



shochi

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 its 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

GROUP TABLE CAPACITY

10 - 30 guests

DETAILS

table allocation and timings are
subject to availability

tasting menu pre-order required

exclusive hire of shochu lounge
available sunday - thursday

wine pairing, sake + whiskey
tasting available

*masterclass available
(prices subject to availability)

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

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



GROUP RESERVATIONS + EVENTS



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



GROUP RESERVATIONS + EVENTS



Shochu

drinks reception

STANDING CAPACITY

20 - 50 guests

DETAILS

wednesday - saturday

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



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
£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 kinoko (v)
grilled portobello mushrooms
with chilli and garlic butter
- 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

dessert canape menu
additional £7.50 per person

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

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 kinoko (v)
grilled portobello mushrooms
with chilli and garlic butter