

## restaurant group dining reservations

CAPACITY available for 10-30 guests.

exclusive hire of restaurant area 50-80 guests

CHEF'S TABLE CAPACITY

available for up to 15 guests.

**DETAILS** 

monday - friday

& saturday evenings

table allocation and timings are

subject to availability

pre-order of tasting menu required



# lounge group dining reservations

**CAPACITY** 

available for 12-20 guests.

**DETAILS** 

monday - friday

& saturday evenings

table allocation and timings are

subject to availability

pre-order of tasting menu required

for large groups we combine our dining tables to create multiple larger tables grouped together



## terrace group dining reservation

EXCLUSIVE CAPACITY

available for 15-35 guests.

**DETAILS** 

monday - friday

& saturday evenings

terrace available to book from

april - september

timings are subject to availability

pre-order of tasting menu required

one long table format

exclusive use of terrace and bar

minimum spends apply



## 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

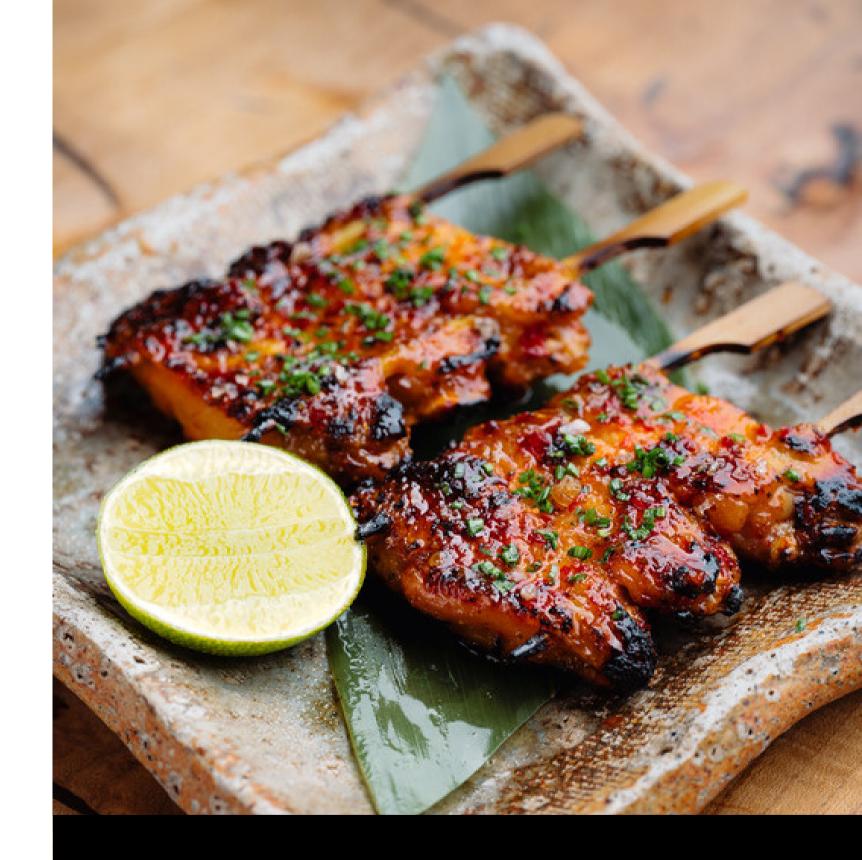
tai no miso-yaki (gf)

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



GROUP RESERVATIONS + EVENTS



## 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

dessert ROKA dessert platter

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

eryngii mushrooms and wasabi ponzu sauce



**GROUP RESERVATIONS + EVENTS** 



# brunch group dining reservations

**CAPACITY** 

available for 10-20 guests.

