

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 10 - 16 guests.

DETAILS

monday - sunday
timings are subject to availability

pre-order of either tasting menus
required

long rectangular table or
round tables available

wine pairing, sake + whisky tasting
available

14.5% discretionary service charge
all items include VAT



Adzuki

private dining

EXCLUSIVE CAPACITY

available for 16 - 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

wine pairing, sake + whisky tasting
available

masterclasses available

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



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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

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



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