



Private Dining & Exclusive Hire



Welcome to
8 at The Londoner

Our Spaces

Canapé & Small Plate
Experience

Seated 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
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Our Spaces

Izakaya Lounge

Shima Garden

Exclusive Hire

Standing Reception

Seated Dinner

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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.





Welcome to
8 at The Londoner

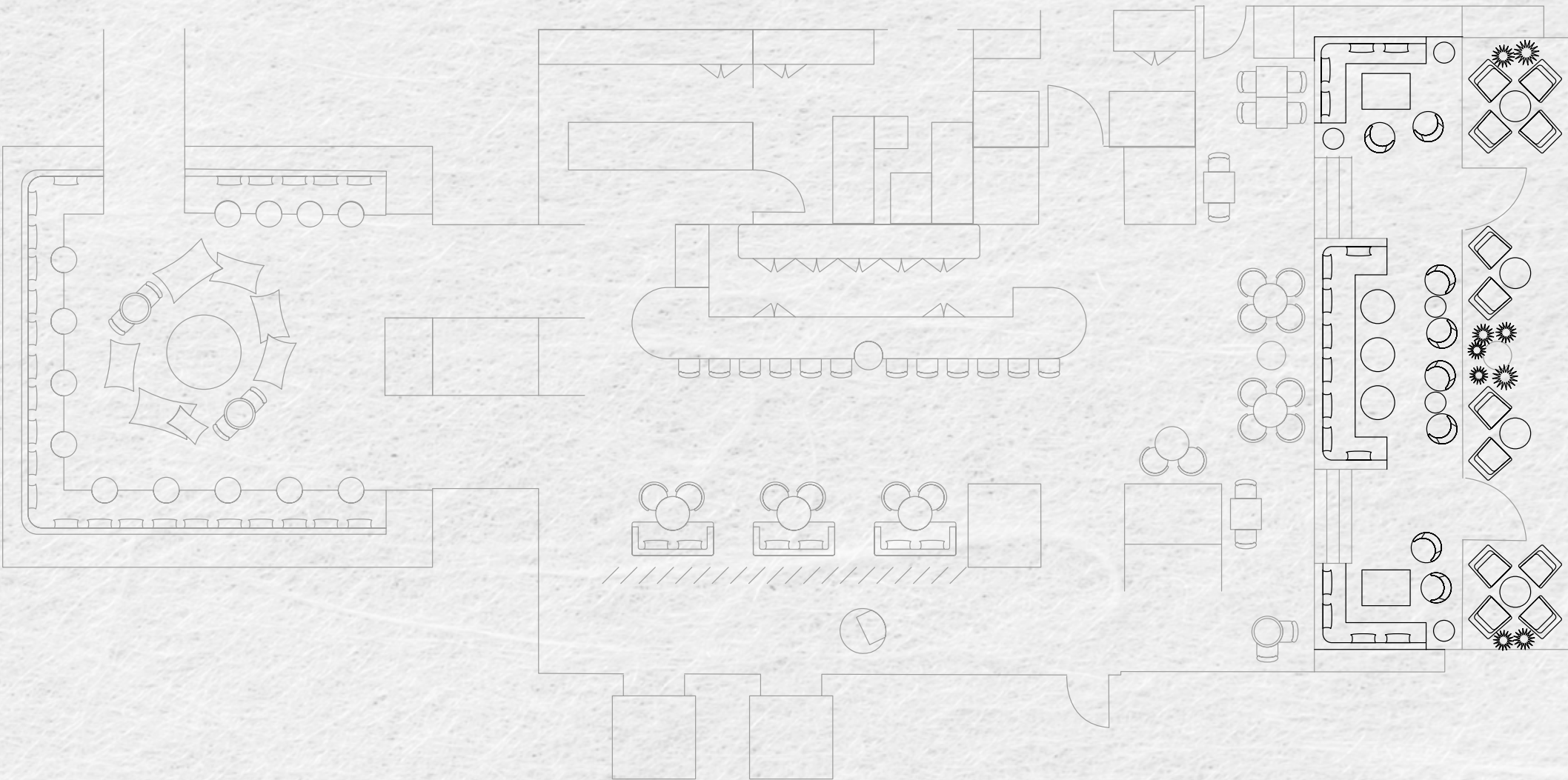
Our Spaces

- Izakaya Lounge
- Shima Garden
- Exclusive Hire
- Standing Reception
- Seated Dinner
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- 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.



