



# ROKA

## Aldwych

71 aldwych, london  
wc2b 4hn

GROUP RESERVATIONS + EVENTS



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 - its 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.

GROUP RESERVATIONS + EVENTS

The background of the right half of the image is a close-up, vertical view of a wall made of many thin, vertical wooden slats. The slats are arranged in a way that creates a strong sense of depth and texture, with varying shades of brown and orange. The lighting is warm and directional, coming from the upper left, which highlights the edges of the slats and creates a rhythmic pattern of light and shadow. The overall effect is one of organic complexity and warmth.

**ROKA**  
**Aldwych**  
**London**





# 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

£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 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

£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 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

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



GROUP RESERVATIONS + EVENTS





# lounge

## drinks reception

### NON EXCLUSIVE CAPACITY

available for a minimum of 20  
guests and maximum 40 guests.

### EXCLUSIVE CAPACITY

available for a minimum of 60  
guests and maximum 80 guests.

### DETAILS

monday - friday  
& saturday evenings

area allocation and timings are  
subject to availability

pre-order required of canapé menu

minimum spends apply





canape menu  
£35 per person

- edamame (v)(gf)  
steamed edamame with sea salt
- avocado maki (v)(gf)  
avocado, cucumber and wasabi pea
- piripiri maguro maki  
spicy yellowfin tuna, cucumber, chives + tempura flakes
- kihada maguro  
yellowfin tuna
- sake
- salmon
- suzuki  
seabass
- nama yasai tempura (vg)  
assorted vegetables tempura
- gyuniku to goma no gyoza  
beef ginger and sesame dumplings
- yaki asparagus (vg)  
asparagus with sweet soy and sesame
- yakitori-negima yaki  
chicken skewers with spring onions

canape menu  
£45 per person

- edamame (v)(gf)  
steamed edamame with sea salt
- avocado maki (v)(gf)  
avocado, cucumber and wasabi pea
- california maki  
crab meat, avocado, mayonnaise + wasabi tobiko
- maguro  
tuna
- sake
- salmon
- hamachi  
yellowtail
- kurama ebi  
tiger prawn tempura
- gyuniku to goma no gyoza  
beef ginger and sesame dumplings
- gyuniku to shishito yaki (gf)  
spicy beef and shishito pepper skewers
- kankoku fu kohitsuji  
korean lamb cutlets

canape menu  
£55 per person

- edamame (v)(gf)  
steamed edamame with sea salt
- age watari gani maki  
soft shell crab, cucumber + kim chi with chilli mayo
- wagyu tempura maki  
wagyu maki tempura, roasted white onions
- chu toro  
semi fatty tuna
- sake
- salmon
- wagyu gunkan  
wagyu sushi, oscietra caviar
- kampachi sashimi no salada (gf)  
yellowtail sashimi, yuzu-truffle dressing
- ebi no tempura  
rock shrimp tempura, wasabi pea seasoning and chilli mayonnaise
- gindara to kani no gyoza  
crab and black cod dumplings with roasted chilli dressing
- kankoku fu kohitsuji  
korean lamb cutlets
- yaki asparagus (vg)  
asparagus with sweet soy and sesame

all canape menus are priced and portioned per person  
allergens: gluten free (gf), vegan (vg), vegetarian (v)  
all items include VAT, none inclusive of a 14.5% discretionary service charge