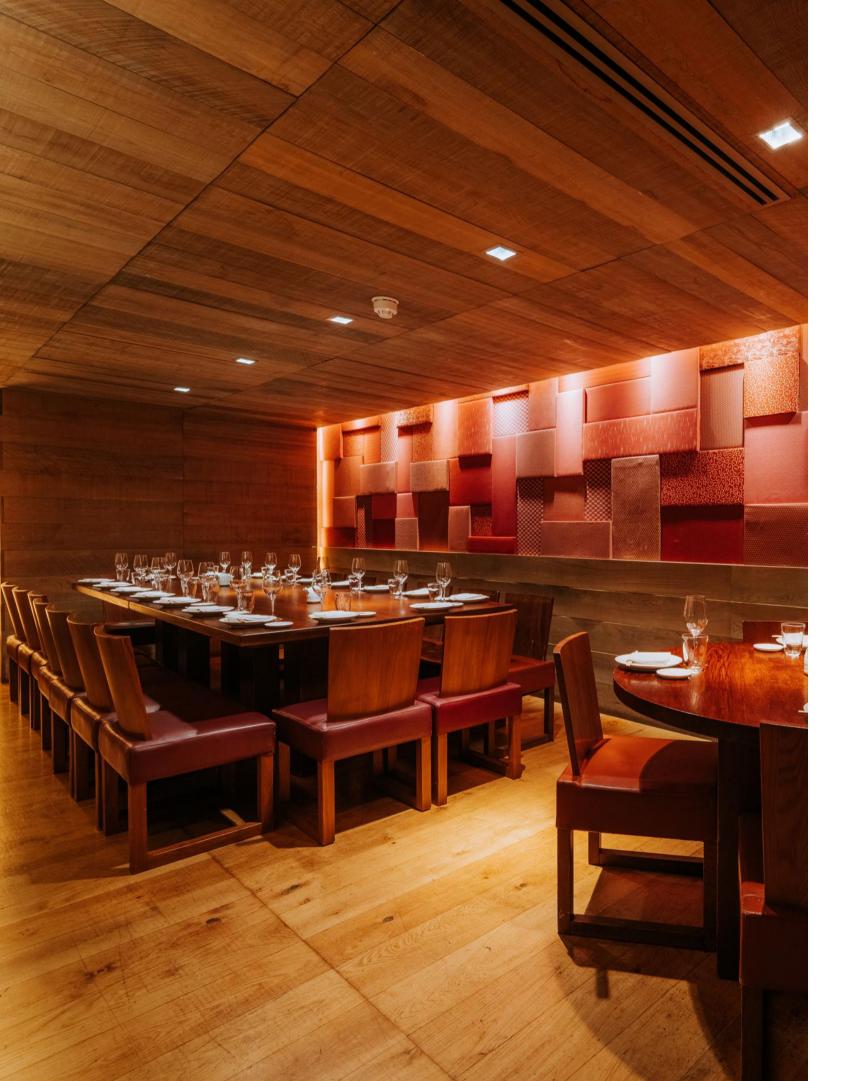


opening in 2014, ROKA mayfair is fashioned to be a relaxed yet elegant dining destination.

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

available for 10 - 16 guests.

**DETAILS** 

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

available for 16 - 24 guests.

(minimum spend of £2000 on food

and beverage applies)

