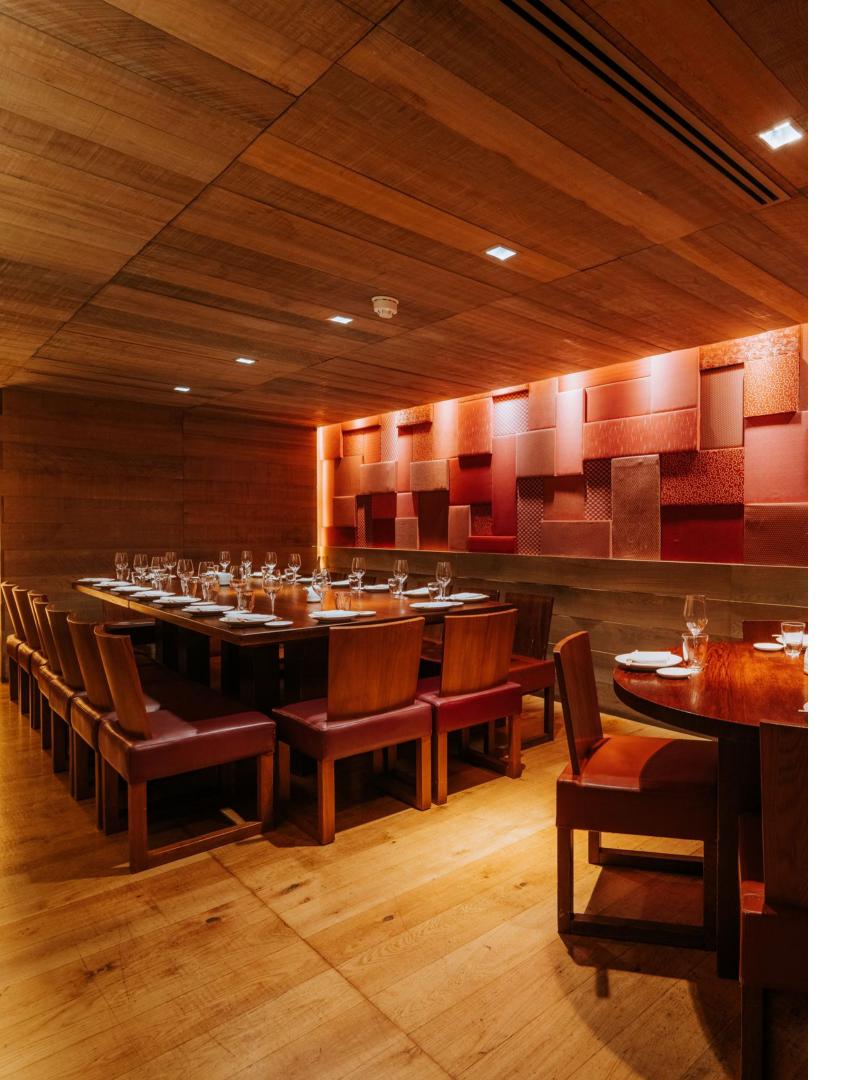


opening in 2014, ROKA mayfair is fashioned to be a relaxed yet elegant dining destination.

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.





