



What's on at Roka Aldwych

Tuesday - Friday

Lunch Set Menu (12:00 - 15:30)

£38 Set Menu // £48 Premium Set Menu

Pre + Post Theatre Menu (17:00 - 18:30 // 21:30 - 22:30)

£38 Set Menu // £48 Premium Set Menu

Tuesday - Friday

Happy Hour (17:00 - 20:30)

Cocktails from £6.50

Beer // Wine // Bubbles £4

Snacks from £9

Friday

Surf & Turf Special (available for both lunch + dinner)

Wagyu robatayaki to isa ebi no tempura, soshite yuzu kosho
Japanese wagyu beef with lobster tempura + green yuzu kosho

£59

Saturday & Sunday

Weekend Brunch

(Saturday // 11:30 - 16:00) (Sunday // 11:30 - 17:00)

Classic: £54 per person (£74 inc. free flow wine + bellini on arrival)

Premium: £71.50 per person (£91.50 inc. free flow wine + bellini on arrival)

hotate otsukuri 19.00 2006
scallop sashimi with tapioca pearl, yuzu and truffle sauce

anko yaki sake kasu zuke 14.00 2007
fried baby monkfish with shiso and umeboshi

gyu no tataki to truffle 19.50 2016
seared beef striploin, black truffle dressing, cucumber
daikon pickle and miso crisp

azura yaki, otsukemono 24.50 2011
grilled quail with sancho soya dressing

kurogoma aisu, sakura no makaron 11.00 2012
black sesame mochi ice cream, cherry blossom macarons

snacks

edamame (vg)(gf) steamed edamame with sea salt	6.50 240 cal
pirikara edamame (vg)(gf) spicy edamame	7.00 300 cal
shiro miso (gf) white miso soup with spring onion	5.50 60 cal
watarigani soft shell crab with roasted chilli dressing	15.50 580 cal

dumplings & rice

gyuniku to goma no gyoza beef ginger and sesame dumplings with dark sweet soy dressing	15.60 600 cal
gindara to kani no gyoza crab and black cod dumplings with chilli dressing, edamame and spring onions	18.00 440 cal
gohan (vg)(gf) steamed rice	5.00 310 cal
kinoko no kamameshi (vg)(gf) rice hot pot with japanese mushrooms, mountain vegetables and shaved truffle	29.00 750 cal

salads

goma fuumi no horenso salada (vg)(gf) spinach leaves and sesame dressing	9.00 200 cal
age nasu no goma-ae (gf) warm eggplant, sesame miso and katsuobushi	10.00 170 cal
wafu iceberg salad (vg)(gf) iceberg lettuce with caramelised onion dressing	8.50 190 cal
kampachi sashimi no salada (gf) yellowtail sashimi, yuzu-truffle dressing	19.30 210 cal

tempura

satsuma tempura (v) sweet potato tempura with yuzu shichimi	14.00 780 cal
kuruma-ebi tiger prawn tempura with spicy yuzu dressing	17.80 1130 cal
ebi no tempura rock shrimp tempura, wasabi pea seasoning and chilli mayonnaise	18.00 860 cal
ika no karaage yuzu shiso sosu zoe fried squid with yuzu, green chilli and shiso sauce	16.00 480 cal

maki rolls

temaki on request

avocado maki (v)	10.00
avocado, cucumber and wasabi pea	180 cal
sake to avocado maki	13.40
raw salmon, avocado and asparagus with wasabi tobiko and tenkasu	290 cal
age watari gani maki	16.50
soft shell crab, cucumber and kimchi with chilli mayonnaise	390 cal
ebi furai to avocado maki	16.20
crispy prawn, avocado and dark sweet soy	240 cal
california maki	15.00
crab meat, avocado, mayonnaise and wasabi tobiko	320 cal
piripiri maguro maki	15.00
spicy yellowfin tuna, cucumber, chives and tempura flakes	180 cal
kinoko maki (v)(vg)	11.60
shiitake and enoki tempura green beans and shiso miso sauce	190 cal

sashimi-nigiri sushi

(3 pieces) (2 pieces)

