

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.





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

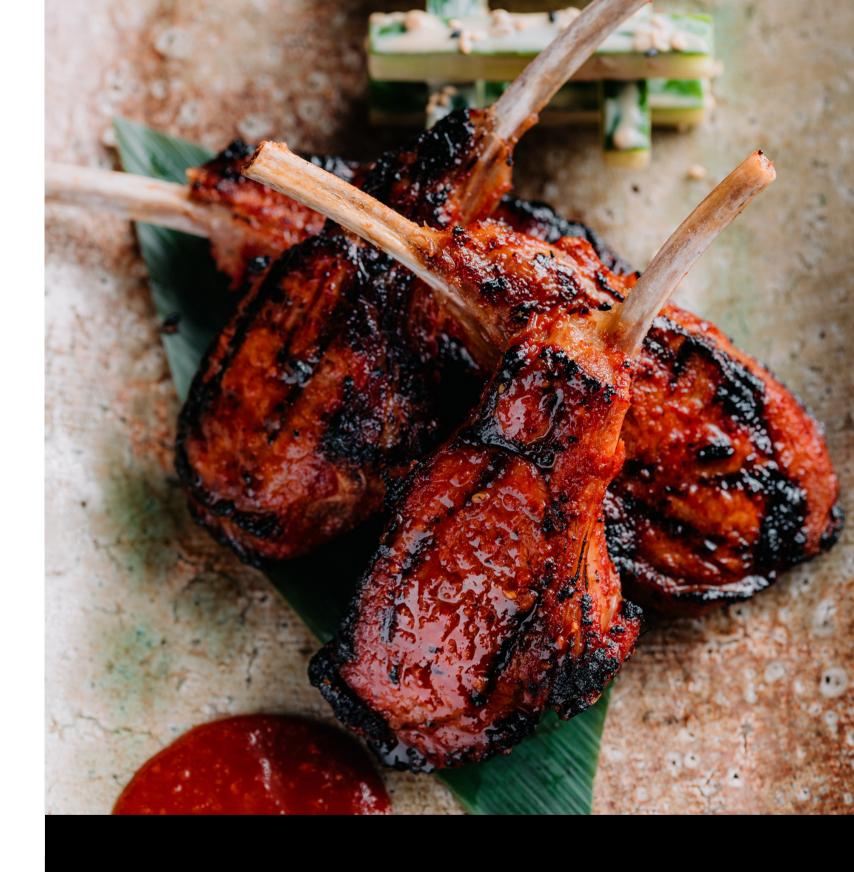
tai no miso-yaki (gf)

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

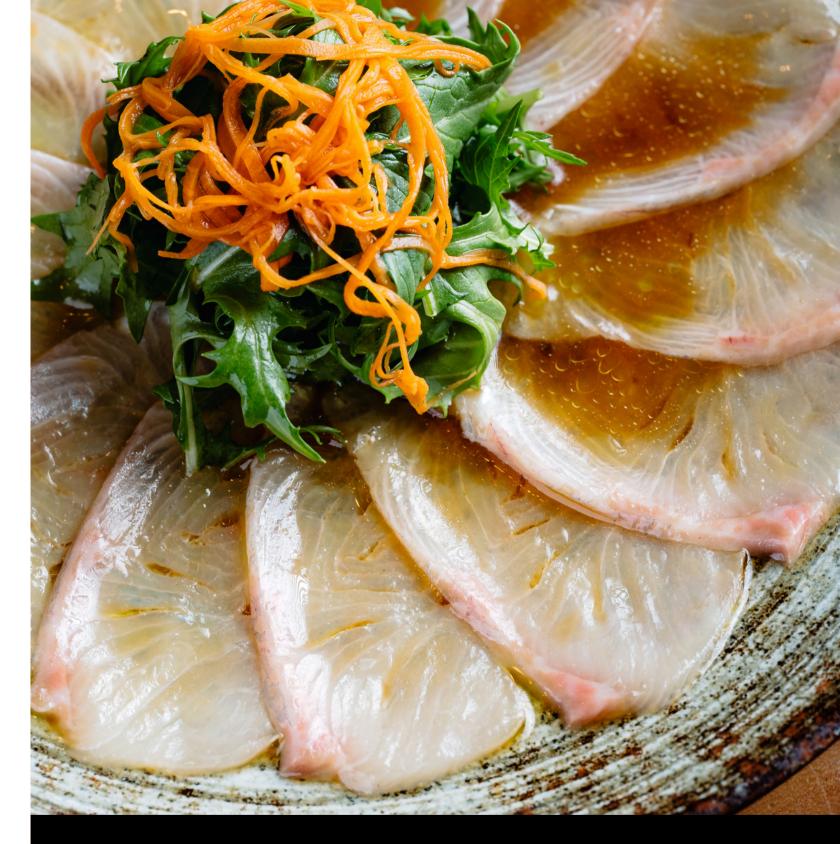
salad no wafu (vg)(gf) sake no peri peri maki mixed lettuce with caramelised onion dressing spicy salmon and cucumber mak i

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