



ROKA  
AKOR

steak | seafood | sushi

## CHICAGO

Private Dining Guide

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# ABOUT ROKA AKOR

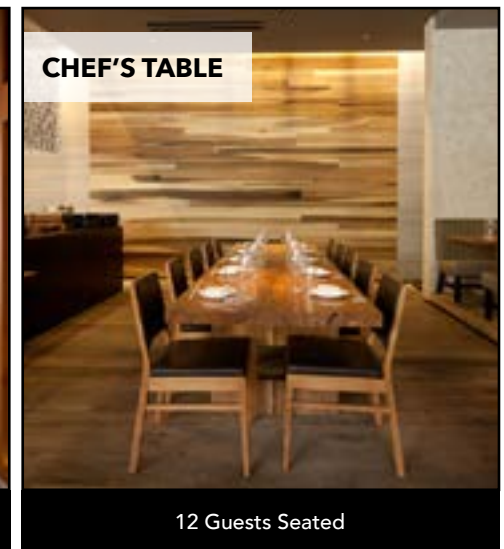
## WHAT DOES "ROKA AKOR" MEAN?

The meaning of ROKA: "Ro" is a place to gather and enjoy a meal in a sociable, relaxed atmosphere. "Ka" is a burning fire or heat, projecting warm energy. ROKA AKOR restaurants bring the unparalleled combination of thoughtful design and contemporary Japanese robata cuisine under one roof, featuring prime-cut steaks, seafood, and sushi. The heart of the restaurant is our robata-style fair using an open, mesquite-charcoal-grill that features a plethora of dining options that are sure to satisfy anyone's palate. Our tradition is to source the best seasonal and local ingredients and serve the product in its purest most natural form. With family-style service, the food will be served when and as it is ready and is meant to be shared among guests. ROKA BAR offers a wide variety of premium wine, liquor, sake, beer and shochu. Once used as medicinal tonic, ROKA BAR has taken shochu and created a signature drink by infusing it with a variety of seasonal and organic fresh fruits that are sure to amaze.

## PRIVATE DINING | LARGE PARTIES | BUYOUTS



Option to Open Private Bar for an Additional Fee



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# MENU OPTIONS

## COCKTAIL RECEPTIONS: Price Subject Per Person

### COLD APPETIZERS

- \*Butterfish Tataki with White Asparagus and Yuzu
- \*Tuna Tataki with Caramelized Red Onion and Apple Mustard Dressing
- \*Beef Tataki with Shaved Black Truffle with Truffle Jus
- \*Toro Tartare with Caviar and Taro Chips

### HOT APPETIZERS

- Wagyu Beef and Kimchi Dumplings
- Rock Shrimp Tempura with Wasabi Peas and Sweet Chili Aioli
- Crispy Fried Squid with Chili and Lime
- Robata Grilled Pork Belly with Marinated Golden Beets
- Lobster and Shrimp Dumplings
- Spicy Fried Tofu with Avocado Relish Fresno Chili

### SUSHI & SASHIMI

- MAKI:** Assorted Signature Maki Rolls
- NIGIRI:** Modern Style or Traditional
- SASHIMI:** Assorted Chef Selection

### ROBATA GRILLED ITEMS

- Sweet Potato with Ginger Teriyaki
- Asparagus with Sweet Soy & Sesame
- Prime Beef Skewers with Sweet Garlic Soy
- Yuzu Miso Black Cod Skewers with Pickled Red Onions
- \*Robata Grilled Scallops with Yuzu Shiso and Wasabi
- Madagascan Jumbo Tiger Prawns with Yuzu Kosho Chili Paste
- Whole Lobster Tempura with Spicy Ponzu and Wasabi Aioli

### DESSERT BAR

- Chef Selection Signature Desserts



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Menu is served family style. Vegetarian, Vegan, and Gluten Free Menus available upon Request

\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS

# MENU OPTIONS

# PRIVATE DINING MENUS

## DINNER

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### TOKUJO - \$68 Per Person