o-toro - fatty tuna	21.60
	90/120 cal
chu-toro - semi fatty tuna	19.40
	90/100 cal
maguro - tuna	16.60
	90/100 cal
hamachi - yellowtail	15.60
	80/100 cal
hotate - scallop	12.00
	50/80 cal
kihada maguro - yellowfin tuna	12.00
	60/90 cal
sake - salmon	10.20
	80/100 cal
suzuki - seabass	9.80
	45/80 cal
tai - seabream	9.80
	45/80 cal
ebi - shrimp	8.60
	20/70 cal
6 nigiri selection	23.50
	270 cal
3 sashimi selection	25.60
	180 cal
5 sashimi selection	37.60
	290 cal

tokusen

ROKA signature

maguro to caviar no tartare	15.80
tuna tartare, oscietra caviar and egg yolk	90 cal
hamachi no tartare (gf)	12.40
yellowtail tartare, lemon, chilli and ginger pearls	80 cal
unagi no kunsei to sancho doressingu	12.00
eel sushi with teriyaki sauce pepper dressing	137 cal
wagyu gunkan	27.00
wagyu sushi, oscietra caviar, spring onion and fresh ginger	200 cal
sashimi moriwase ni nin mae	43.10
sashimi platter for 2 people 3 sashimi selection eel sushi with teriyaki sauce tuna tartare, oscietra caviar and egg yolk	559 cal

a 14.5% discretionary service charge will be added to your bill

please ask your waiter for assistance with information on allergens or any dietary requirements

robata seafood

sake teriyaki	24.30
salmon fillet teriyaki with sansho salt	610 cal
tai no miso-yaki (gf)	24.30
seabream fillet, ryotei miso and red onion	690 cal
gindara no saikyo-yaki (gf)	45.80
black cod marinated in yuzu miso	590 cal
yaki hotate	24.00
3 scallop skewers with wasabi and shiso	504 cal

robata vegetables

yaki kinoko (v)	9.30
portobello mushrooms with chilli and garlic butter	140 cal
yaki asparagus (vg)	9.30
asparagus with sweet soy and sesame	100 cal
broccoli no shinme, shoga to moromi miso (vg)	9.30
tenderstem broccoli, ginger and moromi miso	180 cal
yaki atsUAGE (vg)	9.30
tofu with shiso and kaffir lime glaze	360 cal

robata meat

yakitori-negima yaki	9.50
chicken skewers with spring onion	240 cal
tebasaki to yaki (gf)	9.50
chicken wings with yuzu kosho honey	320 cal
gyuniku to padron yaki (gf)	16.00
spicy beef with padron pepper skewers	420 cal
kobuta no ribs yawaraka nikomiyaki	25.50
pork baby back ribs with sansho and cashew nuts	930 cal
hinadori no lemon miso yaki (gf)	25.00
cedar roast baby chicken with chilli and lemon	800 cal
gyuhireniku no pirikara yakiniku	40.80
beef fillet, chilli, ginger and spring onion	700 cal
kankoku fu kohitsuji	42.60
4 lamb cutlets with korean spices	740 cal
tokujou wagyu to kinoko no tsukemono	103.00
wagyu beef, eryngii mushrooms, wasabi ponzu 150gram A4 japanese wagyu sirloin*	760 cal
*australian halal option also available	
tomahawk to tsukemono kinoko no chimichurri	130.00
1kg dry aged tomahawk beef japanese style chimichurri sauce	3350 cal

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

kisetsu no kaiseki
seasonal tasting menu

£88 per person
2600 cal

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
spicy yuzu dressing

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

dessert
ROKA dessert platter

kinenbi kōsu
premium tasting menu

£108 per person
4400 cal

kampachi sashimi no salada (gf)
yellowtail sashimi, yuzu-truffle dressing
sashimi no moriawase san shu
chu-toro, salmon and hamachi sashimi
tuna tartare, oscietra caviar and egg yolk
charred shrimp with yuzu mayo and edamame
wagyu gunkan
wagyu sushi, oscietra caviar

age watari gani maki
soft shell crab, cucumber and kim chi
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

gyuhireniku no pirikara yakiniku
beef fillet, chilli, ginger and spring onion
or

tokujou wagyu to kinoko
50g pure breed japanese wagyu A4*
*australian halal option also available
£20 supplement per person

dessert
ROKA dessert platter