

ROKA
AKOR

steak | seafood | sushi

PRIVATE DINING GUIDE
HOUSTON

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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 grill 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.

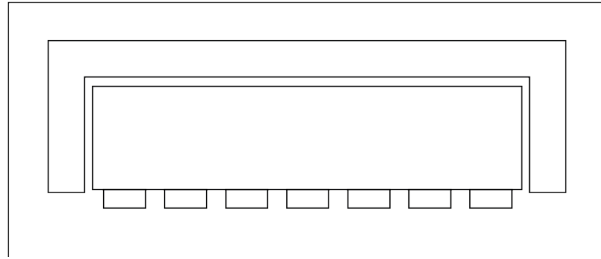
DINING SPACE



SEATED DIAGRAM

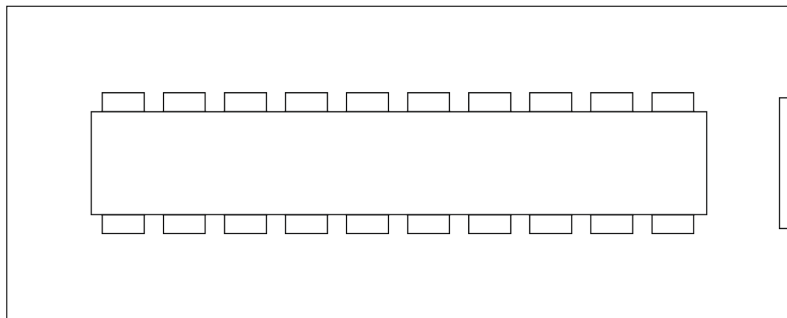
CHEF'S TABLE

Semi-private and seats up to 12-14 guests



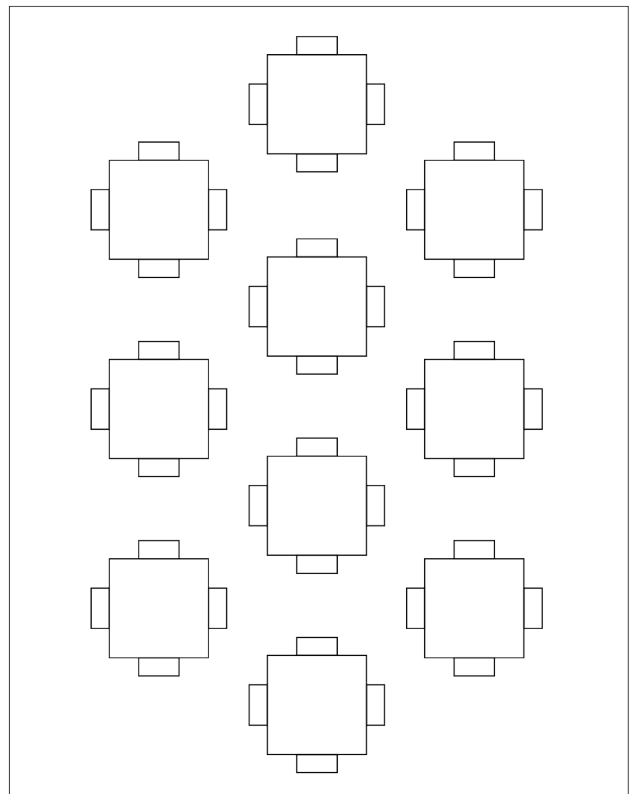
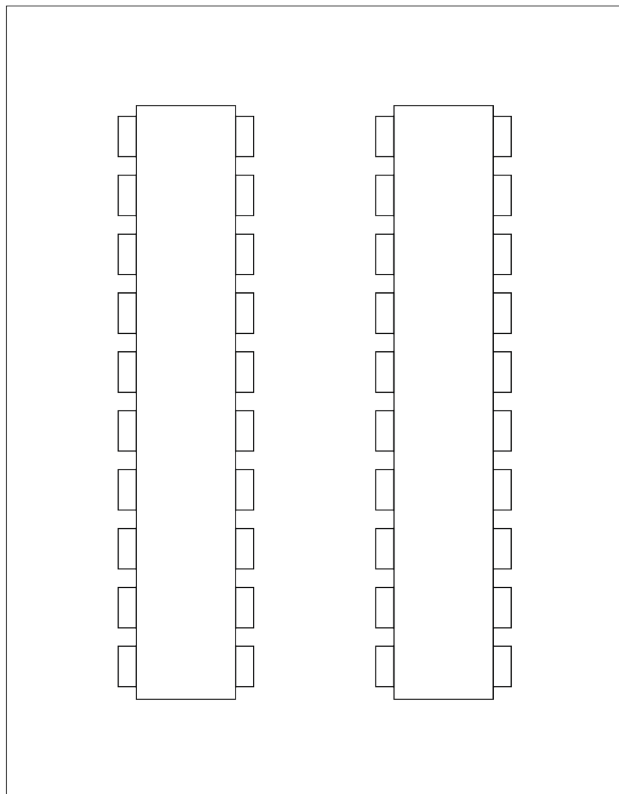
RO ROOM & KA ROOM

Private dining and seats up to 20 guests



ROKA ROOM

Seats up to 40 seated or 60 standing guests
with your choice of layout option



COCKTAIL RECEPTION MENU

Please choose any combination of items. Sashimi is not passed but plated on ice and served stationed.