#### COURSE ONE

\*Butterfish Tataki with White Asparagus and Yuzu  
Wagyu Beef and Kimchi Dumplings

#### COURSE TWO

\*Chef Selection Three Kind Sashimi Platter with Fresh Wasabi  
\*Hamachi Serrano Maki Roll

#### COURSE THREE

\*Prime Rib Eye Steak with Wafu Dressing  
\*Grilled Salmon Teriyaki with Pickled Cucumbers  
Crispy Brussels Sprouts with Wafu, Mustard and Bonito Flakes  
Grilled Sweet Potato with Ginger Teriyaki

#### DESSERT

Warm Chocolate Cake with Caramelized Peanuts, Chocolate Crips  
and Coffee Ice Cream

### OKIRAKU - \$82 Per Person

#### COURSE ONE

\*Beef Tataki with Shaved Black Truffle and Truffle Jus  
\*Robata Grilled Scallops with Yuzu Shiso and Wasabi  
\*Yellowtail Sashimi with Poached Garlic Ponzu, Shallots and Wasabi

#### COURSE TWO

\*Chef Selection Three Kind Sashimi Platter with Oysters and Fresh  
Wasabi  
Poached Lobster Maki with Bay Shrimp and Wasabi Tobiko

#### COURSE THREE

Yuzu Miso Marinated Black Cod with Pickled Red Onions  
\*NY Strip Steak with Truffle Aioli  
Crispy Brussels Sprouts with Wafu, Mustard and Bonito Flakes  
Grilled Asparagus with Wafu Dressing  
Japanese Mushroom Rice Hot Pot with Mountain Greens

#### DESSERT

Warm Chocolate Cake with Caramelized Peanuts, Chocolate Crips  
and Coffee Ice Cream

### SIGNATURE OMAKASE MENU

- \$98 Per Person

#### COURSE ONE

\*Toro Tartare with Ossetra Caviar, Quail Egg and Taro Crisp  
\*Butterfish Tataki with White Asparagus and Yuzu  
Lobster & Shrimp Dumplings

#### COURSE TWO

\*Chef Selection Five Kind Sashimi Platter with Oysters and Fresh  
Wasabi  
\*Dynamite Scallop Maki Roll

#### COURSE THREE

Yuzu Miso Marinated Black Cod with Pickled Red Onions  
Madagascar Jumbo Tiger Prawn with Yuzu Kosho Chili Paste  
Sweet corn with Butter and Soy

#### COURSE FOUR

\*Prime Filet with Bone Marrow and Ginger Chili Sauce  
Japanese Mushroom Rice Hot Pot with Mountain Greens  
Asparagus with Wafu

#### DESSERT

Chef Selection Dessert Platter

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# MENU OPTIONS

# CHEF'S TASTING MENUS

## OMAKASE

For the most adventurous guests, OMAKASE literally means "I'll leave it to you," o-makase from Japanese "to entrust" (makaseru). Put your trust in Chef Ce Bian and he will create a personalized tasting of all the premium in-house ingredients.

## DECADENT OMAKASE

\$128 Per Person (Served Family Style, Menus May Vary)

### COURSE ONE

- \*Beef Tataki with Fresh Shaved Truffle, Truffle Jus, Enoki Mushrooms and Asparagus
- \*Robata Grilled Scallops with Yuzu Shiso and Wasabi
- \*Toro Tartare with Ossetra Caviar, Quail Egg and Taro Crisp

### COURSE TWO

- \*Chef Selection Five Kind Sashimi Platter with Fresh Wasabi
- \*Roka Akor Signature Modern Style Nigiri Selection

### COURSE THREE

- \*Grilled Chilean Sea Bass with Roasted Butternut Squash and Peppercorn Broth
- Whole Lobster Tempura with Spicy Ponzu and Wasabi Aioli
- Crispy Brussels Sprouts with Wafu, Mustard and Bonito Flakes

### COURSE FOUR

- \*Chef Selection Prime Bone-In Steak with Truffle Aioli
- Madagascar Jumbo Tiger Prawn with Yuzu Kosho Chili Paste
- Japanese Mushroom Rice Hotpot with Mountain Greens and Fresh Shaved Truffle

