



Private Dining & Exclusive Hire



Welcome to  
8 at The Londoner

Our Spaces

Canapé & Small Plate  
Experience

Izakaya Experiences

Cocktails

## Welcome to 8 at The Londoner

The Londoner's decadent Japanese rooftop bar sets the scene for exclusive parties and private dining experiences in the heart of London. Mingle with the city's silhouette as your backdrop, toast under the night sky of the Shima Garden, or hire the entire bar for the ultimate entertaining experience.



[Enquire here](#)



Welcome to  
8 at The Londoner

#### Our Spaces

Izakaya Lounge

Shima Garden

Exclusive Hire

Standing Reception

Seated Dinner

Canapé Experience

Izakaya Experiences

Cocktails

## Our Spaces

Seamlessly blending Japanese aesthetics with modern design, 8 at The Londoner's stunning spaces instil a sense of drama and playfulness to elevate your experience. Enjoy the beauty of the Shima Garden, relish the views of the Izakaya Lounge, or combine the two with our central bar area for a spectacular private hire.



[Enquire here](#)



Welcome to  
8 at The Londoner

Our Spaces

Izakaya Lounge

Shima Garden

Exclusive Hire

Standing Reception

Seated Dinner

Canapé Experience

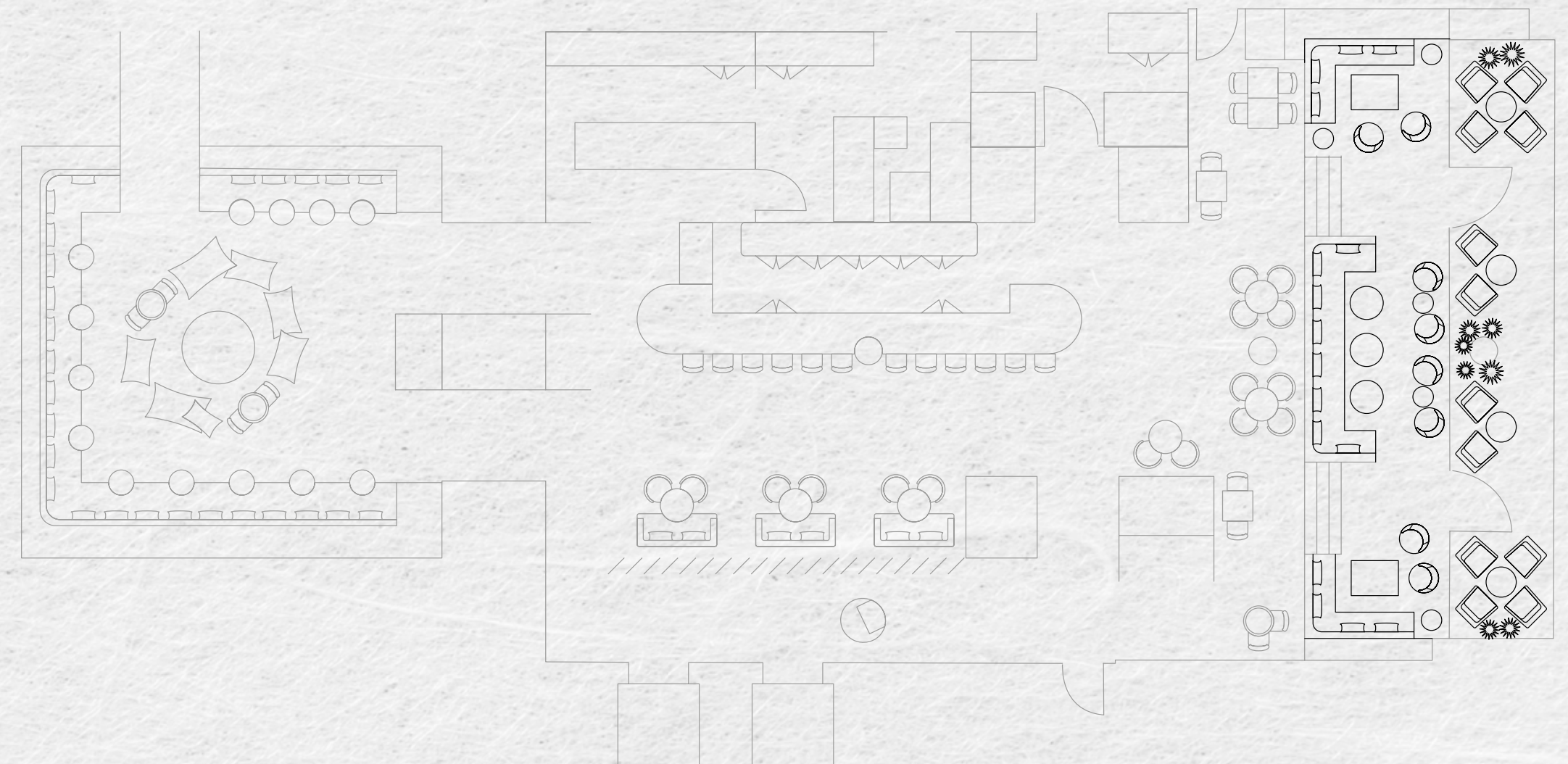
Izakaya Experiences

Cocktails

## Izakaya Lounge

From 6 to 30 guests

The semi-private Izakaya Lounge playfully blurs inside and outside with retractable skylights and splintered glimpses of the city's silhouette. An excellent entertaining space where London is the leading attraction.



[Enquire here](#)



