



shochu

Charlotte Street

37 charlotte street, london
w1t 1rr

GROUP RESERVATIONS + EVENTS

opening in 2004, ROKA charlotte street features an intimate basement lounge called shochu, which takes it's name from japan's other national drink shochu.

shochu boasts a large bar where the signature ice blocks are displayed in full view. it also has the privilege of promoting its sakura cherry blossom installation throughout the year.

GROUP RESERVATIONS + EVENTS





Shochu group dining reservations

NON EXCLUSIVE
CAPACITY

up to 30 seated.

DETAILS

table allocation and timings are subject to availability

pre-order required from tasting menu

exclusive hire of shochu lounge available sunday - thursday

*masterclass available
(prices subject to availability)

14.5% discretionary service charge
all items include VAT



kisetsu no kaiseki
seasonal tasting menu
£85 per person

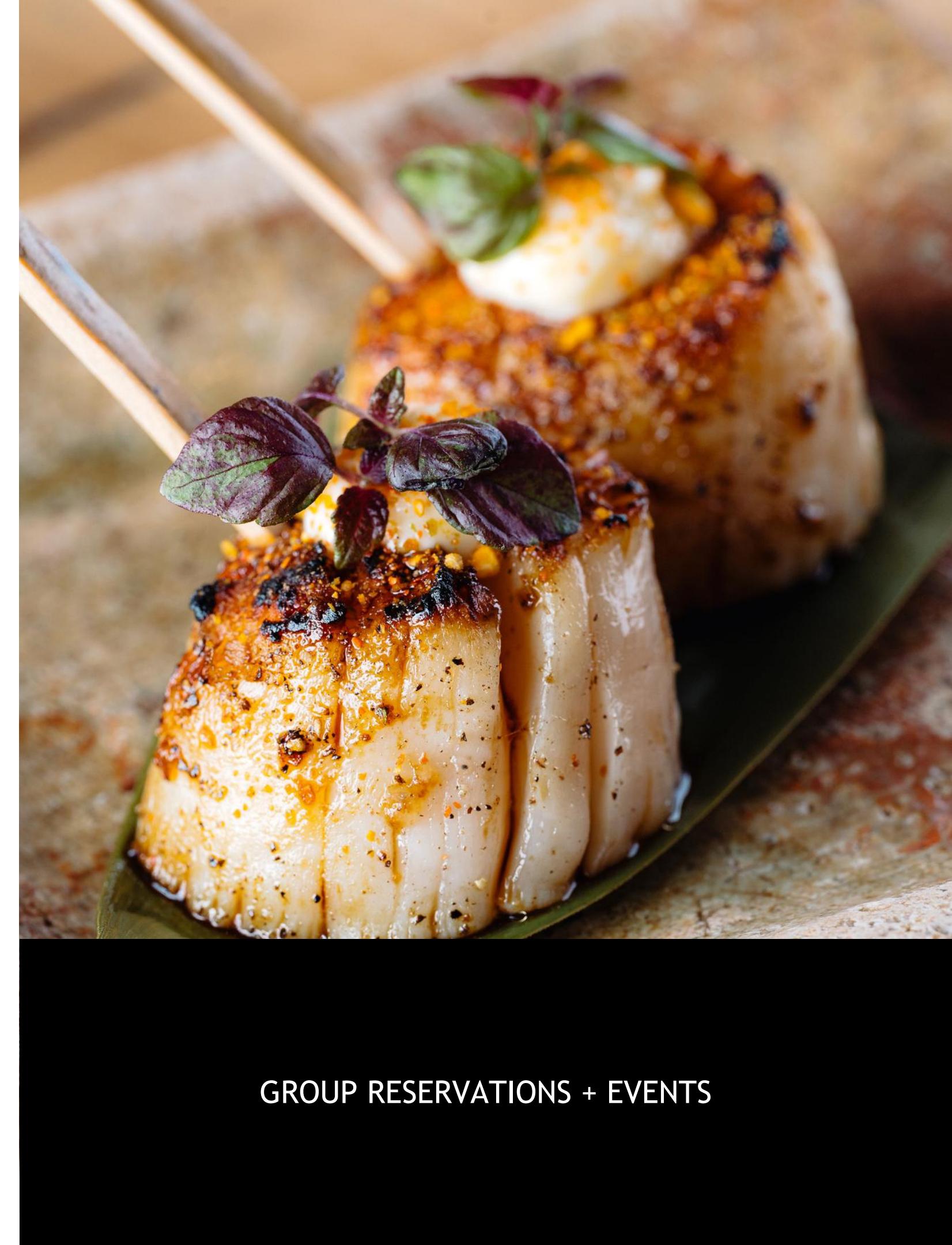
goma fuumi no horenso salada (vg)(gf)
spinach leaves and sesame dressing
sashimi moriawase
tuna, seabass and salmon sashimi
hamachi no taru taru (gf)
yellowtail tartare, lemon, chilli and ginger pearls

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



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

charred shrimp with yuzu mayo and edamame

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



Shochu drinks reception

STANDING CAPACITY

available for a minimum of 20 guests and maximum 40 guests (non-exclusive).

DETAILS

wednesday - friday

area allocation and timings are subject to availability

pre-order of canapé menu required

exclusive hire of shochu lounge available sunday - thursday

minimum spend applies



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

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

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

dessert canape menu

additional £7.50 per person

- green tea & chocolate mini tartlet**
set yuzu cheesecake
- mini sticky pudding**
- selection of mochi**
- seasonal fruits**