### DESSERT

Chef Selection Dessert Platter

## "TO IMPRESS" UPGRADED DECADENT OMAKASE MENU

\$145 Per Person (Served Family Style, Menus May Vary)

### COURSE ONE (paired with fresh truffle)

- \*Beef Tataki with Grilled Enoki Mushroom, Asparagus & Truffle Jus
- \*Grilled Scallop with Yuzu Aioli and Shiso
- Forest Mushroom Salad with Barley Miso

### COURSE TWO

- \*Chef Selection Seven Kind Sashimi Platter with Fresh Wasabi
- \*Fresh Oysters with Shiso and Lime
- \*Traditional Nigiri Pairing with Caviar

### COURSE THREE

- \*Grilled Chilean Sea Bass with Roasted Butternut Squash and Peppercorn Broth
- Whole Lobster Tempura with Spicy Ponzu and Wasabi Aioli

### COURSE FOUR

- Roasted King Crab with Chili Lime Butter and Fresh Cucumber
- \*Chef Selection Prime Bone-In Steak with Bone Marrow
- Japanese Mushroom Rice Hotpot with Mountain Greens and Fresh Shaved Truffle
- Cremini Mushrooms with Soy Garlic Butter

### DESSERT

Chef Selection Dessert Platter

## UPGRADE TO MARKET PRICED ITEMS:

Sashimi/Sushi Upgrade available upon special request which could include Toro, Uni, Live Scallops, and special requests.  
Japanese A5-10+ Always available a la carte

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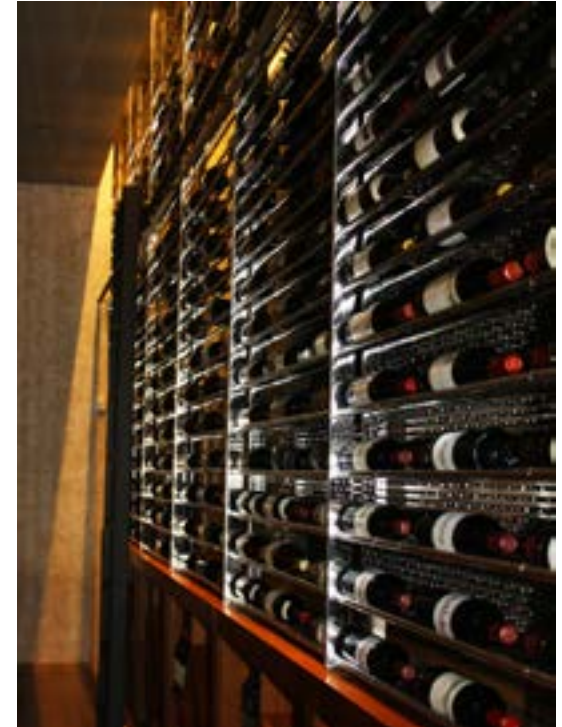
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## MENU OPTIONS

## FULL RESTAURANT BUYOUT & AWARD WINNING BEVERAGE PROGRAM



Roka Akor offers a different and unique experience for large parties over 100. Impress your guests with a full lunch or dinner event with the options below that are included, but not limited to:

- Raw Bar
- Signature Sushi Bar
- Shochu & Sake Tastings
- Passed Appetizers
- Seated Dinner
- Custom Dessert Bar
- Full Service Premium Bar
- Work personally with our In-House Sommeliers to discuss wine selections

All of Roka Akor Chicago's private dining packages include an opportunity to explore the restaurant's distinguished beverage program with guidance from the talented team of in-house sommeliers, sake experts, and mixologists to ensure a perfect pairing for any exquisite meal. Guests can choose from a variety of beverage packages that include Roka Akor's award-winning wine list, one of the largest sake and shochu programs in Chicago, dynamic handcrafted cocktails, and more.

Work personally with our Beverage Team and in-house Sommeliers to create and explore unique beverage packages like Sake/Shochu Pairings, Wine Pairings and Tastings.

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