Welcome to  
8 at The Londoner

### Our Spaces

Izakaya Lounge

Shima Garden

Exclusive Hire

Standing Reception

Seated Dinner

Canapé Experience

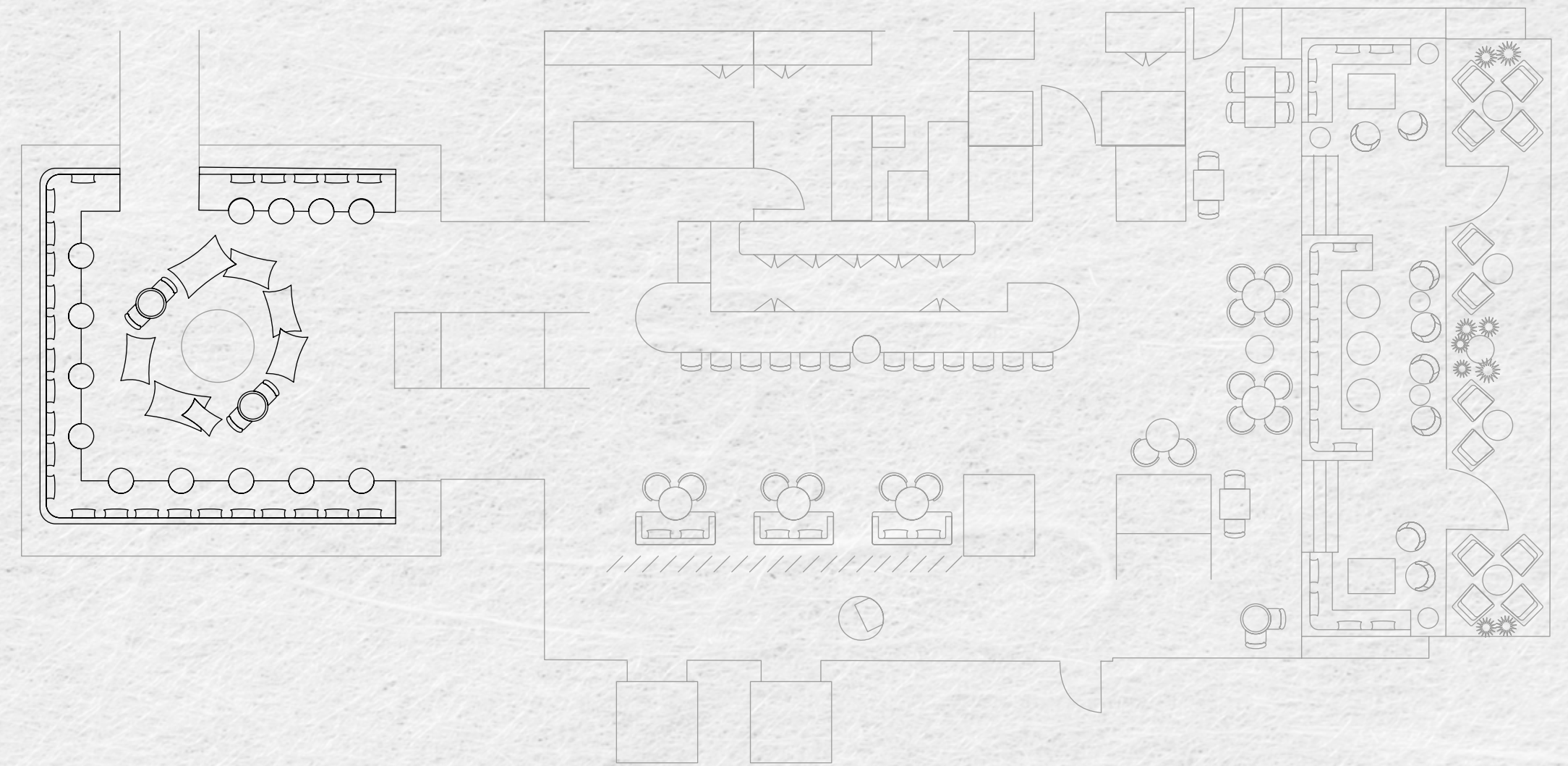
Izakaya Experiences

Cocktails

## Shima Garden

Up to 45 guests

Step into the breathtaking Shima Garden, where a sensory dining and drinking experience awaits under the London sky. Available on a private hire basis, the Shima Garden features a striking firepit centrepiece, comfortable banquette seating, and a retractable roof.



[Enquire here](#)



Welcome to  
8 at The Londoner

#### Our Spaces

Izakaya Lounge

Shima Garden

**Exclusive Hire**

Standing Reception

Seated Dinner

Canapé Experience

Izakaya Experiences

Cocktails

## Exclusive Hire

From 30 to 180 guests

The three unique spaces of 8 at The Londoner come together to create an experience like no other. Enjoy exclusive use of the entire rooftop bar, perfect for milestone celebrations, corporate functions and exclusive events.



[Enquire here](#)



