



ROKA
AKOR

ROKA BAR

ROKA
AKOR

steak | seafood | sushi

SAN FRANCISCO

Private Dining Guide

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 design and contemporary Japanese robata cuisine under one roof, featuring prime-cut steaks, seafood and sushi. The heart of the restaurant is the robata-style fair using an open, mesquite-charcoal-grill that features a plethora of 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 as it is ready and it meant to be shared among guests. ROKA BAR offers a wide variety of premium wine, liquor, sake, beer and shochu. Once used as medical 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.

BAR BUYOUT

Cocktail Event Standing Capacity: 150
Seated Event Capacity: 80



SEMI-PRIVATE BAR

Cocktail Event: Standing Capacity 40
Seated Event Capacity 30



PRIVATE DINING

Seated Event Capacity 18



SEMI-PRIVATE DINING

Seated Event Capacity 15



ROKA
AKOR

steak | seafood | sushi

MENU OPTIONS

COCKTAIL RECEPTION MENU

Please choose any combination of items. Priced per person.

HOT APPETIZERS | INDIVIDUAL PORTIONS - CONES

Steamed Edamame with Sea Salt Bowl
Spicy Edamame with Fresh Chili and Lime
Robata Grilled Japanese Shishito Peppers with Ponzu & Bonito Flakes Bowls
Crispy Fried Squid with Chili and Lime
Tiger Shrimp with Wasabi Peas and Sweet Chili Aioli
Japanese Style Fried Chicken with Smoked Chili Aioli
Truffle Fries with Parsley and Aged Parmesan Bowl
Chibi Burgers with Avocado and Yuzu Koshu

COLD HORS D'OEUVRES | PRICED PER PIECE

Oyster on the Half Shell with Yuzu Mignonette*
Escolar Tataki with White Asparagus and Yuzu*
Heirloom Tomato Salad with Black Garlic Dressing
Tuna Tataki with Chili Ponzu, Red Onion and Lotus Root Chips*
Beef Tataki with Shaved Black Truffle and Truffle Jus*
Crispy Taco with Shrimp and Scallop Ceviche
Tiger Shrimp and Pork Dumplings
Wagyu and Kimchi Dumplings
Spicy Fried Tofu with Avocado and Japanese Herbs
Robata Grilled Scallops with Yuzu and Wasabi*
Grilled Asparagus with Wafu Dressing Skewer
Wagyu Filet Tartare with Almond Black Truffle Aioli

HOT HORS D'OEUVRES | (PER PIECE)

Grilled Cremini Mushrooms with Garlic Soy Butter Skewer
Robata Grilled Berkshire Pork Belly Skewer
Robata Grilled Yuzu Miso Marinated Black Cod Skewer
Chili Ginger Beef Skewer* (minimum of 30)
Lamb Cutlet with Korean Spices*
Robata Grilled Chicken Skewer (minimum of 30)
Wagyu Filet with Chili Ginger Sauce (8 pieces)
Kozatsu Wagyu Beef from Kumamoto Prefecture with Fresh Wasabi (2 oz per person)
Japanese Grade A5+ Wagyu Beef from Miyazaki Prefecture with D'Es Trenc Flor de Sal (2 oz per person)

PREMIUM SASHIMI AND NIGIRI |

2 PIECES PER ORDER

*King Salmon (Sake)
*Albacore (Bincho)
*King Salmon Belly (Sake Toro)
*Salmon Roe (Ikura)
*Santa Barbara Sea Urchin (Uni)
*Scallop (Hotate)
*Spot Prawn (Amaebi)
*Yellowtail (Hamachi)
*Yellowtail Belly (Hamachi Toro)
Freshwater Eel (Unagi)
*Amberjack (Kanpachi)
*Big Eye Tuna (Mebachi Maguro)
*Blue Fin Tuna (Hon Maguro)
*Fatty Tuna (Toro)
*Premium Fatty Tuna (O Toro)

MAKI ROLLS | 8 PIECE PER ORDER

*Hamachi Serrano Chili Roll
*California Roll with Snow Crab, Avocado and Tobiko
*Tuna Roll with Green Chili Aioli
*Salmon Avocado Roll with Lemon Zest and Yuzu
*Spicy Hokkaido Scallop Roll
Assorted Vegetable Roll
Cucumber and Japanese Plum Roll

In addition to this menu, our chef Roman Petry will be happy to create specialized passed hors d'oeuvres for your party. Please let us know if we can schedule a time for chef to meet with you and discuss seasonal and the freshest products from local producers as well as those he receives from Japan and other parts of the world.