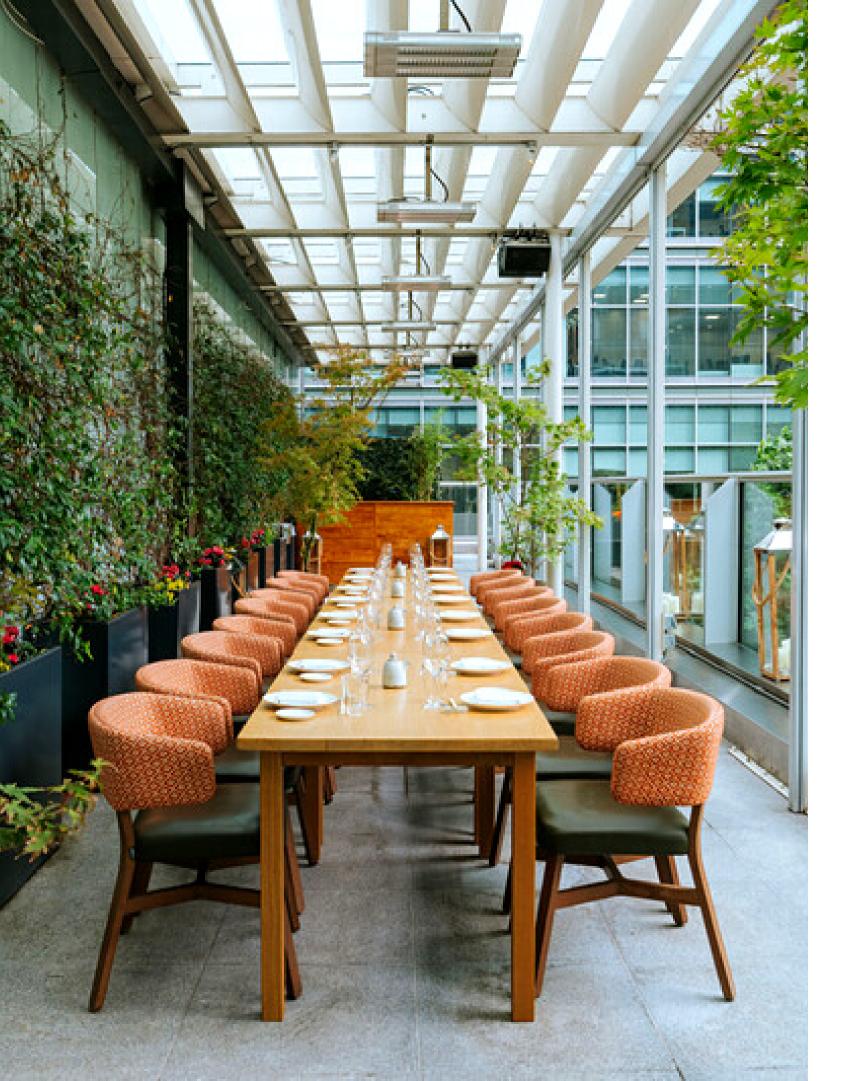
**DETAILS** 

saturday & sunday premium brunch menu only

early sittings on Saturdays 11:30, 12:00 or 12:30

flexible times available on sundays

large groups accommdated in the lounge only



## terrace brunch experience

EXCLUSIVE CAPACITY

available for 15-35 guests.

**DETAILS** 

saturday & sunday

brunch only

seated brunch table service

group brunch available at

12pm -3pm only

terrace to be vacated by 3pm

exclusive use of the terrace and

bar



terasu brunch £89.50 per person

served with white, red, rose and sparkling wine throughout the meal plus a bellini on arrival

all dishes are designed to share

edamame (vg)(gf) umekyu maki to shiso (vg) (gf) steamed edamame with sea salt cucumber maki with umeboshi and roasted sesame seeds

otsukemono no moriawase ebi furai to avocado maki selection of vegetable pickles crispy prawn and avocado maki

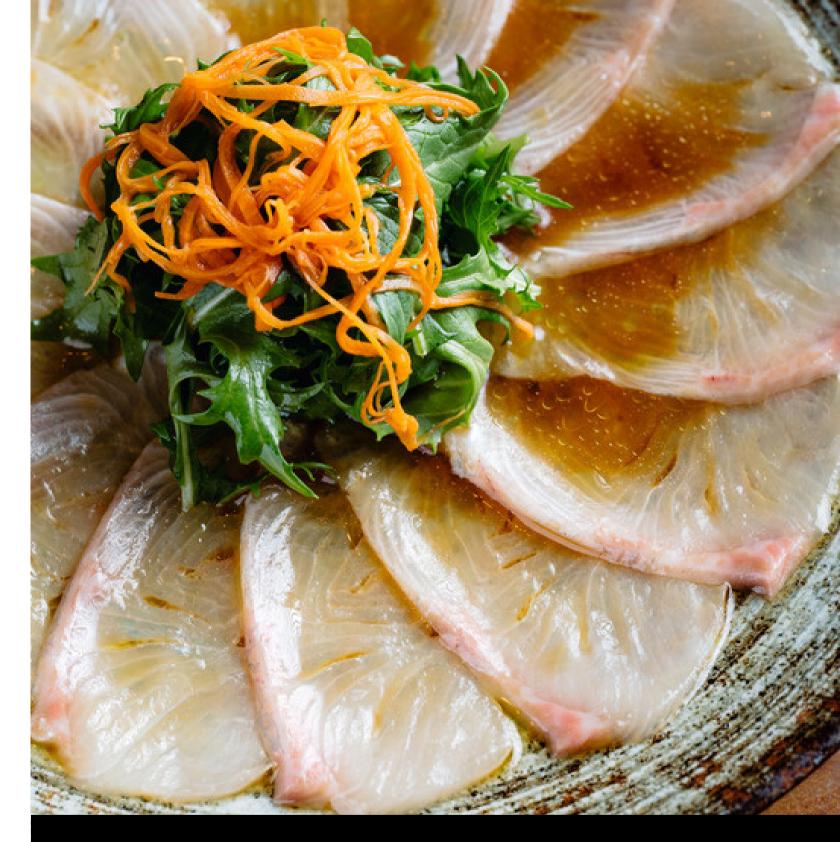
salad no wafu (vg)(gf) sake no peri peri maki mixed lettuce with caramelised onion dressing spicy salmon and cucumber mak