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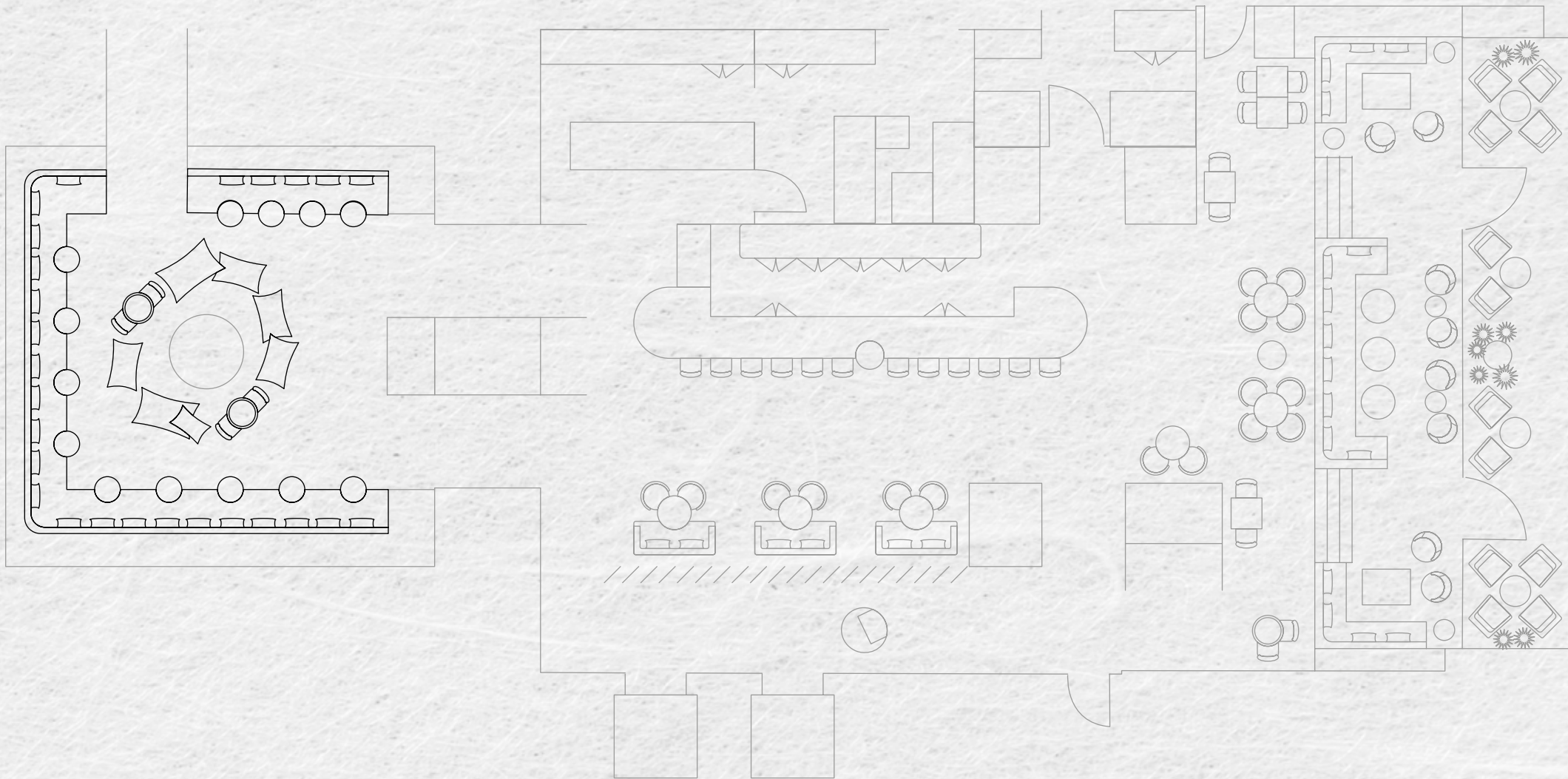
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Shima Garden

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.



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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.





