



## restaurant group dining reservations

GROUP TABLE CAPACITY

10 - 60 guests

CHEF'S TABLE

10 - 16 guests

JUNGLE CAPACITY

**CAPACITY** 

60 - 80 guests.

**DETAILS** 

available 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** 

12 - 20 guests.

**DETAILS** 

available monday - friday & saturday evenings

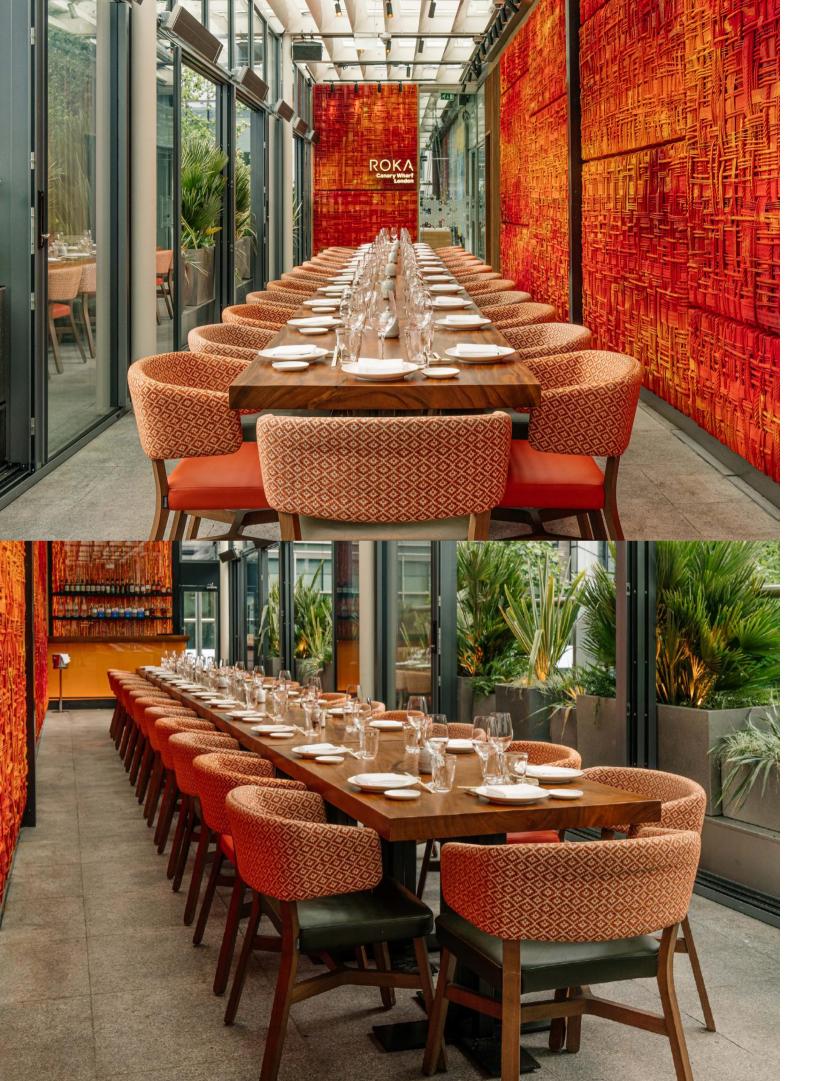
table allocation and timings are subject to availability

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

15 - 46 guests.

**DETAILS** 

available on monday - friday

& saturday evenings

minimum spends apply and vary

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

Screen available for presentations

Mics and Music/DJ equipment available



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

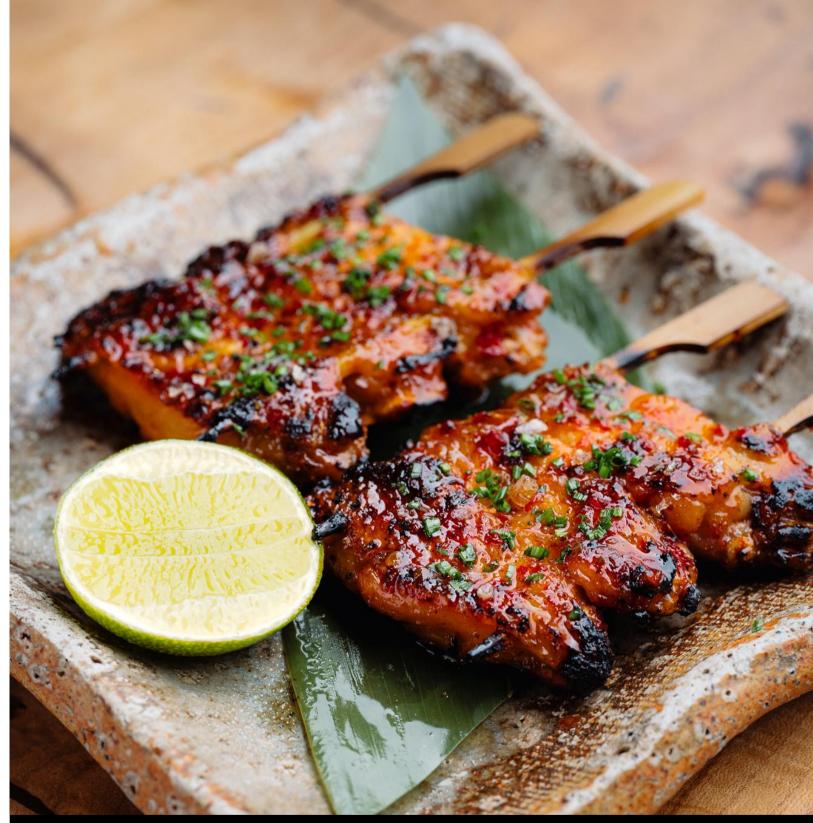
sake to avocado maki
raw salmon, avocado and asparagus
with wasabi tobiko and tenkasu
gyuniku to goma no gyoza
beef, ginger and sesame dumplings
kuruma-ebi
tiger prawn tempura with tentsuyu and spicy yuzu sauce

