

ROKKA

Aldwych

71 aldwych, london
wc2b 4hn

GROUP RESERVATIONS + EVENTS

ROKA aldwych is the largest of the ROKA restaurants. the design is crafted with textural highlights such as porphyry stone, natural tanned leathers, stained grey timber and dried green oak to create a relaxed yet dynamic space that embraces the heart of ROKA - it's central robata grill.

our lounge area features three long rectangular dining tables with comfortable banquettes and chairs. guests are able to enjoy the warmth of the lounge overlooking the stunning bar. thanks to its versatile setup, the lounge is perfect to accommodate large groups.



GROUP RESERVATIONS + EVENTS



restaurant

group reservations

NON EXCLUSIVE CAPACITY

available for up to 16 guests.

DETAILS

monday - friday
& saturday evenings

table allocation and timings are
subject to availability

pre-order required from tasting
menu

we accommodate group
reservations for brunch
limited availability

masterclass available
(prices subject to availability)



lounge

group reservations

NON EXCLUSIVE CAPACITY

available for up to 42 guests.
(three long rectangular tables)

DETAILS

monday - friday
& saturday evenings

table allocation and timings are
subject to availability

pre-order required from tasting
menu

we accommodate group
reservations for brunch
limited availability

*masterclass available
(prices subject to availability)



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

eryngii mushrooms and wasabi ponzu sauce

dessert

ROKA dessert platter

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

14.5% discretionary service charge , all items include VAT



GROUP RESERVATIONS + EVENTS



brunch

group reservations

NON EXCLUSIVE CAPACITY

available for 10-36 guests.
(three long rectangular tables)

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



premium han setto 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 maki

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



each guest select one main to share

tori no kamameshi

rice hot pot with crispy chicken, shiitake mushrooms and seasonal truffle

kobuta no ribs yawaraka nikomiyaki

glazed baby back pork ribs with cashew nuts

gindara no saikyo-yaki (gf)

black cod marinated in yuzu miso

kankoku fu kohitsuji

lamb cutlets with korean spices

kinoko no kamameshi (vg)(gf)

mushroom hot pot with truffle

gyuhireniku no pirikara yakiniku

beef fillet, chilli, ginger and spring onion

sake teriyaki

salmon fillet teriyaki with sansho salt

hinadori no lemon miso yaki (gf)

cedar roast baby chicken with garlic, chilli and lemon

yaki yasai moriawase (vg)

selection of grilled vegetables

ROKA dessert platter



GROUP RESERVATIONS + EVENTS

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