Welcome to  
8 at The Londoner

Our Spaces

Izakaya Lounge

Shima Garden

Exclusive Hire

Standing Reception

Seated Dinner

Canapé Experience

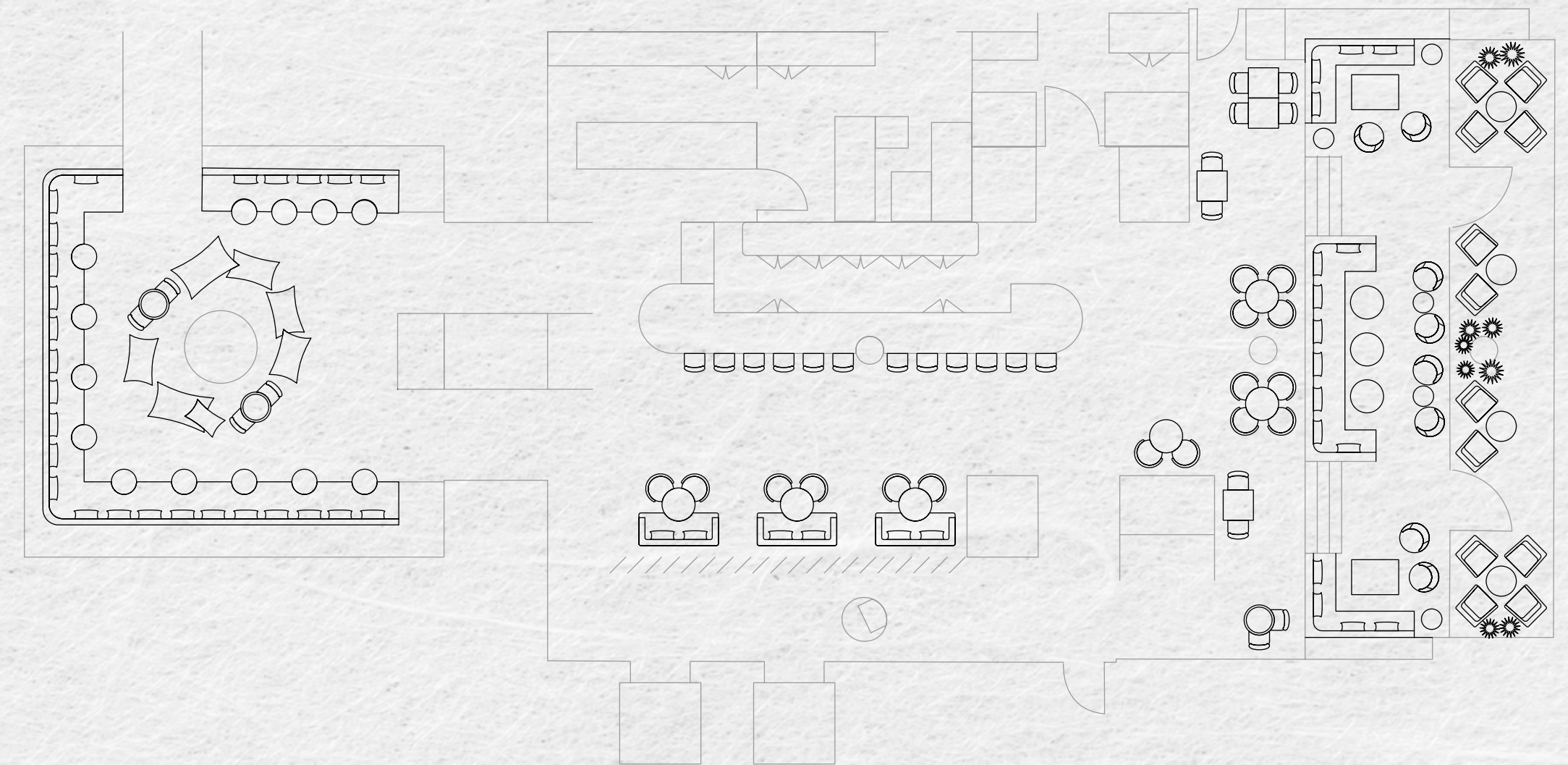
Izakaya Experiences

Cocktails

## Standing Reception

8 at the Londoner is a truly unique rooftop bar, combining modern elegance with traditional hospitality with space for up to 180 guests. Set against a stunning urban backdrop, this open-air venue creates a vibrant atmosphere where guests can mingle freely while enjoying panoramic city views.

The standing reception format encourages a dynamic, social environment, perfect for fostering connections and lively conversation. This setting, paired with impeccable service and a curated selection of Japanese cocktails and cuisine, makes it an exceptional choice for memorable gatherings and celebrations.



[Enquire here](#)