**DETAILS** 

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

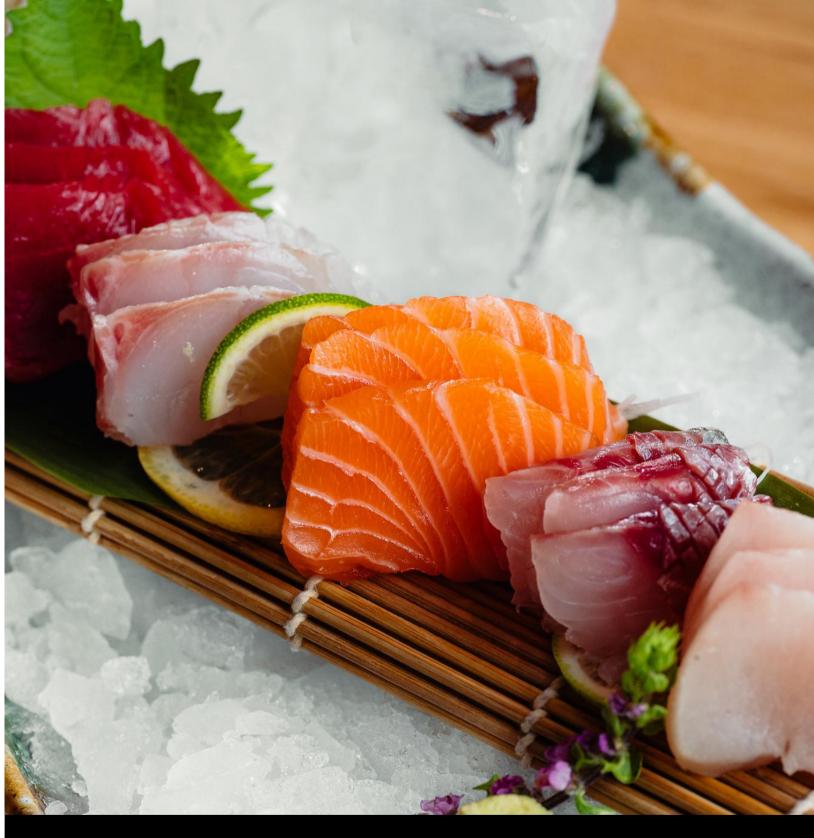
sake to avocado maki
raw salmon, avocado and asparagus
with wasabi tobiko and tenkasu
gyuniku to goma no gyoza
beef, ginger and sesame dumplings
kuruma-ebi
tiger prawn tempura with tentsuyu and spicy yuzu sauce

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
hotate gunkan
chilli and lemon dressing

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

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

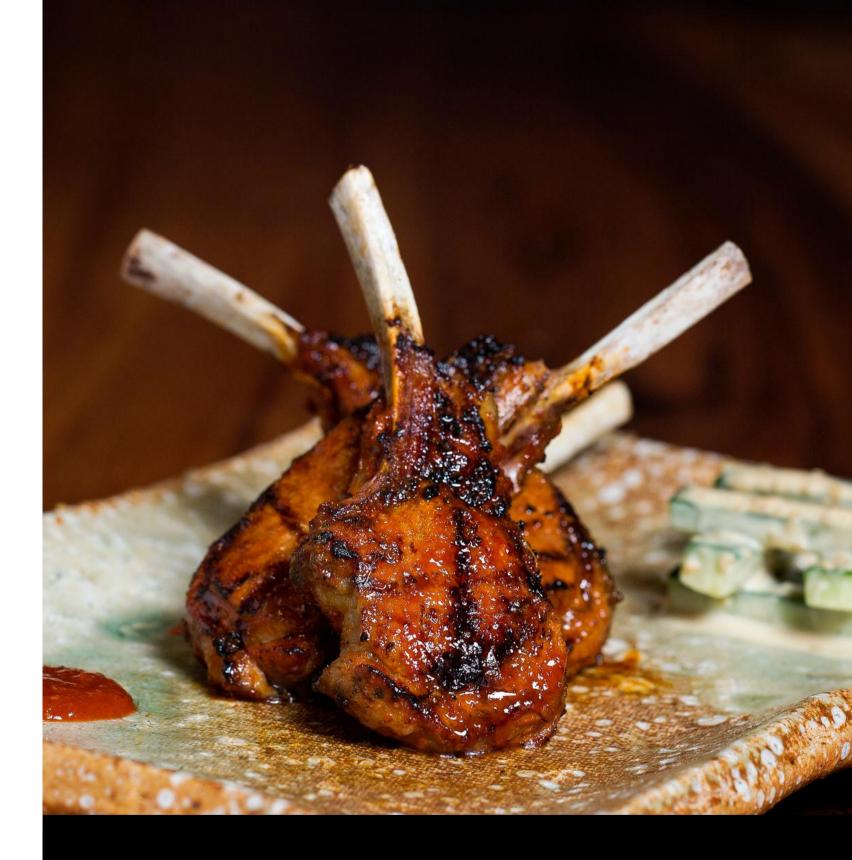
tokujou wagyu to kinoko

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