

"...bite after bite of perfectly
executed dishes"

—The Infatuation



DINE WITH US

56B South Molton Street, W1K 5SH

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Roji

10 SEATS, 2 CHEFS



THE FOOD

Using ingredients mostly sourced from British or European suppliers, Tamas and Tomoko focus on creating menus of great flavour, care and minimal environmental impact.

Using Japanese cooking techniques the food is delicate, elegant and humble.



**Welcome to our restaurant.
We look forward to cooking
for you and your guests.**

Tamas & Tomoko

PRIVATE HIRE

THE SPACE

10 counter seats surround an intimate kitchen from which food is served. Dinner service only, Please get in touch about other times of the day.

THE CHEFS

Tamas and Tomoko, a husband and wife team, opened Roji in July 2022, their first restaurant as joint head chefs. It has quickly become one of London's most respected Japanese restaurants. Highly skilled and passionate, their cooking is of the highest standard.

MENUS

All the food is served as a course-by-course set menu. Generally the chefs will create the menus based on seasonality and the produce available. Get in touch about allergies and intolerances.

BOOK

The restaurant is available for private hire for up to 10 guests. Events such as small team gatherings, bespoke launch events and intimate celebrations are best suited to Roji. Costs start from £5500 for the entire space. Contact the restaurant to organise a quote.