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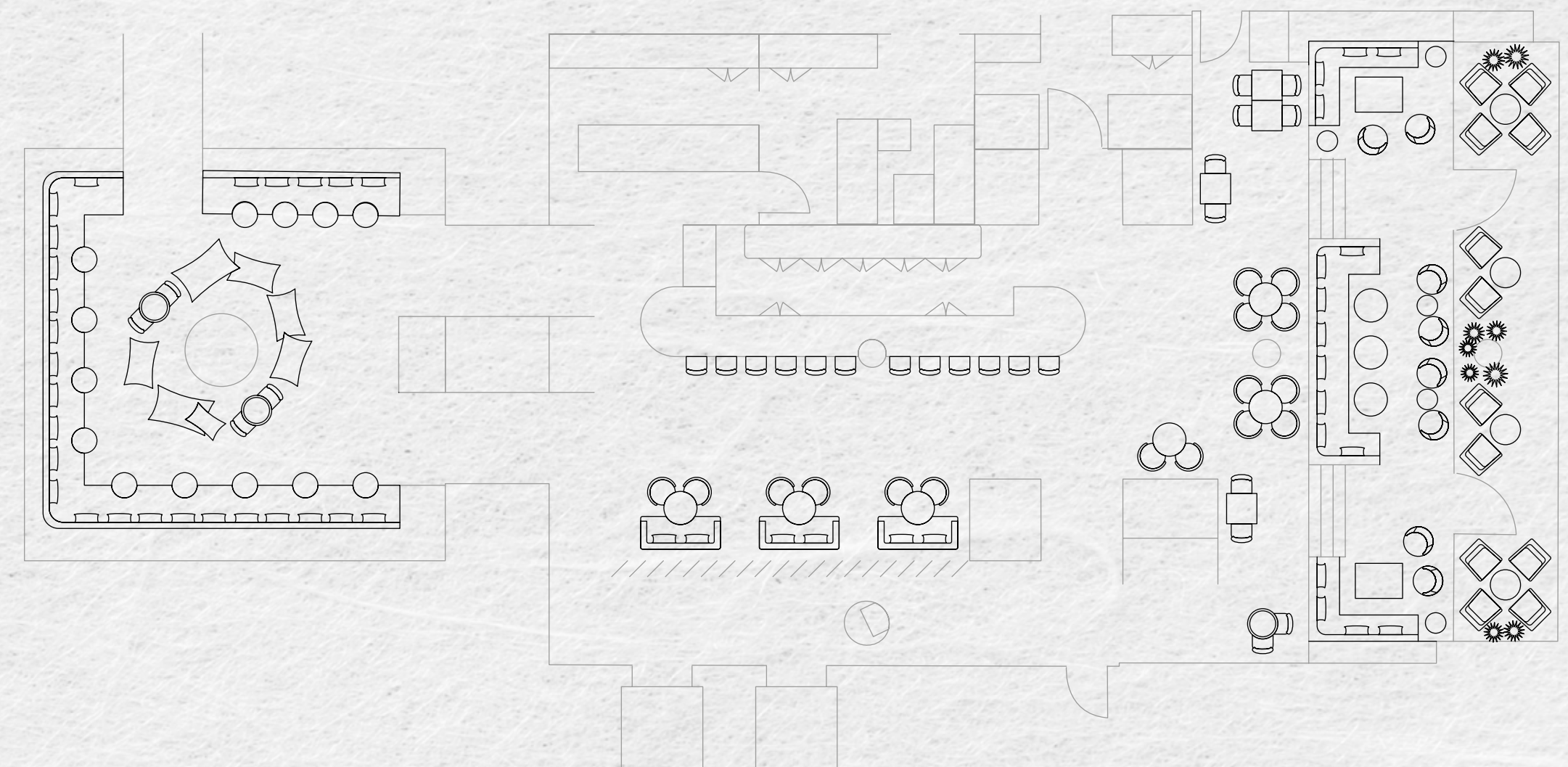
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Standing Reception

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.





