



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.







# Shochu

## group dining reservations

NON EXCLUSIVE  
CAPACITY

up to 35 seated.

DETAILS

table allocation and timings are  
subject to availability

tasting menu pre-order required

exclusive hire of shochu lounge  
available sunday - thursday

wine pairing, sake + whiskey  
tasting available

\*masterclass available  
(prices subject to availability)

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

### 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

£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

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