

# ROKA

## Mayfair

30 north audley st, london  
w1k 6zf

GROUP RESERVATIONS + EVENTS



opening in 2014, ROKA mayfair is fashioned to be a relaxed yet elegant dining destination.

the third of the four locations to open, saw the ROKA team bring it's unique style of contemporary japanese robatayaki cuisine and its sophisticated urban design to this exclusive london neighbourhood.

with a vibrant design and two open walk way entrances to help absorb the atmosphere of the restaurant, the adzuki is a wonderful place to host your party or business event in the heart of mayfair.

GROUP RESERVATIONS + EVENTS







# Adzuki

## semi private dining

NON EXCLUSIVE  
CAPACITY

10 - 16 guests

### DETAILS

monday - sunday  
timings are subject to availability

pre-order of either tasting menus  
required

long rectangular table or  
round tables available

wine pairing, sake + whisky tasting  
available

14.5% discretionary service charge  
all items include VAT





# Adzuki

## private dining

### EXCLUSIVE CAPACITY

16 - 24 guests

minimum spend starts from £2000

### DETAILS

monday - sunday

timings are subject to availability

pre-order of either tasting menus  
required

long rectangular table

wine pairing, sake + whisky tasting  
available

masterclasses available

14.5% discretionary service charge  
all items include VAT





# Restaurant dining

GROUP TABLE  
CAPACITY

10 - 14 guests

DETAILS

monday - sunday  
timings are subject to availability

pre-order of either tasting menus  
required

long rectangular table or  
round tables available

wine pairing, sake + whisky tasting  
available

14.5% discretionary service charge  
all items include VAT

GROUP RESERVATIONS + EVENTS





# Terrace dining

## GROUP TABLE CAPACITY

10 - 20 guests

## DETAILS

monday - sunday  
timings are subject to availability

pre-order of either tasting menus  
required

long rectangular table on outside  
decking with heaters and cover

wine pairing, sake + whisky tasting  
available

14.5% discretionary service charge  
all items include VAT





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

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

dessert

ROKA dessert platter

allergens: gluten free (gf), vegan (vg), vegetarian (v)

14.5% discretionary service charge , all items include VAT



GROUP RESERVATIONS + EVENTS





# Restaurant

## drinks reception

### STANDING CAPACITY

10 -20 guests

### DETAILS

monday - sunday  
timings are subject to availability

area allocation and timings are  
subject to availability

pre-order required of canapé  
menu, priced and portioned per  
person

minimum spends apply

14.5% discretionary service charge  
all items include VAT





# Terrace

## drinks reception

### STANDING CAPACITY

20 - 70 guests

### DETAILS

monday - sunday  
timings are subject to availability

area allocation and timings are  
subject to availability

exclusive area for 40+ guests

pre-order required of canapé  
menu, priced and portioned per  
person

minimum spends for the area apply

14.5% discretionary service charge  
all items include VAT





canape menu  
£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  
sweet potato tempura with yuzu shichimi
- gyuniku to goma no gyoza  
beef ginger and sesame dumplings
- yaki kinoko (v)  
grilled portobello mushrooms  
with chilli and garlic butter
- yakitori-negima yaki  
chicken skewers with spring onions

canape menu  
£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

dessert canape menu  
additional £7.50 per person

- green tea & chocolate mini tartlet
- set yuzu cheesecake
- mini sticky pudding
- selection of mochi
- seasonal fruits

canape menu  
£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, chilli mayonnaise
- gindara to kani no gyoza  
crab and black cod dumplings with roasted chilli dressing
- kankoku fu kohitsuji  
korean lamb cutlets
- yaki kinoko (v)  
grilled portobello mushrooms  
with chilli and garlic butter

all canape menus are priced and portioned per person  
allergens: gluten free (gf), vegan (vg), vegetarian (v)  
all items include VAT, none inclusive of a 14.5% discretionary service charge