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Exclusive Hire

Standing Reception

Seated Dinner

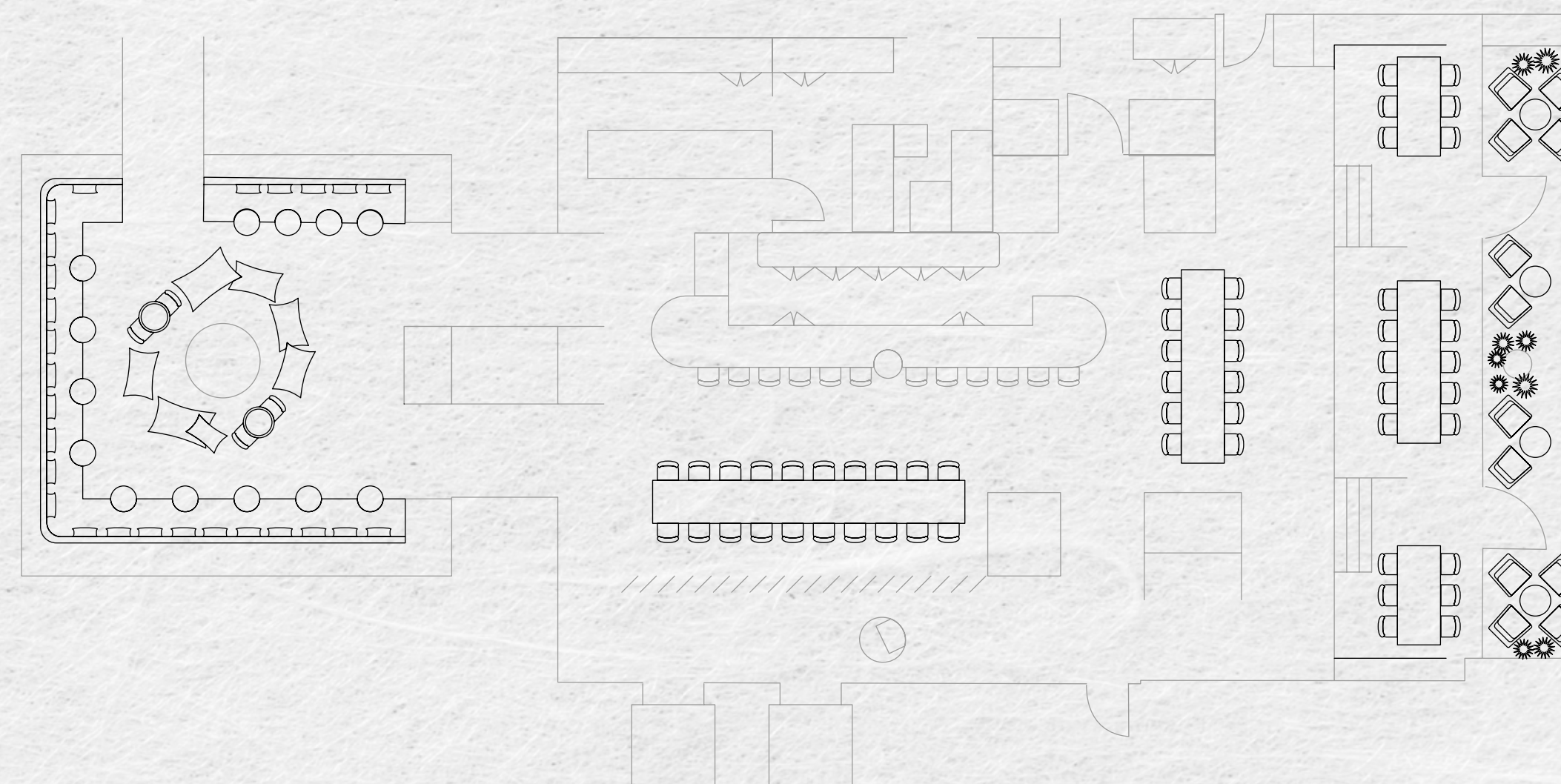
Canapé & Small Plate
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Seated Dinner

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](#)



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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.





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Canapé Menu

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

| | |
|--|----|
| Tuna sugar cubes with fragrant shiso leaf soy (25 kcal) | £5 |
| Salmon slices in a zesty, gently spicy ají amarillo sauce (22 kcal) | £4 |
| Yellowtail handkerchiefs, truffled yuzu soy, miso salt (29 kcal) | £5 |
| Crispy tiger prawn clouds, truffled yuzu mayonnaise (95 kcal) | £5 |
| Asparagus meringues with a creamy, spicy ponzu dip v (88 kcal) | £4 |

Robata Brioche Rolls

| | |
|---|----|
| Snow crab and hot garlic mayonnaise (212 kcal) | £8 |
| “KFC” Karaage Fried Chicken with spiced aioli (248 kcal) | £7 |
| Beef fillet steak, gorgonzola hash brown, habanero kick (223 kcal) | £9 |
| Crispy bamboo chips, sticky ginger glaze v (174 kcal) | £6 |

Robata Skewers

| | |
|---|----|
| Silken salmon with a subtle, citrusy anticucho of ají Amarillo (64 kcal) | £4 |
| F fiery chicken with anticucho of Peruvian ají panca and sake (54 kcal) | £4 |
| Ribeye steak ribbons, brushed with truffle teriyaki glaze (84 kcal) | £5 |
| “Cauliflower” mushroom mille-feuille, yuzu teriyaki v (19 kcal) | £5 |

Dessert

| | |
|-----------------------------|----|
| Mochi selection v (80 kcal) | £5 |
|-----------------------------|----|