Welcome to  
8 at The Londoner

Our Spaces

Izakaya Lounge

Shima Garden

Exclusive Hire

Standing Reception

Seated Dinner

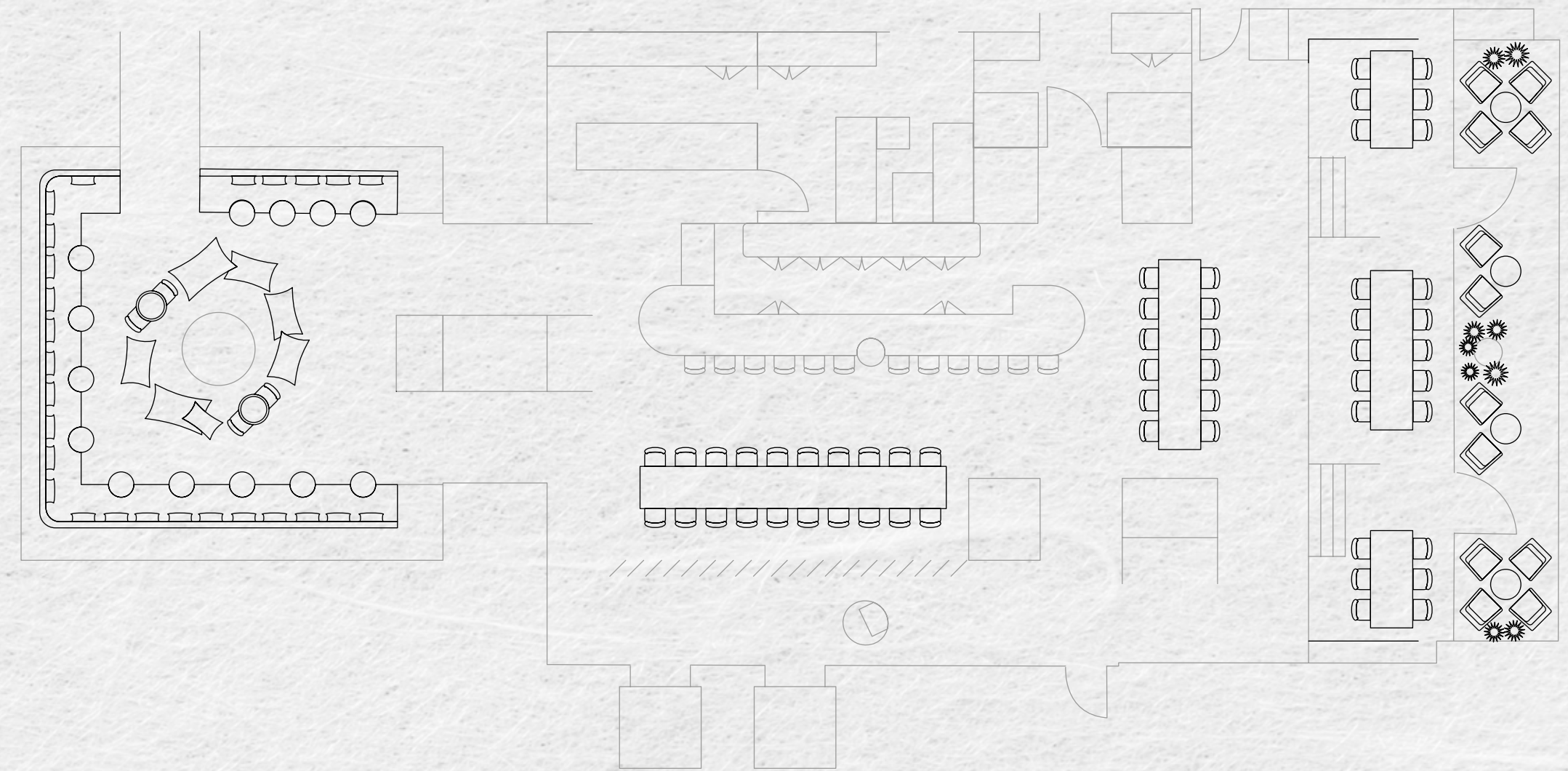
Canapé Experience

Izakaya Experiences

Cocktails

## Seated Dinner

8 at the Londoner transforms to offer a dining experience for the select few, seating up to 54 guests in an intimate and exclusive setting high above the cityscape. With a focus on personalised service and meticulous attention to detail, we seamlessly blend modern sophistication with traditional Japanese aesthetics. Guests enjoy a fully exclusive, elegant, five-course dining experience nestled up in our elevated milieu, featuring a carefully curated menu that showcases the finest Japanese produce.



[Enquire here](#)





Welcome to  
8 at The Londoner

Our Spaces

Canapé & Small Plate  
Experience

Canapé Menu

Izakaya Experiences

Cocktails

## Canapé & Small Plate Experience

8 at The Londoner's canapé & small plate experience adds a touch of elegance and class to private events and exclusive hires. We recommend choosing 10 options in total from the menu, in addition to our dessert selection. Alternatively, our chefs can curate a bespoke selection for your event.



