

The image shows the interior of a restaurant named Shochu Charlotte Street. The ceiling is covered in a dense canopy of pink cherry blossoms, illuminated with soft, warm light. The walls are decorated with large, colorful Japanese-style illustrations, including a woman in a kimono and a man eating. The floor is dark wood, and there are several small, dark wooden tables and stools. In the foreground, a bar counter is visible with a bottle of shochu and other items. The overall atmosphere is cozy and traditional Japanese.

shochu

Charlotte
Street

37 charlotte street, london
w1t 1rr

GROUP RESERVATIONS + EVENTS

opening in 2004, ROKA charlotte street features an intimate basement lounge called shochu, which takes its name from japan's other national drink shochu.

shochu boasts a large bar where the signature ice blocks are displayed in full view. it also has the privilege of promoting its sakura cherry blossom installation throughout the year.



GROUP RESERVATIONS + EVENTS



Shochu

group dining reservations

NON EXCLUSIVE
CAPACITY

up to 30 seated.

DETAILS

table allocation and timings are
subject to availability

pre-order required from tasting
menu

exclusive hire of shochu lounge
available sunday - thursday

*masterclass available
(prices subject to availability)

14.5% discretionary service charge
all items include VAT



kisetsu no kaiseki

seasonal tasting menu

£85 per person

goma fuumi no horenso salada (vg)(gf)

spinach leaves and sesame dressing

sashimi moriwase

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

charred shrimp with yuzu mayo and edamame

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

£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



Shochu

drinks reception

STANDING CAPACITY

available for a minimum of 20 guests and maximum 40 guests (non-exclusive).

DETAILS

wednesday - friday

area allocation and timings are subject to availability

pre-order of canapé menu required

exclusive hire of shochu lounge available sunday - thursday

minimum spend applies



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

nama yasai tempura (vg)

assorted vegetables tempura

gyuniku to goma no gyoza

beef ginger and sesame dumplings

yaki asparagus (vg)

asparagus with sweet soy and sesame

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, wasabi pea seasoning and chilli

mayonnaise

gindara to kani no gyoza

crab and black cod dumplings with roasted chilli dressing

kankoku fu kohitsuji

korean lamb cutlets

yaki asparagus (vg)

asparagus with sweet soy and sesame

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