



ROKA

Charlotte Street

37 Charlotte Street
London W1T 1RR

GROUP RESERVATIONS + EVENTS

in 2004 the first Roka opened its doors on Charlotte Street, London

with a flaming robata grill at its heart, and a striking yet informal interior that reflects the strength and energy of fire.

welcome to Roka's distinctive, sensory environment designed to wrap each diner in a comfortable cocoon of warmth, welcome and hospitality.



GROUP RESERVATIONS + EVENTS



restaurant

group reservations

NON EXCLUSIVE
CAPACITY

available for up to 14 guests.

DETAILS

sunday - thursday

On weekends and busier times,
groups may be accommodated in
Shochu Lounge

table allocation and timings are
subject to availability

pre-order required from tasting
menu



kisetsu no kaiseki

seasonal tasting menu

£85 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

gyuniku to padron yaki (gf)

spicy beef skewers with padron peppers

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

dessert

ROKA dessert platter

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

14.5% discretionary service charge , all items include VAT



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kinenbi kōsu

premium tasting menu

£105 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

steamed oyster with piri piri and ginger pearl

wagyu gunkan

wagyu sushi, oscietra caviar

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

tokujou wagyu to kinoko

50g pure breed japanese wagyu A4

eryngii mushrooms and wasabi ponzu sauce

dessert

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