yasai tempura tori karage sweet potato tempura with yuzu miso mayonnaise 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



selection of mains to share

gindara no saikyo-yaki (gf) black cod marinated in yuzu miso

hinadori no lemon miso yaki (gf) cedar roast baby chicken with garlic, chilli and lemon

sake teriyakii salmon fillet teriyaki with sansho salt

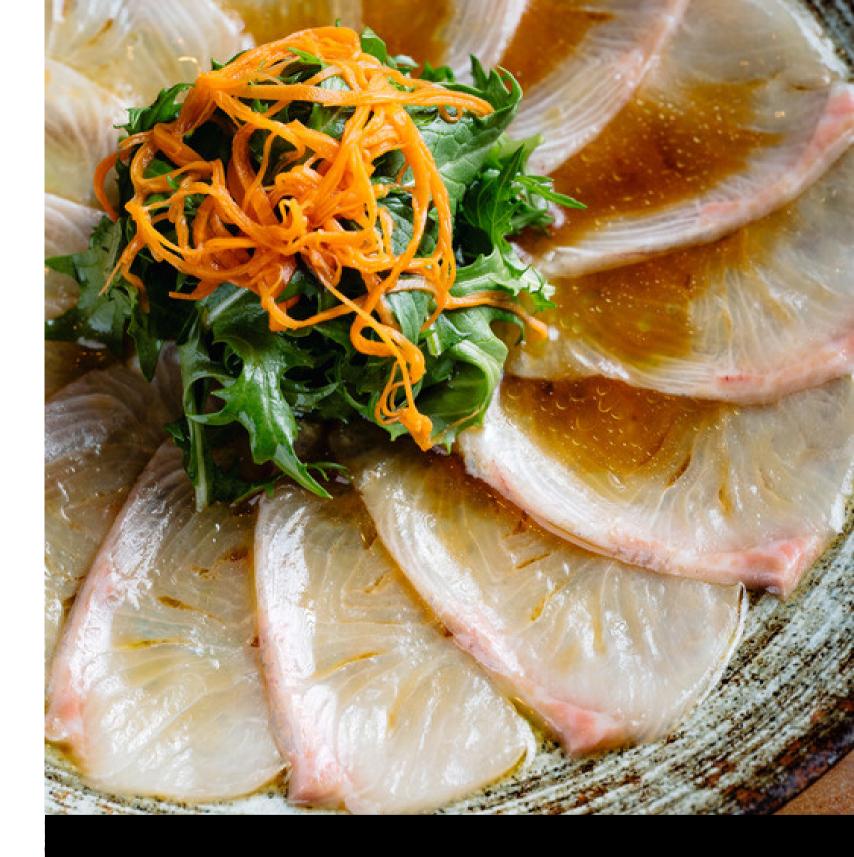
gyuhireniku no pirikara yakiniku beef sirloin with chilli, ginger and spring onion

yaki yasai moriawase (v) selection of vegetables from the robata

tomahawk to tsukemono kinoko no chimichurri £18 supplement 1kg dry aged tomahawk, japanese style chimichurri sauce

> tokujou wagyu to kinoko £18 supplement 100g A4 japanese wagyu sirloin, eryngii mushrooms and wasabi ponzu sauce

> > ROKA dessert platter



GROUP RESERVATIONS + EVENTS

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