[Enquire here](#)



Welcome to  
8 at The Londoner  
Our Spaces  
Canapé Experience  
Small Plate Menu  
Canapé Menu  
Izakaya Experiences  
Cocktails

## Small Plate Menu

Choose your own selection from the below for standing and Izakaya Lounge events or request a curated experience by our chefs.

### Small Plates Selection

Salmon tartare with shiso soy (208 kcal)	£8.5
Avocado tartare with shichimi soy (101 kcal)	£8.5
Sea bass carpaccio with Fuji apple, citrus and black sea salt (34 kcal)	£8.5
Beef Tataki with black truffle ponzu (35 kcal)	£8.5
Chilli-and-lemon-roasted baby chicken (93 kcal)	£8.5
Chilli-and-lemon-roasted mushroom (45 kcal)	£8.5

### Gyoza Tacos

Grilled lobster with chilli and cilantro (92 kcal)	£16
Seared beef with truffle chilli dressing (81 kcal)	£11
Vegetable with spicy avocado salsa (73 kcal)	£8
<b>Bao</b>	
Beef fillet with crispy melting Gorgonzola cheese and chilli habanero sauce (628 kcal)	£12
Japanese fried buttermilk chicken with garlic and chilli sauce (590 kcal)	£9
Crispy fried Portobello mushroom with green chilli mayonnaise (579 kcal)	£8



[Enquire here](#)



Welcome to  
8 at The Londoner  
Our Spaces  
Canapé Experience  
Small Plate Menu  
Canapé Menu  
Izakaya Experiences  
Cocktails

## Canapé Menu

Choose your own selection from the below for standing and Izakaya Lounge events or request a curated experience by our chefs.

### Gyoza Tacos

Grilled lobster with chilli and cilantro (92 kcal)	£8.5
Seared beef with truffle chilli dressing (81 kcal)	£6
Vegetable with spicy avocado salsa (73 kcal)	£5.5

### Cold

Tuna tartare with wasabi soy (226 kcal)	£6
Sea bass carpaccio with Fuji apple, citrus and black sea salt (34 kcal)	£7.5
Beef tataki with black truffle ponzu (35 kcal)	£6.5
Salmon tartare with shiso soy (208 kcal)	£7.5
Avocado tartare with shichimi soy (101 kcal)	£6.5

### Hot

Rib-eye beef with yuzu kosho, smoked sea	£7.5
Black cod with shiso salsa (47 kcal)	£8.5
Chilli-and-lemon-roasted baby chicken (93 kcal)	£5.5
Chilli-and-lemon-roasted mushroom (45 kcal)	£5
Hot miso chips with seared beef tenderloin and wasabi shichimi mayonnaise (46 kcal)	£6.5
Hot miso chips with smashed avocado (46 kcal)	£5.5

### Dessert Selection

Yuzu curd tartlet (118 kcal)	£5.5
Mochi selection (81 kcal)	£5.5



[Enquire here](#)



Welcome to  
8 at The Londoner

Our Spaces

Canapé Experience

Izakaya Experiences

Experience 1 & 2

Experience 3  
& Vegetarian Menu

Cocktails

## Izakaya Experiences

Our curated Izakaya Experiences are the perfect choice for any seated dining occasion. Specially designed by our chefs, these menus are shared among your guests to create a social and memorable dining experience overlooking London's greatest landmarks.



[Enquire here](#)



Welcome to  
8 at The Londoner

Our Spaces

Canapé Experience

Izakaya Experiences

Experience 1 & 2

Experience 3  
& Vegetarian Menu

Cocktails

## Izakaya Experiences

Choose your own selection from the below for seated dinner events or request a curated experience by our chefs.

