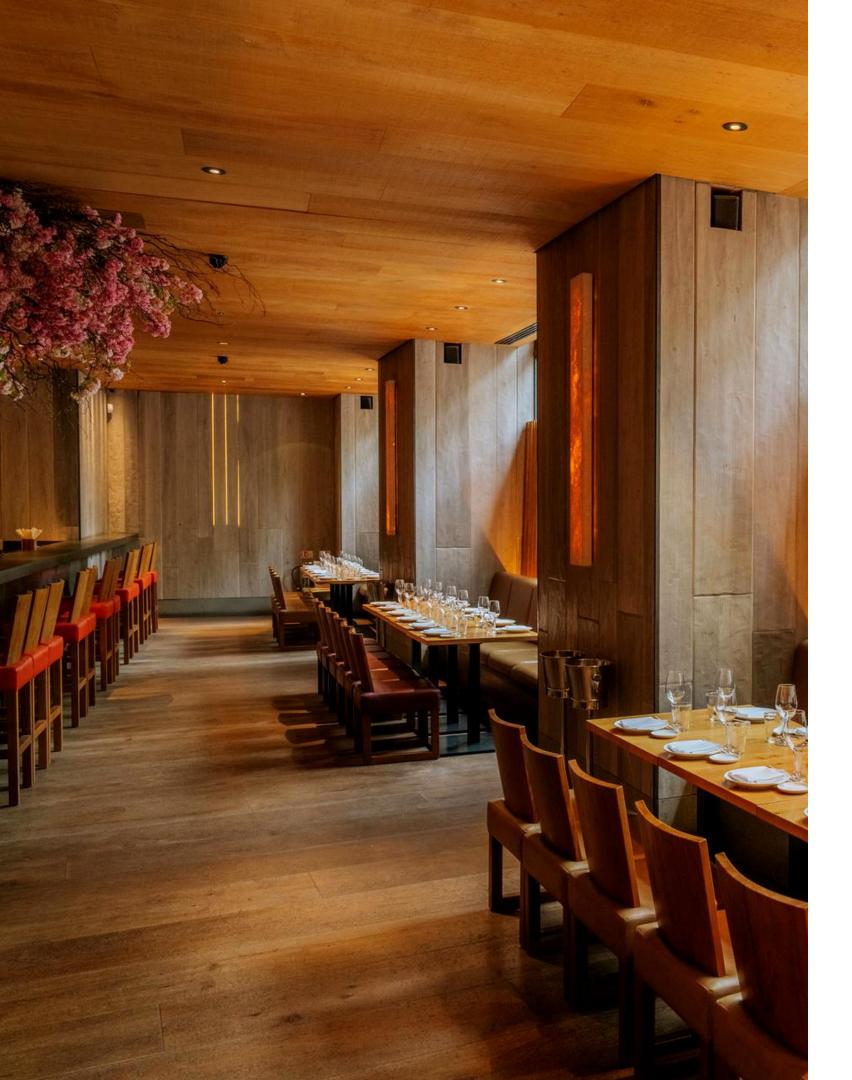
monday - friday & saturday evenings

table allocation and timings are subject to availability

tasting menu pre-order required

wine pairing available

exclusive hire of the restaurant available



## lounge group reservations

NON EXCLUSIVE CAPACITY

available for up to 42 guests. (three long rectangular tables)

**DETAILS** 

monday - friday & saturday evenings

table allocation and timings are subject to availability

tasting menu pre-order required

wine pairing, sake + whisky tasting available

we accommodate group reservations for brunch \*limited availability\*

\*masterclass available (prices subject to availability)



kisetsu no kaiseki seasonal tasting menu £88 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
konasu (gf)(vg)
eggplant in mirin, ginger and soy
tai no miso-yaki (gf)

seabream fillet, ryotei miso and red onion seaweed salad

dessert ROKA dessert platter

allergens: gluten free (gf), vegan (vg), vegetarian (v) 14.5% discretionary service charge, all items include VAT





kinenbi kōsu premium tasting menu £108 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 and egg yolk
smoked eel sushi with teriyaki sauce
hotate gunkan
chilli and lemon dressing

age watari gani maki soft shell crab, cucumber and kim chi with chilli mayonnaise 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

> dessert ROKA dessert platter

allergens: gluten free (gf), vegan (vg), vegetarian (v) 14.5% discretionary service charge, all items include VAT





## brunch group reservations

NON EXCLUSIVE CAPACITY

available for 10-42 guests. (three long rectangular tables)

**DETAILS** 

saturday & sunday premium brunch menu only

earlier sittings on Saturdays may be the only advised for larger groups

flexible times available on sundays

large groups are accommodated in the lounge area only



## premium han setto brunch

£73 per person

Wine supplement £20 per person with red, white, rose & sparkling wine throughout your meal plus a bellini on arrival

all dishes are designed to share

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

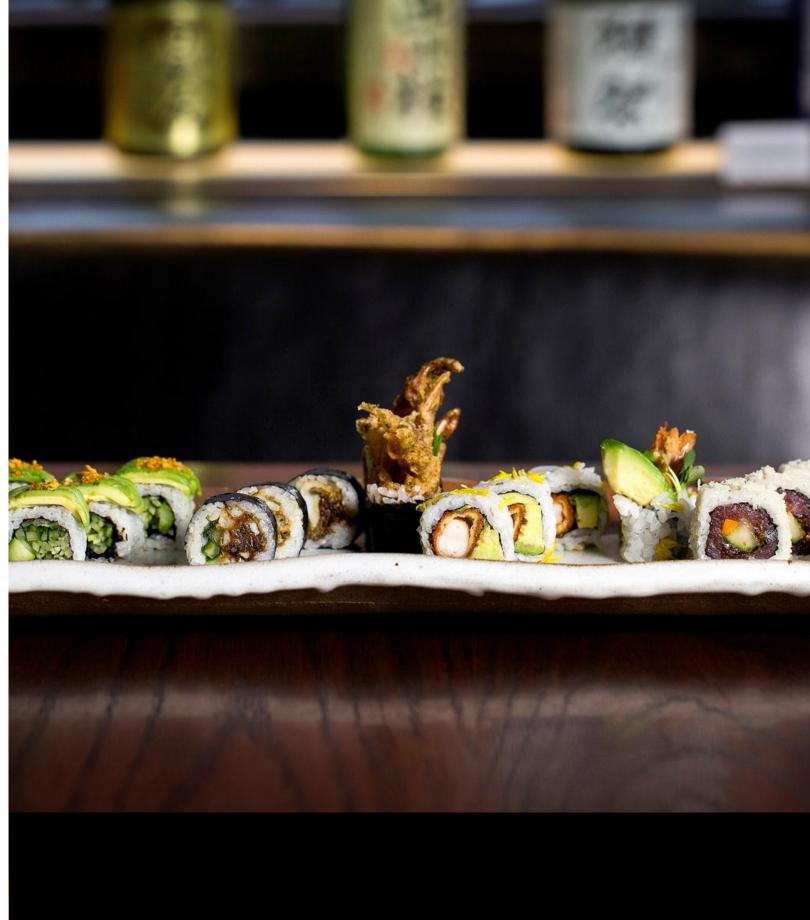
japanese fried chicken with chilli mayo

ebi gyoza to yuzu toryufu no doresshingu

prawn dumplings with yuzu truffle dressing

in addition a premium sashimi platter for the table

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





select one main course each

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 teriyakii

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

£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

> > **ROKA** dessert platter

