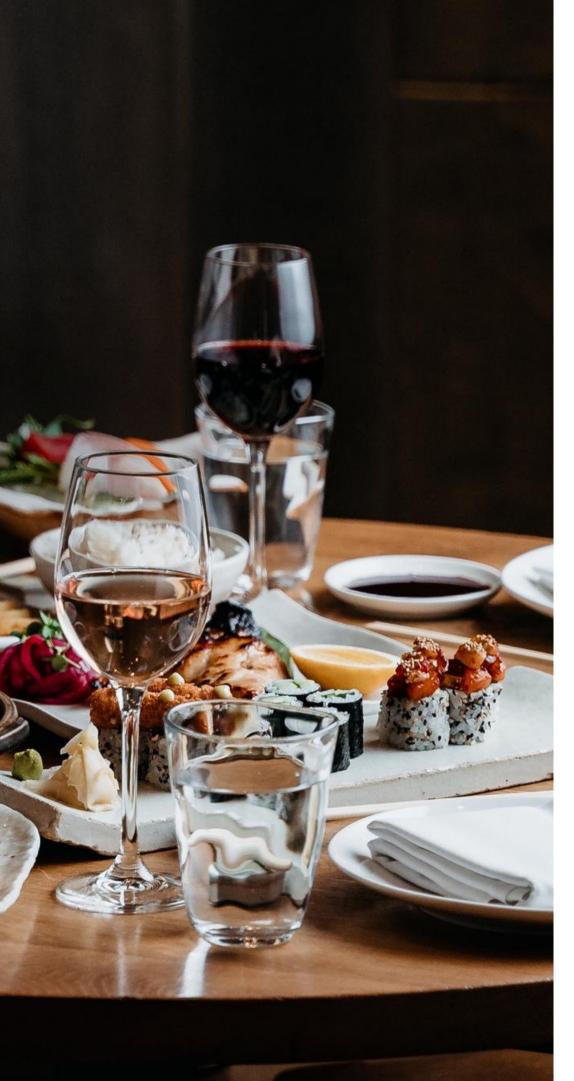
Mayfair 30 north audley st, london w1k 6zf

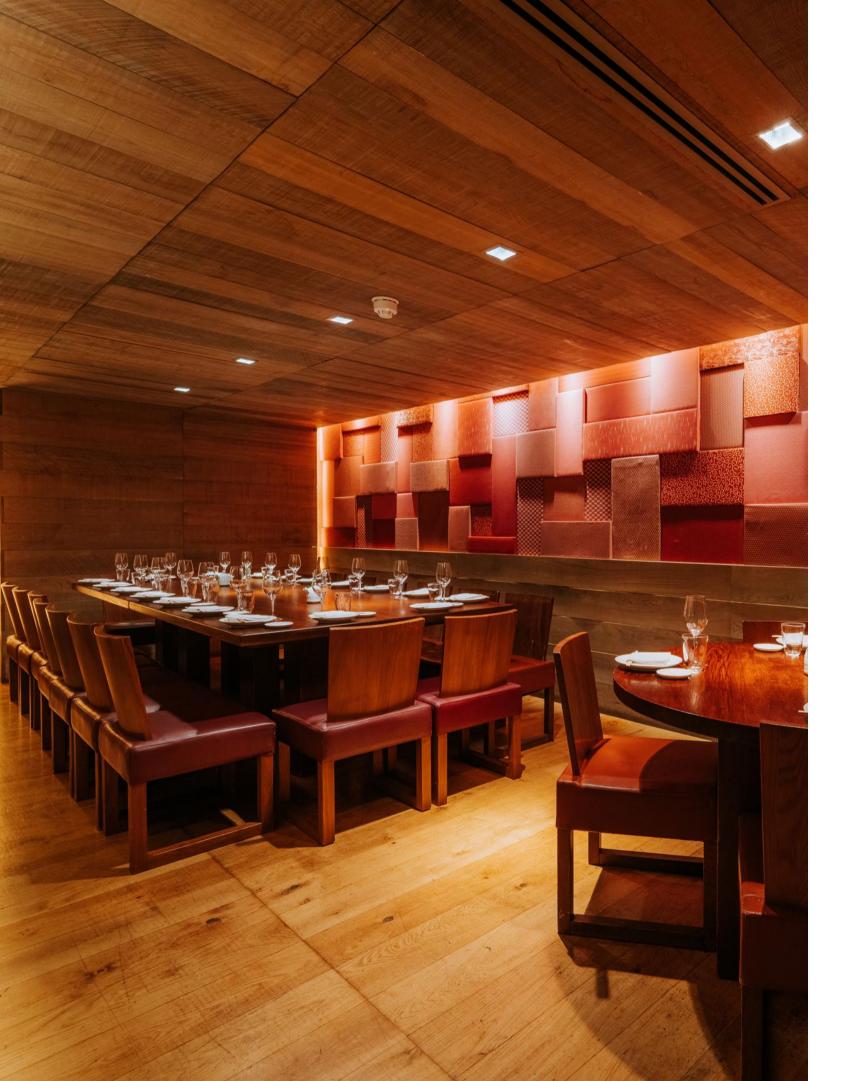


opening in 2014, ROKA mayfair is fashioned to be a relaxed yet elegant dining destination.

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

DETAILS

available for 10 - 16 guests.

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

DETAILS

available for 16 - 24 guests.

(minimum spend of £2000 on food and beverage applies)

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



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

