



RADIO

ME LONDON | ROOFTOP BAR

“ABOVE THE NOISE, WE MAKE OUR OWN”

Welcome to RADIO – where the skyline meets the city lights.
Where taste, sound & sights come alive to excite your senses.

Immerse yourself in the rich history of broadcasting. This very location is the site of the first ever BBC broadcast in November 1922 from what was then Marconi House – named after the Father of radio. The name RADIO keeps this history alive.

Elevating the ME London Rooftop experience, our bar offers sophisticated & unique cocktail creation, eye-catching mixology utilizing sous vide technology with inspirational & imaginative small plate indulgences. Enjoy our Asian inspired food ‘art’ against a backdrop of the most stunning views in London as the music transports you above the mediocre.

Let the vibe carry you to new heights, away from the bustle of the city to a unique and extraordinary place.



~ ALL DAY MENU ~

~ SNACKS ~

- Steamed edamame with smoked sea salt 6.75 (VE) Blistered padron peppers with shichimi sea salt 8.50 (VE)
Yuzu Kosho green olives 7.75 (VE) Lotus root crisps with sea salt 6.75 (VE)
Stir fry edamame with sambal oelek & lime 7.75 (VE) Yaki gyoza, pork dumplings with dipping sauce 14.50

~ SUSHI, SEARED & RAW ~

- Tartare of salmon with avocado & caviar 25
Maldon oysters with pickled onions, lime
& red yuzu hot sauce 22
Japanese wagyu A5 beef tataki with shiitake
& truffle ponzu 31.50
Sashimi selection, salmon, yellowtail, akami,
chutoro, sea bass 42
Nigiri selection, salmon, yellowtail, akami,
chutoro, sea bass 30



~ MAKI ROLLS ~

- Spicy tuna with avocado 26
Vegetarian with asparagus 15.75 (V)
Salmon with ikura 18.75
California roll with hand picked crab 23

~ TEMPURA & FRIED ~

- Tiger prawn tempura with a sweet
chilli sauce 18.75 Asparagus tempura with yuzu shichimi
hollandaise 15.75 (V)
Crispy duck harumaki spring rolls 18.75 Chilli squid with shiso & lime 17.75

~ MEAT & POULTRY ~

- Japanese wagyu A5 sirloin with wasabi
& ponzu sauce 73.50 Chicken yakitori with sesame
& teriyaki sauce 23
Lamb cutlets with miso
anti-cucho sauce 30.50 Wafu crispy duck bao with cucumber
& spring onion 21

~ FISH & SHELLFISH ~

- Roast king scallops with XO sauce 30.50 Teriyaki salmon with cucumber chilli pickle 26
Tiger prawn 'katsu' donburi 19.95 Black cod in citrus miso 44



~ RICE, SALAD & VEGETABLES ~

- Japanese rice bowl, egg yolk, pickled
ginger & furikake 9.50 (V)
Grilled asparagus with teriyaki 12.50 (VE)
Aubergine with ginger miso 12.50 (VE)
Spinach, pink grapefruit & avocado
salad with maple soy dressing 9.50 (VE)

~ DESSERTS ~

- Matcha & white chocolate cheesecake 14 (V)
Caramelised banana spring roll 12 (V)
Pavlova with white miso 12 (V)
Mochi | mango & passion fruit, coconut,
salted caramel, pistachio 10.50 (V)



~ LUNCH / PRE THEATRE MENU ~

40 PER PERSON

Available 12noon - 5pm

Steamed edamame with smoked sea salt

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SELECT ONE DISH FROM THE BELOW

6 Nigiri selection

Salmon, yellowtail, akami (*lean tuna*), chu-toro (*semi fatty tuna*) & sea bass

Vegetarian maki roll with asparagus

California roll with hand picked crab

Tiger prawn tempura with a sweet chilli sauce

Chicken yakitori with sesame & teriyaki sauce

Wafu crispy duck bao with cucumber & spring onion

Served with Japanese rice bowl, egg yolk, pickled ginger & furikake (V)

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Mochi | Mango & passion fruit, coconut, salted caramel, pistachio (V)

~ SHARING PLATTER ~

45 PER PERSON

Minimum 2 people, designed to share amongst the table

6 Sashimi selection

Salmon, yellowtail & amaki (*lean tuna*)

6 Nigiri selection

Salmon, chu-toro (*semi fatty tuna*) & sea bass

Maki rolls

Spicy tuna with avocado

California roll with hand picked crab

~ CHEF SPECIALS ~

Ask your server for details



Please always inform your server of any allergies before placing your order as not all ingredients can be listed & we cannot guarantee the total absence of allergens in our dishes. **Scan to view** a copy of our allergens & calorific menus. A discretionary service charge will be added to your bill.



~ TASTING MENU ~

110 PER PERSON

Minimum 2 people, designed to share amongst the table

Sashimi selection

Salmon, yellowtail & amaki
(lean tuna)

Nigiri selection

Salmon, chu-toro (semi fatty tuna)
& sea bass

Grilled asparagus & avocado
dragon roll (V)

Roast king scallops with XO sauce

Japanese wagyu A5 beef tataki
with shiitake & truffle ponzu

Lamb cutlet with miso anti-cucho sauce

Chicken yakitori with sesame

Matcha & white chocolate cheesecake (V)

~ BRUNCH MENU ~

55 PER PERSON

Minimum 2 people, designed to share amongst the table with a Bellini cocktail on arrival.

Upgrade to a Champagne brunch with a glass of Laurent-Perrier La Cuvée Brut for 75pp

Available Saturday & Sunday 11.30am – 4pm for pre order only

~ FOR THE TABLE ~

To share

6 Nigiri selection

Salmon, yellowtail, akami (lean tuna), chu-toro (semi fatty tuna) & sea bass

Vegetarian maki roll with avocado & asparagus (V)

~ HOT ~

Select one dish

Teriyaki salmon with cucumber chilli pickle

Lamb cutlets with miso anti-cucho sauce

Chicken yakitori with sesame & teriyaki sauce

Wafu crispy duck bao with cucumber & spring onion

Tiger prawn tempura with a sweet chilli sauce

Served with Japanese rice bowl, egg yolk, pickled ginger & furikake (V)

~ CHOICE OF DESSERT (V) ~



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