



ROKA

Aldwych

71 aldwych, london
wc2b 4hn

GROUP RESERVATIONS + EVENTS

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.

GROUP RESERVATIONS + EVENTS

The background of the right half of the image is a close-up, low-angle shot of a wall. The wall is composed of numerous vertical wooden slats or logs, creating a dense, textured surface. The lighting is warm and directional, coming from the upper left, which casts long, soft shadows and highlights the natural grain and variations in color of the wood, ranging from light tan to deep, rich browns. The overall effect is one of organic warmth and sophisticated craftsmanship.

ROKA
Aldwych
London



restaurant

group reservations

LARGE TABLE CAPACITY

available for up to 16 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



GROUP RESERVATIONS + EVENTS



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



GROUP RESERVATIONS + EVENTS



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

£71.50 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



GROUP RESERVATIONS + EVENTS



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

ALLERGENS: GLUTEN FREE (GF), VEGAN (VG), VEGETARIAN (V)
14.5% DISCRETIONARY SERVICE CHARGE , ALL ITEMS INCLUDE VAT



GROUP RESERVATIONS + EVENTS