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



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

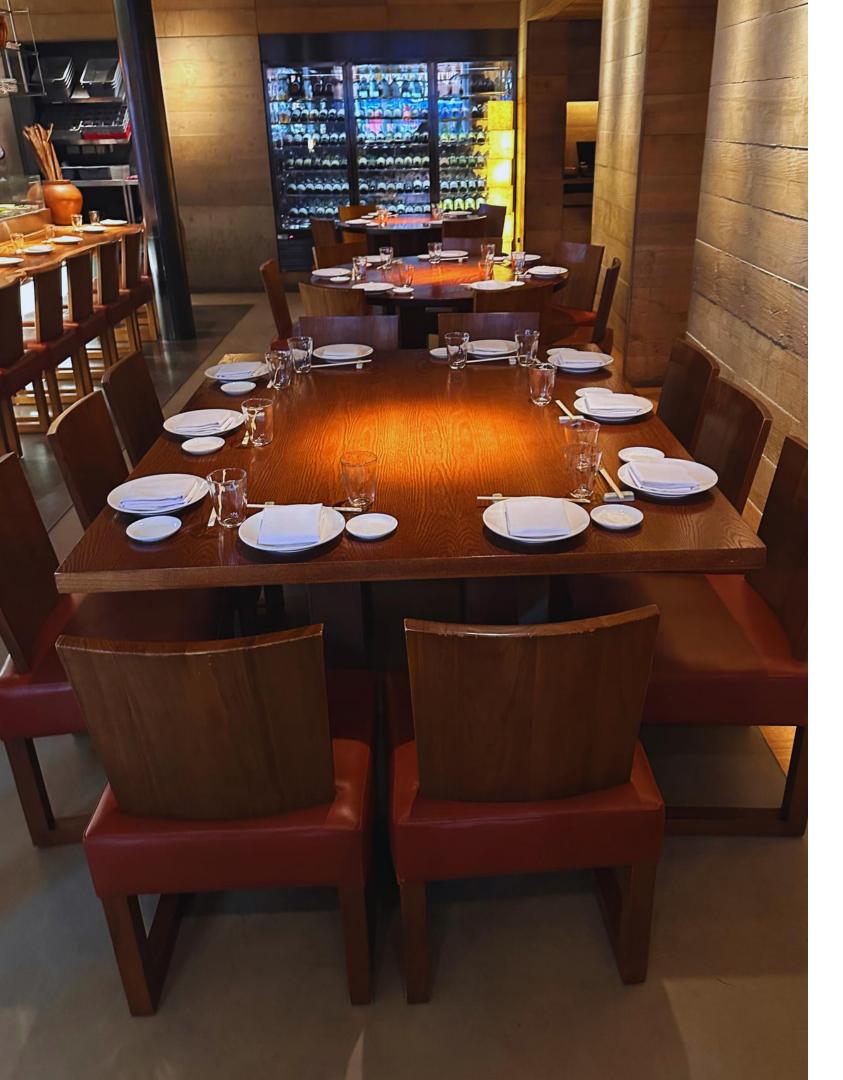
wine pairing, sake + whisky tasting

available

masterclasses available

14.5% discretionary service charge

all items include VAT



Restaurant

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



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



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)

