



# 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)

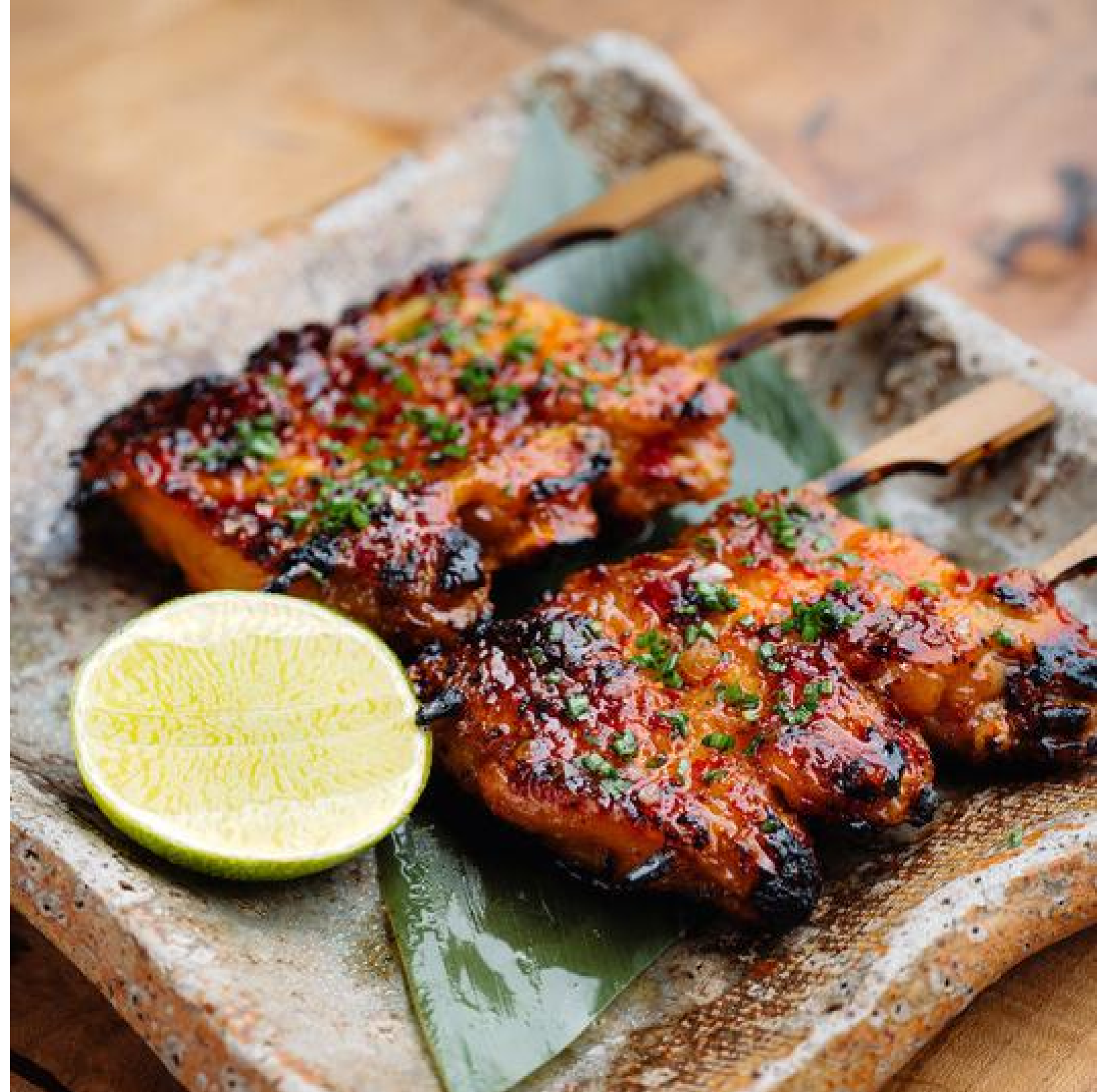
seabream fillet, ryotei miso and red onion seaweed salad

### 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 moriwase 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 only 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 table service

group brunch on the terrace  
available at  
12pm -3pm only

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

beachu kim chi

fermented chili cabbage

salad no wafu (vg)(gf) sake no peri peri maki

mixed lettuce with caramelised onion dressing spicy salmon and cucumber maki

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



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



GROUP RESERVATIONS + EVENTS



# lounge

## group drinks reception

### NON EXCLUSIVE CAPACITY

available for 20 - 40 guests.  
(standing)

### EXCLUSIVE CAPACITY

available for 60 - 80 guests.  
(standing)

### DETAILS

monday - friday  
& saturday evenings

pre-order required from canapé  
menu - all canapés are priced and  
portion per person

tables and chairs are removed to  
create a comfortable standing area  
with banquette seating available

bar remains open to the public

minimum spend on food and  
beverage applies



# terrace

## group drinks reception

### EXCLUSIVE CAPACITY

available for 20-80 guests.  
(standing)

### DETAILS

monday - friday  
& saturday evenings

timings are subject to availability

minimum spends apply

pre-order required from canapé  
menu - all canapés are priced and  
portioned per person

drinks pre-order required

exclusive use of the terrace and  
bar

closed November - March unless  
booking for 50+



### 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, 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