



ROKKA

Canary Wharf

4 park pavilion, 40 canada square,
london, e14 5fw

GROUP RESERVATIONS + EVENTS



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)

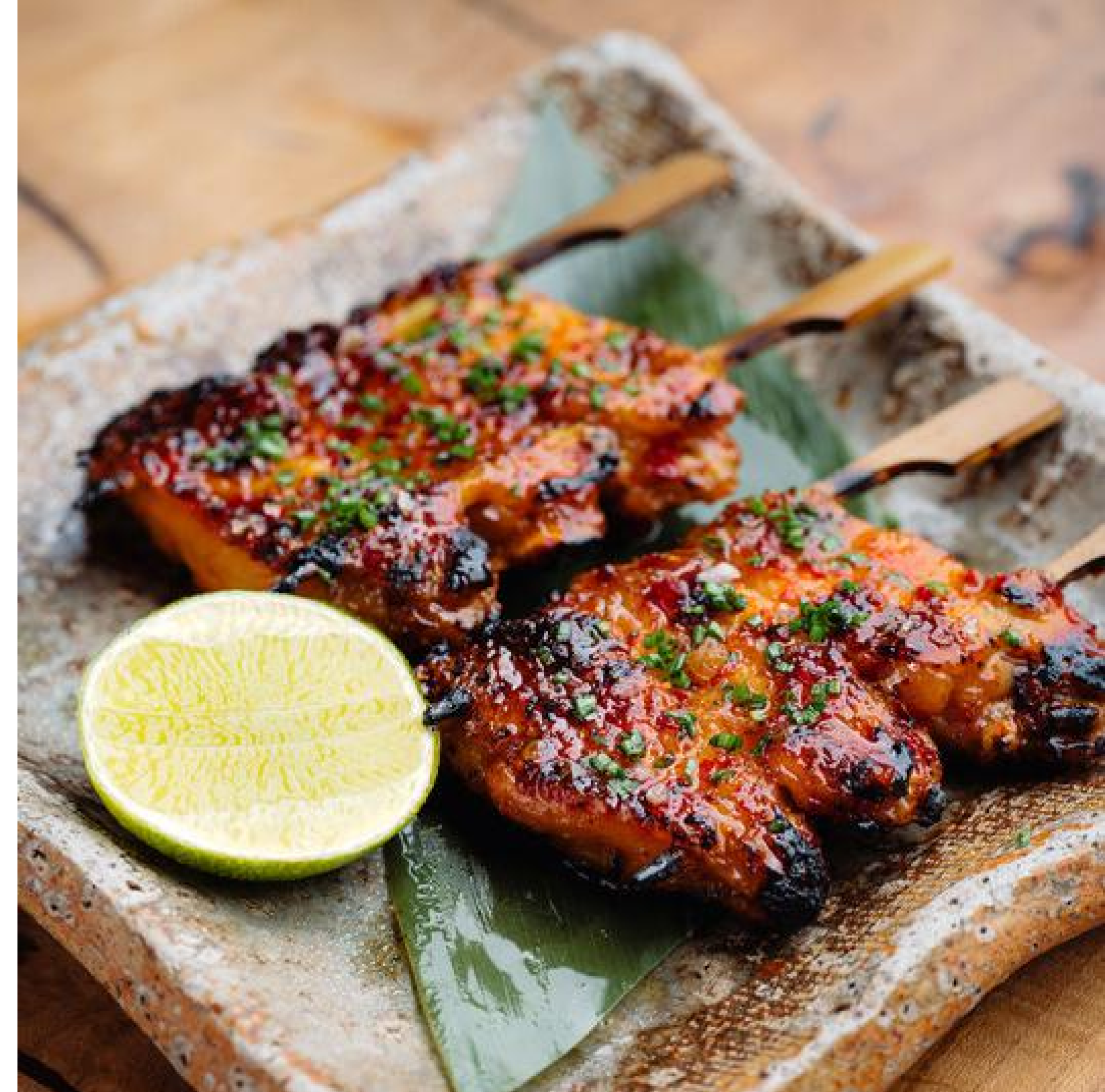
seabream fillet, ryotei miso and red onion seaweed salad

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

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



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

£71.50 per person

Wine supplement £20 per person with red, white, rose & sparkling wine throughout your 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 toriyufu 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

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



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