ROKA
AKOR

steak | seafood | sushi

Menu is served family style. Substitutions and additions available upon request. Menus subject to change.

Gluten Free, Vegetarian and Vegan Menus are available upon request. Items subject to change based on seasonal availability.

*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 4% SF Employer Mandates, tax and 20% gratuity are not included

MENU OPTIONS

LUNCH GROUP MENUS

IKI

COURSE 1

Heirloom Beet Salad

Shiso Crème Fraiche, Ruby Mustard Greens, Lime

Japanese Style Fried Chicken

Lightly Battered Chicken, Lime, Smoked Chili Aioli

Hamachi Serrano Chili Roll

Wasabi Aioli

COURSE 2

Yuzu Miso Black Cod Skewers

Mizuna Salad with Grapefruit

Baby Back Ribs

Sweet Chili Glaze

Steamed White Rice

Wafu, Whole Grain Mustard, Sesame Seeds, Bonito Flakes

SHIZUKE

COURSE 1

White Miso Soup

Escolar Tataki

Escolar, White Asparagus, Crushed Wasabi Pea, Yuzu Shallot Dressing

Mizuna Salad

Grapefruit, Avocado

Shishito Peppers

Grilled Shishito Peppers, Ponzu, Bonito Flakes

COURSE 2

Prime New York

Japanese Mushrooms

Salmon Teriyaki

Salmon Glazed in Ginger Teriyaki, Japanese Pickles

Chinese Broccoli

Ginger Shallot, Sesame Seeds

Steamed White Rice

TOKUJO

COURSE 1

Butterfish Tataki

Escolar, White Asparagus, Crushed Wasabi Pea, Yuzu Shallot Dressing

Japanese Style Fried Chicken

Lightly Battered Chicken, Lime, Smoked Chili Aioli

Charred Heirloom Tomato Salad

Black Garlic Dressing

COURSE 2

Chef Sashimi Platter

King Salmon, Yellowtail, Big Eye Tuna

Tuna Roll with Green Chili Aioli

Big Eye Tuna, Serrano Chili, Cucumber, Green Onion, Wasabi Aioli

COURSE 3

Salmon Teriyaki

Atlantic Salmon Glazed in Ginger Teriyaki, Japanese Pickles

Wagyu Sirloin Steak

Spicy Sweet Garlic Soy

Crispy Brussels Sprouts

Wafu, Whole Grain Mustard, Sesame Seeds, Bonito Flakes

Japanese Mushroom Rice Hotpot

Assorted Japanese Mushroom, Tofu, Mountain Vegetables, Mushroom Stock

DESSERT

Cherry Blossom Panna Cotta with Seasonal Fruit

ROKA
AKOR

steak | seafood | sushi

Not available during dinner service. Menu is served family style. Menus subject to change.

Substitutions and additions available upon request. Gluten Free, Vegetarian and Vegan Menus are available upon request. Items subject to change based on seasonal availability.

*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 4% SF Employer Mandates, tax and 20% gratuity are not included