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Choose your own selection from the below
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Small Plates Selection

| | |
|---|----|
| Tuna sugar cubes with fragrant shiso leaf soy (50 kcal) | £9 |
| Salmon slices in a zesty, gently spicy aji amarillo sauce (45 kcal) | £7 |
| Yellowtail handkerchiefs, truffled yuzu soy, miso salt (57 kcal) | £9 |
| Crispy tiger prawn clouds, truffled yuzu mayonnaise (191 kcal) | £8 |
| Asparagus meringues with a creamy, spicy ponzu dip v (176 kcal) | £7 |
| Silken salmon skewers with a subtle, citrusy anticucho of aji Amarillo (127 kcal) | £7 |

| | |
|--|----|
| Fiery chicken skewers with anticucho of Peruvian aji panca and sake (108 kcal) | £7 |
| Ribeye steak ribbons, brushed with truffle teriyaki glaze (168 kcal) | £9 |
| “Cauliflower” mushroom mille-feuille skewers, yuzu teriyaki v (38 kcal) | £9 |



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Seated Experiences

Our curated Seated Experiences are the perfect choice for any 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.





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

Private Dining

£90 per guest

Edamame candy, tossed in lemon butter and
chilli salt v (367 kcal)

Please choose one dish from each section below

Tartare

Tuna sugar cubes with fragrant shiso leaf soy (75 kcal)

Avocado tartare with spicy ama ponzu v (85 kcal)

Or

Sashimi

Salmon slices in a zesty, gently spicy aji
amarillo sauce (156 kcal)

Yellowtail handkerchiefs, truffled yuzu soy,
miso salt (171 kcal)

Courgette slices with truffle ponzu (76 kcal)

Tempura

*Light and crispy, our approach to tempurais
the dining equivalent of walking on air.*

Please choose one dish from below

Crispy tiger prawn clouds, truffled yuzu
mayonnaise (573 kcal)

Asparagus meringues with a creamy,
spicy ponzu dip v (528 kcal)

Robata Skewers

*Grilled over binchotan charcoal using ancient
techniques. Served on skewers.*

Please choose one dish from below

Silken salmon with a subtle, citrusy anticucho
of aji Amarillo (255 kcal)

Fierly chicken with anticucho of Peruvian aji
panca & sake (217 kcal)

Ribeye steak ribbons, brushed with truffle
teriyaki glaze (336 kcal)

“Cauliflower” mushroom mille-feuille,
yuzu teriyaki v (75 kcal)

Maki Rolls

*Crafted with fine Nishiki rice, rolled in a thin
sheet of nori, and served slightly warm.*

Please choose one dish from below

Crispy tiger prawn with a cool & creamy spiced
mayonnaise (514 kcal)

Seared beef fillet carpaccio, blanched asparagus
crunch, toasted sesame &
ginger soy (352 kcal)

Asparagus tempura, punchy wasabi
mayonnaise v (323 kcal)

Mochi

*Sweet, chewy rice cake dumplings with an
ice cream centre. Perfect for sharing* (241 kcal)

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Cocktails

Martini

Lychee Rosé

Haku vodka, lychee & kumquat,
rose wine, Lanique Rose liqueur,
Kwai Feh, Mount Fuji aroma

£18

Jasmine & Yuzu Margarita

Patron Anejo tequila, Darjeeling
& jasmine, lime, Cointreau Noir,
yuzu kosho, timur pepper

£18

Keen Bean

Hendrick’s gin, edamame,
St-Germain elderflower liqueur,
yuzu, Green Chartreuse, lemon balm

£18

On Ice

Panna Cotta

Haku vodka, passion fruit & peach,
vanilla amazake, Sake Ono Junmai
Daiginjo, Aperol

£18

The Wagyu

Nikka From The Barrel whisky,
A5 Wagyu, house vermouth blend,
amari mix

£22

Storm Mochi

Adzuki bean & red wine distillate,
Adzuki bean leftovers, Cocchi
Americano, rice wine

£18

Palom-Pura

Cachaca, shiso shōchū, ama ponzu
cordial, sudachi, Three Cents
Grapefruit soda

£16

Non-Alcoholic

Palom-Pura

Everleaf Mountain, ama ponzu
cordial, sudachi, Three Cents
Grapefruit soda (106 kcal)

£14

Keen Bean

Seedlip Garden, edamame,
elderflower, yuzu (215 kcal)

£14

Calamansi Mojito

Lyre’s Dark Rhum, calamansi,
passionfruit & vanilla, kombucha,
mint (165 kcal)

£14





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thelondoner.com