

ROKKA

Canary Wharf

4 park pavilion, 40 canada square,
london, e14 5fw

GROUP RESERVATIONS + EVENTS



restaurant

group dining reservations

CAPACITY

available for 10-60 guests.

exclusive hire of restaurant area 60-80 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

wine pairing, sake + whisky tasting
available

*masterclass available

(prices subject to availability)



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 one long
table

wine pairing, sake + whisky tasting
available

*masterclass available
(prices subject to availability)



terrace

group dining reservation

EXCLUSIVE CAPACITY

available for 15- 42 guests.

DETAILS

monday - friday
& saturday evenings

weatherproof all year round

timings are subject to availability

pre-order of tasting menu required

one long table format

exclusive use of terrace and bar

minimum spends apply and vary



kisetsu no kaiseki

seasonal tasting menu

£88 per person

goma fuumi no horenso salada (vg)(gf)

spinach leaves and sesame dressing

sashimi moriwase

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)

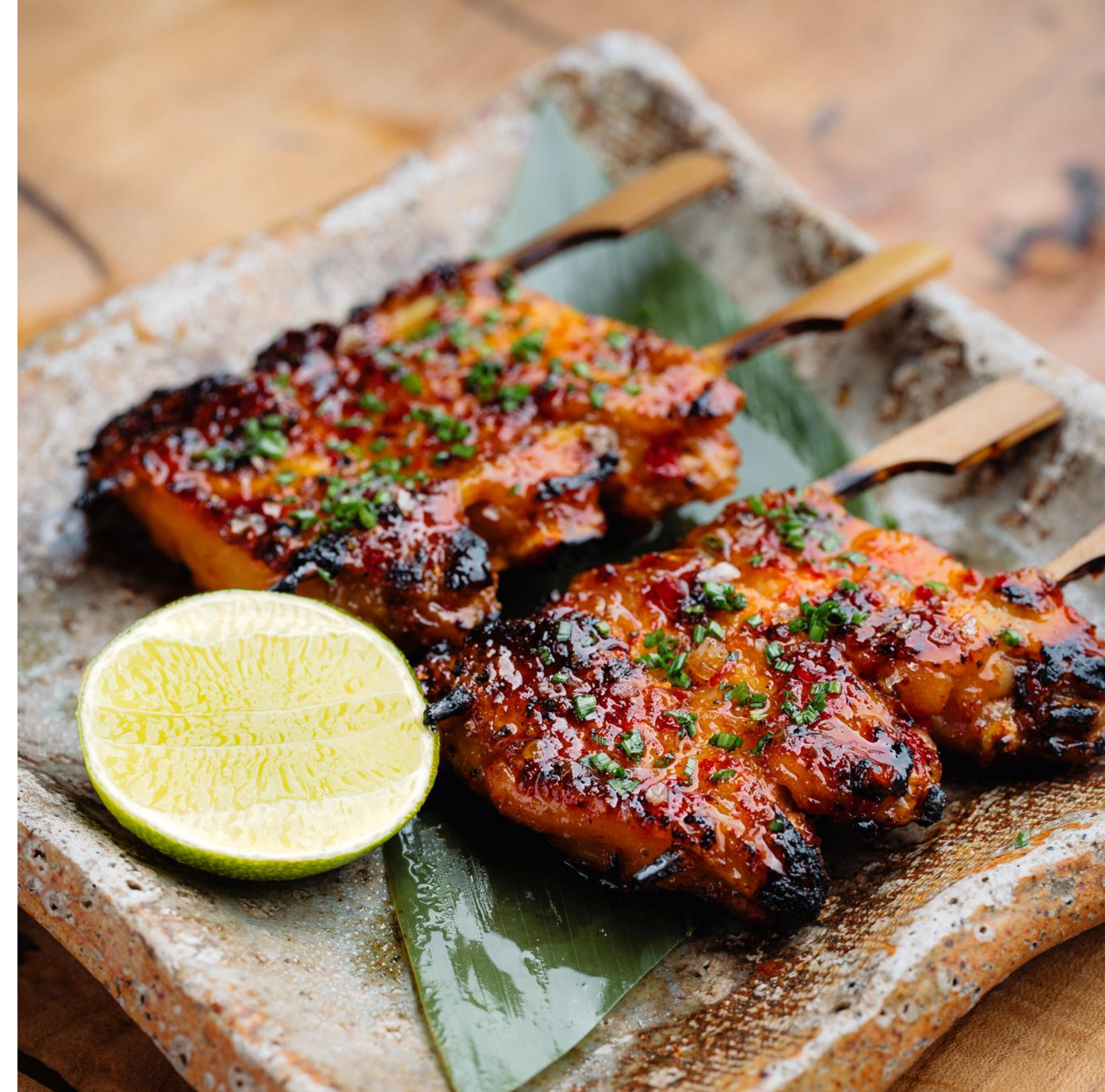
seabream fillet, ryotei miso and red onion seaweed salad

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

£108 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 accommodated in the
lounge area only



terrace brunch experience

EXCLUSIVE CAPACITY

available for 15- 42 guests.

DETAILS

saturday & sunday
premium brunch only

seated table service

group brunch on the terrace
available at
12:00 or 13:00

exclusive or shared use of the
terrace and bar



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)

steamed edamame with sea salt

umekyu maki to shiso (vg)(gf)

cucumber maki with umeboshi and roasted sesame seeds

beachu kim chi

fermented chili cabbage

ebi furai to avocado maki

crispy prawn and avocado maki

salad no wafu (vg)(gf)

mixed lettuce with caramelised onion dressing

sake no peri peri maki

spicy salmon and cucumber maki

chirashi no peri peri maki

selection of spicy sashimi and cucumber maki

jagaimo korokke to den miso (vg)

japanese potato croquettes with sweet den miso mayo

tori karage

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



select one main course each

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 kohitsuj

lamb cutlets with korean spices

hinadori no lemon miso yaki (gf)

cedar roast baby chicken with garlic, chilli and lemon

kinoko no kamameshi (vg)(gf)

mushroom hot pot with truffle

sake teriyakii

salmon fillet teriyaki with sansho salt

gyuhireniku no pirikara yakiniku

beef fillet with chilli, ginger and spring onion

yaki yasai moriwase (v)

selection of vegetables from the robata

£18 supplement

tomahawk to tsukemono kinoko no chimichurri

1kg dry aged tomahawk, japanese style chimichurri sauce

tokujou wagyu to kinoko

100g A4 japanese wagyu sirloin,
eryngii mushrooms and wasabi ponzu sauce

ROKA dessert platter



GROUP RESERVATIONS + EVENTS

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