

PRIVATE HIRE
& EVENTS





A JAPANESE-INSPIRED, CHARCOAL-AND-WOODFIRE RESTAURANT IN THE HEART OF BERLIN

Stoke is a restaurant with a deep appreciation for tradition and craft of Japanese cuisine. It brings to life a shared vision by three friends, Jeffrey Claudio, Jessica Tan, and Niklas Harmsen, who borrow from what they love most about eating in Japan, and making those ideas at home in Europe.

The restaurant's atmosphere is defined by fire, precision, and warmth. It offers an intimate yet vibrant space where live charcoal grilling creates a unique rhythm for each meal. Experience thoughtful, relaxed service that flows effortlessly, reflecting genuine hospitality.

Stoke is designed as a place for connection between the kitchen and the dining team as well as with guests, centred around the shared experience on the counter or at the table.



FOOD

At the heart of the menu is yaki tori, a Japanese dish that's all about simplicity and flavour. In short: YAKI = grilled, TORI = bird (most often, chicken). Yakitori consists of bite-sized pieces of chicken, carefully skewered onto bamboo sticks (called kushi) and grilled over binchotan, a white hardwood charcoal known for its clean, high heat and subtle smoky aroma.

In addition to our yaki tori skewers, we build out our menu with small seasonal dishes like hamachi sashimi, oven-roasted leek, mesclun salad , king oyster mushrooms with brown butter ponzu, and chicken gyoza pie.



DRINKS

The beverage selection at stoke places emphasis on thoughtful curation, looking to the relaxed yet refined drinking culture of izakayas. We work closely with our favourite, trusted producers to offer a range of exceptional bottles. Alongside wines and sake, our highballs and cocktails are crafted with balance and designed to suit any moment in the menu.





STOKE MENU

house pickles	120/pp
sashimi	
chilled almond soup	
banchan	
5 skewers	
liver toast	
salad	
bbq vegetables	
rice and soup	
hot and cold dessert	
tea	

we use label rouge yellow chickens from bresse, france.
slowly raised, full of flavor. from beak to tail, we honor the
whole bird. all butchering done in-house; limited portions
daily.

YAKITORI

kashiwa	8
fillet	8
wing	9
oyster	9
leg	10
inner thigh	8
chicken hearts	8
'tsukune' meatball and egg yolk	12

VEGETABLES

king oyster, ponzu	12
white asparagus, white miso	16

OTHER

iberico pork secretos	12
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SIDE DISHES

stoke tsukemono pickles	16
yellowtail, habanero tosaazu	22
chopped chicken liver toast	10/2 pcs
green salad	24
market banchan	24
wood oven leek, kombu butter	20
fish collar	25
yaki onigiri	10
double boiled chicken soup	6

SWEETS

rhubarb sorbet with white tea kombucha	10
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all items are limited, sharing is caring.



THE SPACE

Stoke is located on the ground floor of a listed corner building dating from 1911/12, whose weathered stone façade still carries traces of its history, including bullet marks from the Second World War. Formerly used as a department store, office, emergency shelter, and gallery, the building now houses a restaurant for the first time. The design approach by Studio Mark Randel carefully responds to this layered history, focusing on the integration of the new into the existing, ensuring the interior feels like a continuation of the building rather than an addition to it.

Rather than imposing a new identity, the space is shaped through restraint and tactility, allowing the original structure to remain present while framing the atmosphere of an authentic yakitori experience. The result is a balance between raw architectural honesty and refined minimalism, where fire, craft, and materiality define the guest experience.

Tactile materials such as wood, concrete, and linen establish a calm, grounded environment, while the open charcoal grill becomes the focal point of the room, bringing rhythm, movement, and warmth into the space. The interior reflects the same philosophy as the kitchen: considered, essential, and deeply connected to craft, creating an environment that feels both contemporary and timeless.

