

# ROKKA

## Mayfair

30 north audley st, london  
w1k 6zf

GROUP RESERVATIONS + EVENTS



opening in 2014, ROKA mayfair is fashioned to be a relaxed yet elegant dining destination.

the third of the four locations to open, saw the ROKA team bring it's unique style of contemporary japanese robatayaki cuisine and its sophisticated urban design to this exclusive london neighbourhood.

with a vibrant design and two open walk way entrances to help absorb the atmosphere of the restaurant, the adzuki is a wonderful place to host your party or business dinner in the heart of mayfair.







# Adzuki

## semi private dining

### NON EXCLUSIVE CAPACITY

available for up to 16 guests.

### EXCLUSIVE CAPACITY

available for 17 - 24 guests.

(minimum spend of £2000 on food  
and beverage applies)

### DETAILS

monday - sunday  
timings are subject to availability

pre-order of either tasting menus  
required

long rectangular table or  
round tables available

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 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



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## 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

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