dessert ROKA dessert platter

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

seabream fillet, ryotei miso and red onion seaweed salad



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

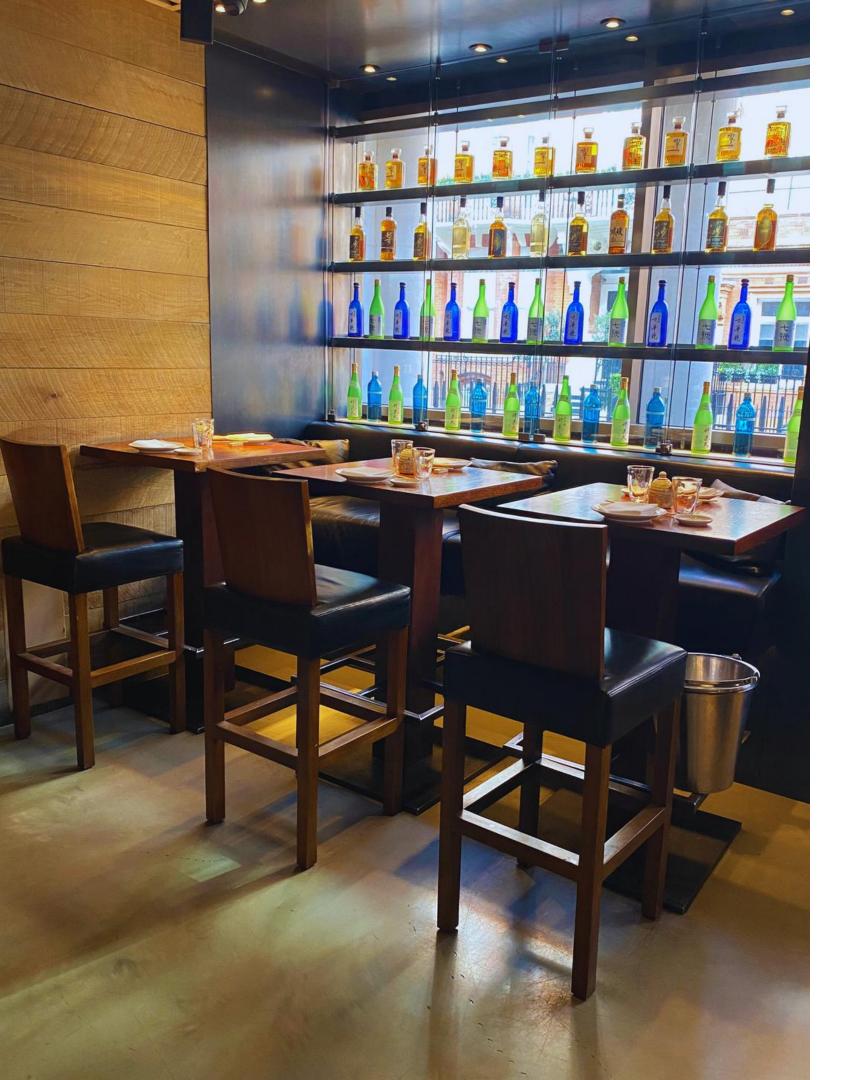
dessert

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

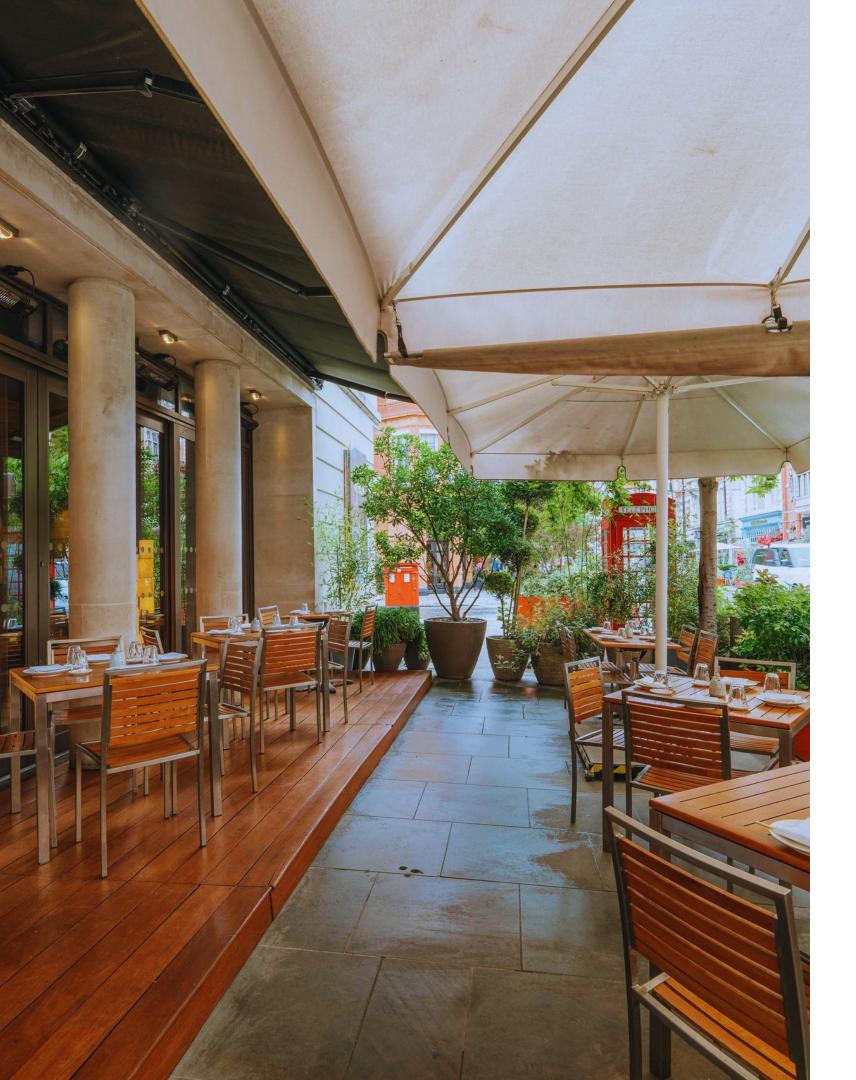
monday - sunday

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



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



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 gyuniku to goma no gyoza

sweet potato tempura with yuzu shichimi beef ginger and sesame dumplings yaki kinoko (v) grilled portobello mushrooms with chilli and garlic butter yakitori-negima yaki chicken skewers with spring onions

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 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

> dessert canape menu additional £7.50 per person

kankoku fu kohitsuji

korean lamb cutlets

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