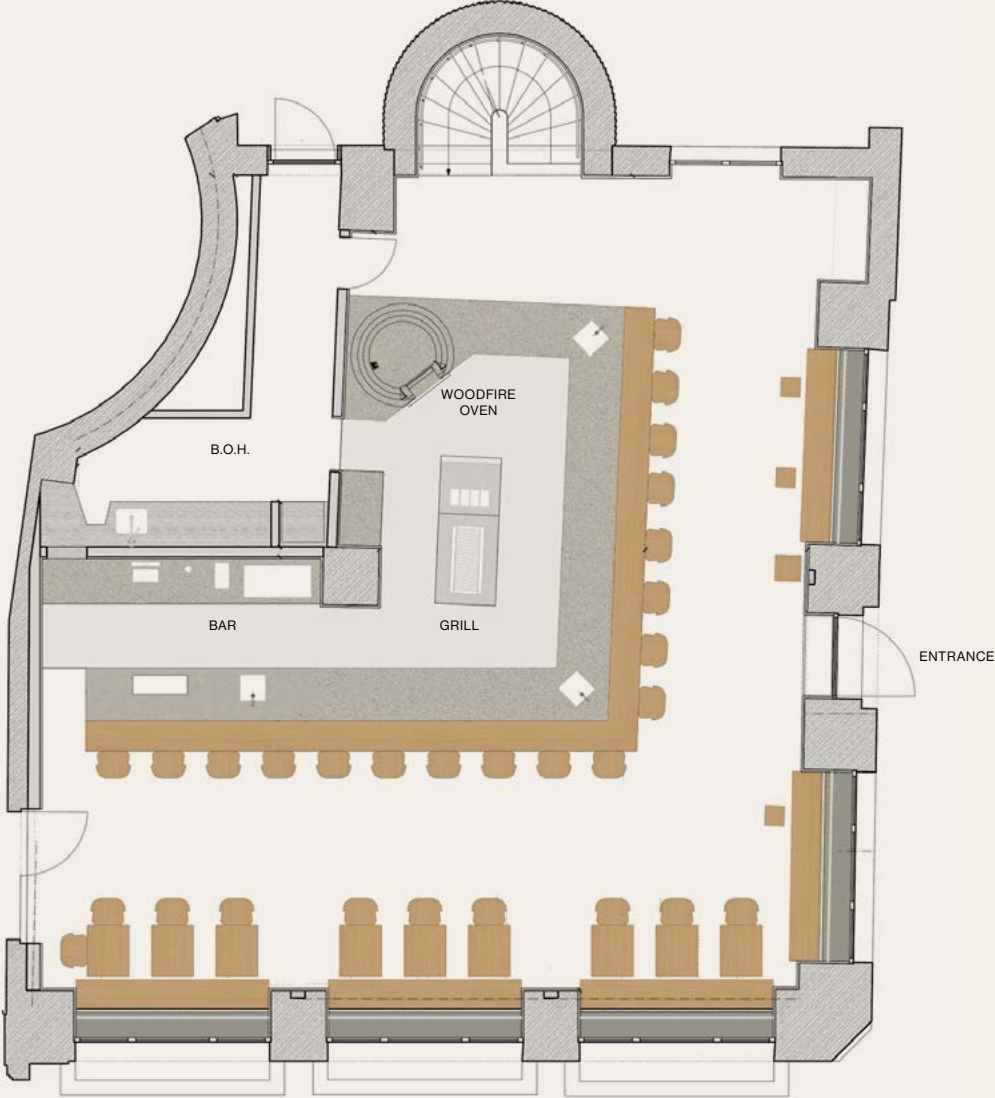
EVENTS AT STOKE

Stoke is available to hire for a number of event types. Depending on your occasion we can will work with you to build a menu perfect for your event. We can cater to a variety of different occasions, such as:

- Seated Dinner (up to 50 guests)
- Parties (up to 100 guests)
- Corporate Events (up to 100 guests)
- Commerical Events & Activations
- Photoshoots



FEATURES	Restaurant and Gathering Space
	20 seat counter
	30 seat table dining area
	Open Kitchen
	Bar & open kitchen catering
SIZE	165 m ² total
CAPACITY	50 Seated Dinner
	100 Standing Event



ADDITIONAL SERVICES

MUSIC &
PROGRAMMING

Sound is a key part of the Stoke experience, considered with the same attention as taste. From the early design stage, Stoke developed a bespoke sound system in collaboration with Berlin-based HAND HiFi. The result is a four-point full-range analog system, combining custom three-way and 2.5-way speaker designs with horn-loaded drivers and passive crossover circuits. Designed in close dialogue with the architecture of the room, the system is integrated on custom brackets so it sits lightly within the space while delivering depth and clarity throughout. Sound at Stoke is intended to be both felt and seen, shaping atmosphere and rhythm as much as the food and service. It plays an active role in how guests gather, settle, and experience the room.

For private events, we can also offer tailored music curation, including DJs and live bands depending on the format and atmosphere of the occasion.

GRAPHIC DESIGN

Our in-house creative team can provide design services for all your event communications, menus and merchandise.

CONTENT

We also have a team of content creators that capture your event through photography and video.





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INTERESTED IN HOSTING
YOUR EVENT AT STOKE?
GET IN TOUCH.



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