MENU OPTIONS

DINNER GROUP MENUS

TOKUJO

COURSE 1

Escolar Tataki

Escolar, White Asparagus, Crushed Wasabi Pea, Yuzu Shallot Dressing

Japanese Style Fried Chicken

Lightly Battered Chicken, Lime, Smoked Chili Aioli

Heirloom Beet Salad

Shiso Crème Fraiche, Ruby Mustard Greens, Lime

COURSE 2

Chef Sashimi Platter

King Salmon, Yellowtail, Big Eye Tuna

Tuna Roll with Green Chili Aioli

Big Eye Tuna, Serrano Chili, Cucumber, Green Onion, Wasabi Aioli

COURSE 3

Salmon Teriyaki

Atlantic Salmon Glazed in Ginger Teriyaki, Japanese Pickles

Wagyu Sirloin Steak

Spicy Sweet Garlic Soy

Crispy Brussel Sprouts

Wafu, Whole Grain Mustard, Sesame Seeds, Bonito Flakes

Japanese Mushroom Rice Hotpot

Assorted Japanese Mushroom, Tofu, Mountain Vegetables, Mushroom Stock

DESSERT

Cherry Blossom Panna Cotta with Seasonal Fruit

HAIMI

COURSE 1

Tuna Tataki

Spicy Red Onion, Kaiware, Chili Ponzu

Rock Shrimp Tempura

Crushed Wasabi Pea, Sweet Chili Aioli

Yellowtail Garlic Sashimi

Shallots, Poached Garlic Ponzu

COURSE 2

Chef Sashimi Platter

Assorted Chef Selection

Salmon Avocado Roll

Lemon Zest, Yuzu

COURSE 3

Prime Beef Filet

Greater Omaha Prime Filet, Chili Ginger Sauce

Choice of (must be made upon menu selection)

Yuzu Miso Black Cod

Black Sesame, Yuzu Miso, Pickled Red Onion
or

Sake Kasu Marinated Chilean Sea Bass

Shiso and Lime

Grilled Asparagus

Wafu Dressing And Sesame

Japanese Mushroom Rice Hotpot

Assorted Japanese Mushroom, Tofu, Mountain Vegetables, Mushroom Stock

DESSERT

Warm Chocolate Cake

Chef's Selected Ice Cream



ROKA
AKOR

steak | seafood | sushi

Menu is served family style. Substitutions and additions available upon request. Menus subject to change.

Gluten Free, Vegetarian and Vegan Menus are available upon request. Items subject to change based on seasonal availability.

*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 4% SF Employer Mandates, tax and 20% gratuity are not included

MENU OPTIONS

DINNER GROUP MENUS



DERAKKUSU

This menu requires a 24 hour notice for King Crab or we will substitute Madagascar Tiger Prawn

COURSE 1

Robata Grilled Scallops

Yuzu and Wasabi

Beef Tataki

Pickled Daikon, Shaved Black Truffle and Truffle Jus

Toro Roll

With Fresh Wasabi And Green Onion

COURSE 2

Deluxe Sashimi Platter

Assorted Chef Selection

COURSE 3

Wagyu Flat Iron

Grilled Snake Farms Wagyu, Maitake Mushroom, Egg Yolk

Robata Grilled King Crab

Chili Lime Butter

Sweet Corn

Soy Garlic Butter, Shichimi Pepper

Japanese Mushroom Rice Hotpot

Assorted Japanese Mushroom, Tofu, Mountain Vegetables, Mushroom Stock

DESSERT

Dessert Platter

Assorted Homemade Desserts

KANDAINA

COURSE 1

Charred Heirloom Tomato Salad

(Summer & Fall) Black Garlic Dressing, Ruby Mustard Greens or

Golden Heirloom Beet Salad

(Winter & Spring) Shiso Crème Fraiche, Lime, Japanese Herbs

Japanese Style Fried Chicken

Lightly Battered Chicken, Lime, Smoked Chili Aioli

Yellowtail Sashimi

Poached Garlic Ponzu, Serrano Chili, Shallots, Watercress

COURSE 2

Deluxe Sashimi Platter

Assorted Chef Selection

Tuna Chili Roll

Big Eye Tuna, Cucumber, Green Chili Aioli

Assorted Vegetable Roll

Seasonal Fresh And Pickled Vegetables

COURSE 3

Wagyu Beef Filet

Snake River Farms Wagyu Filet, Chili Ginger Sauce

Yuzu Miso Black Cod

Yuzu Miso, Pickled Red Onion

Crispy Brussels Sprouts

Wafu, Whole Grain Mustard, Sesame Seeds

Japanese Mushroom Rice Hotpot

Assorted Japanese Mushroom, Tofu, Mountain Vegetables

DESSERT

Cherry Blossom Panna Cotta (With Seasonal Fruit)

DECADENT OMAKASE

Executive Chef Roman Petry Creates a Unique, Unparalleled Menu of Seasonal, Hand-Selected Premium Items for your Guests. Comprised of Rare and Hand-Selected Ingredients.

Menu is served family style. Substitutions and additions available upon request. Menus subject to change.

Gluten Free, Vegetarian and Vegan Menus are available upon request. Items subject to change based on seasonal availability.

*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 4% SF Employer Mandates, tax and 20% gratuity are not included

ROKA
AKOR

steak | seafood | sushi