### Experience 1

£75

Lemon butter and shichimi sea salt edamame (367 kcal)

Grilled Padrón peppers with ama miso (188 kcal)

Kohlrabi salad with crispy leeks and white goma dressing (113 kcal)

Seared beef gyoza tacos with truffle chilli dressing (495 kcal)

King prawns wrapped in crispy filo pastry with wasabi mayonnaise (488 kcal)

Sliced ribeye with truffle and wasabi butter (642 kcal)

Yuzu crèmeux with raspberry and lychee confit and lemongrass scented berry sorbet (884 kcal)

### Experience 2

£90

Lemon butter and shichimi sea salt edamame (367 kcal)

Grilled Padrón peppers with ama miso (188 kcal)

Kohlrabi salad with crispy leeks and white goma dressing (113 kcal)

Lobster gyoza tacos with chilli and cilantro (276 kcal)

Black cod with shiso salsa (236 kcal)

Baby chicken roasted with lemon and miso butter (559 kcal)

Miso caramel and chocolate mousse with sesame chilli brittle and hibiscus whip (759 kcal)



[Enquire here](#)



Welcome to  
8 at The Londoner

Our Spaces

Canapé Experience

Izakaya Experiences

Experience 1 & 2

Experience 3  
& Vegetarian Menu

Cocktails

## Izakaya Experiences

Choose your own selection from the below for seated dinner events or request a curated experience by our chefs.

### Experience 3

£120

Lemon butter and shichimi sea salt edamame (367 kcal)

Grilled Padrón peppers with ama miso (188 kcal)

Sea bass carpaccio with Fuji apple, citrus and black sea salt (138 kcal)

Seared beef gyoza taco with truffle chilli dressing (495 kcal)

Black cod with shiso salsa (236 kcal)

Kohlrabi salad with crispy leeks and white goma dressing (113 kcal)

Baby chicken roasted with lemon and miso butter (559 kcal)

Chargrilled cabbage steak with jalapeño truffle butter (766 kcal)

Brown butter pannacotta with fermented yoghurt sorbet, plum bubbles, cherry gel and cocoa nib crisp (1226 kcal)

### Vegetarian Experience

£75

Lemon butter and shichimi sea salt edamame (367 kcal)

Grilled Padrón peppers with ama miso (188 kcal)

Kohlrabi salad with crispy leeks and white goma dressing (113 kcal)

Vegetable gyoza tacos with spicy avocado salsa (57 kcal)

Black pepper vegetarian chicken (814 kcal)

Chargrilled cabbage steak with jalapeño truffle butter (766 kcal)

Brown butter pannacotta with fermented yoghurt sorbet, plum bubbles, cherry gel and cocoa nib crisp (1226 kcal)



[Enquire here](#)



Welcome to  
8 at The Londoner  
Our Spaces  
Canapé Experience  
Izakaya Experiences  
Cocktails

## Cocktails

### Martini

**Lychee Rosé** 18  
Vodka infused with lychee and  
kumquat, rosé wine, Lanique Rose  
liqueur, Kwai Feh, Mount Fuji aroma

**Jasmine & Yuzu Margarita** 18  
Patrón Añejo tequila, Darjeeling  
& jasmine, lime, Cointreau Noir,  
yuzu kosho & timur pepper syrup

### On Ice

**Kyoto** 18  
Ki No Bi gin, fresh grape, Toyonaga  
shochu, Lillet Blanc, yuzu bitters,  
green apple

**White Melon Mojito** 18  
Diplomático Planas rum, white  
melon & mint cordial, yuzu bitters

### Sparkling

**Namazake** 18  
CEL-24 sake, Mancino Sakura  
vermouth, ylang ylang syrup,  
cucumber & raspberry cordial,  
Veuve Clicquot Yellow  
Label Champagne

**Sakura Royale** 20  
Roku gin, Kokoro Gin Cherry  
Blossom liqueur, Sencha green  
tea cordial, Veuve Clicquot  
Yellow Label Champagne

### Non-Alcoholic

**Calamansi Mojito** 11  
Lyre's Dark Rhum, calamansi,  
passionfruit & vanilla, kombucha,  
mint (165 kcal)

**Shiso Garden** 12  
Seedlip Garden 108, shiso cordial  
& elderflower, Wild Idol sparkling  
white (52 kcal)



[Enquire here](#)



38 Leicester Square, London, WC2H 7DX  
[thelondoner.com](http://thelondoner.com)