kobuta no ribs yawaraka nikomiyaki
baby back pork ribs with sansho and cashew nuts
hinadori no lemon miso yaki (gf)
cedar roast baby chicken with chilli and lemon
konasu (gf)(vg)
eggplant in mirin, ginger and soy

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
smoked eel sushi with teriyaki sauce
wagyu gunkan
wagyu sushi, oscietra caviar and fresh ginger

negi hama maki (gf)

yellowtail maki with chives and miso aioli

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

gyuhireniku no pirikara yakiniku beef fillet, chilli, ginger and spring onion

or

tokujou wagyu to kinoko

50g pure breed japanese wagyu A4 £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





# brunch group dining reservations

LOUNGE CAPACITY 10 - 20 guests.

**DETAILS** 

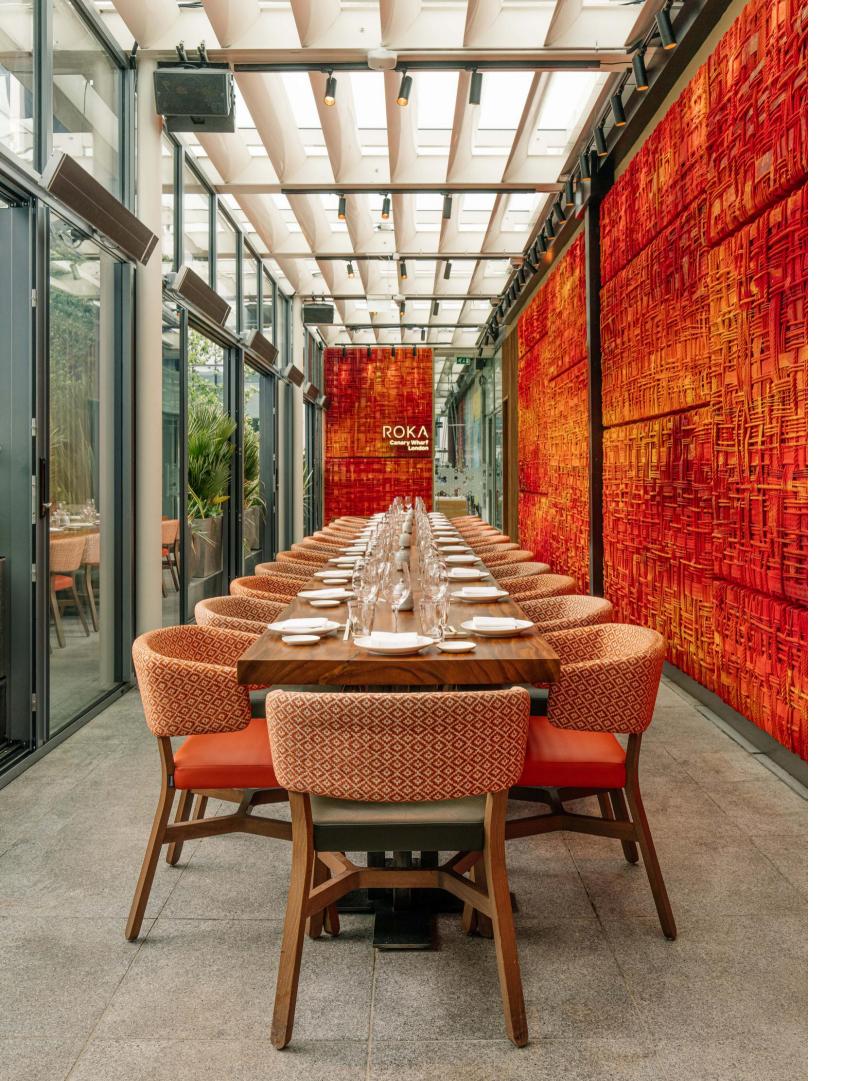
saturday & sunday

premium brunch menu only

in peak seasons, early sittings may be the only advised on Saturdays 11:30, 12:00 or 12:30

flexible times available on sundays

large groups are accommodated in the lounge area only



### terrace brunch experience

**CAPACITY** 

10 - 36 guests

**DETAILS** 

saturday & sunday

premium han setto brunch only

private dining not available

seated table service

group brunch on the terrace available all year round

booking times subject to availability / more flexibility offered on sundays

shared use of the terrace and bar for groups



### premium han setto brunch

£73 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





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 moriawase (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

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