HOT APPETIZERS

Regular dinner portions

Edamame with Maldon Sea Salt (4.50 each) • Spicy Edamame with Fresh Chili and Lime (6 each)
Robata Grilled Japanese Shishito Peppers with Ponzu & Bonito Flakes (9 each)
*Chibi Burger with Avocado and Yuzu Koshu (6 each)

HOT APPETIZERS

Individual portions-cones

Crispy Fried Squid with Serrano Chili and Lime Cone (5 each)
Gulf Shrimp with Wasabi Dust and Sweet Chili Aioli Cone (6 each)
Japanese Style Fried Chicken with Smoked Chili Aioli Cone (5 each)

COLD HORS D'OEUVRES

*Oyster on the Half Shelf with Yuzu Mignonette (minimum of 60) (4 each)
*Escolar Tataki with White Asparagus and Yuzu (3 each) • *Toro Tartare with Ossetra Caviar (10 each)
*Charred Heirloom Tomato Salad with Black Garlic Dressing (3 each)
*Tuna Tataki with Chili Ponzu, Red Onion and Lotus Root Chips (4 each)
*A5/10+Japanese Wagyu Beef Gunkan with Ossetra Caviar (11 each)

HOT HORS D'OEUVRES

Per piece

Wagyu and Kimchi Dumplings (3.50 each) • Spicy Fried Tofu with Avocado and Japanese Herbs (3 each)
*Robata Grilled Diver Sea Scallops with Yuzu (7.50 each) • Grilled Asparagus with Wafu and Sesame (3.50 each)
Robata Grilled Pork Belly Skewer (minimum of 30) (6.50 each) • Robata Grilled Yuzu Miso Marinated Black Cod Skewer (7 each)
*Lamb Cutlet with Korean Spices (14 each) • Robata Grilled Chicken Skewer (minimum of 30) (6 each)
Filet Skewer with Korean Chili Ginger Sauce (minimum of 30) (10 each)
Grilled Cremini Mushrooms with Soy Garlic Butter Skewer (3.50 each)
*Japanese Grade A5/10+Wagyu Beef from Miyazaki Prefecture (2 oz per person) (32/oz)

PREMIUM SASHIMI

2 piece per order

*Salmon (Sake) (9) • *Sea Urchin (Uni) (MP) • *Scallop (Hotate) (10) • *Spot Prawn (Amaebi) (11)
*Yellowtail (Hamachi) (9.50) • *Big Eye Tuna (Mebachi Maguro) (12) • *Blue Fin Tuna (Hon Maguro) (16)
*Premium Fatty Tuna (Toro) (22) • *Blue Fin Flight (Hon Maguro, Chu Toro, and O Toro, 2 pieces each) (48)
*Chef Select 5 Type Sashimi (2 pieces each) (39)

MAKI ROLLS

8 pieces

*Hamachi Serrano Chili Roll (14) • *California Roll with Snow Crab and Avocado (13)
*Tuna Roll with Green Chili Aioli (11) • *Salmon Avocado Roll with Trout Caviar (15) • Assorted Vegetable Roll (9)

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

PRIVATE DINING MENUS

LARGE PARTY SET LUNCH

\$48 Per Person

COURSE ONE

Charred Heirloom Tomato Salad with Black Garlic Dressing • Fried Chicken with Smoked Chili Aioli

COURSE TWO

Tuna Roll with Green Chili Aioli*

COURSE THREE

Salmon Teriyaki with Pickled Cucumber*

OR

Prime New York Strip Steak (6oz) with Sautéed Japanese Mushrooms*

Crispy Brussels Sprouts with Wafu and Bonito Flakes

TOKUJO

\$68 Per Person

COURSE ONE

Escolar Tataki with White Asparagus and Yuzu* • Wagyu Beef and Kimchi Dumplings
Charred Heirloom Tomato Salad with Black Garlic Dressing

COURSE TWO

Chef Selection Sashimi Platter* • Tuna Roll with Green Chili Aioli*

COURSE THREE

Salmon Teriyaki with Pickled Cucumber* • Wagyu Sirloin with Spicy Sweet Garlic* (check with Chef)
Crispy Brussels Sprouts with Wafu and Bonito Flakes • Japanese Mushroom Rice Hot Pot

DESSERT

Warm Valhrona Chocolate Cake with Almond Caramel and Vanilla Ice Cream



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PRIVATE DINING MENUS

OKIRAKU

\$88 Per Person

COURSE ONE

Tuna Tataki with Ponzu, Spicy Red Onion and Lotus Root Chips*
Yellowtail Sashimi with Green Chili, Shallots and Poached Garlic Ponzu Gulf Shrimp*
Tempura with Wasabi Pea Dust and Sweet Chili Aioli

COURSE TWO

Chef Selection Sashimi Platter* • Dynamite Scallop Maki*

COURSE THREE

Prime Filet with Chili Ginger Sauce* • Yuzu Miso Marinated Black Cod with Pickled Red Onion
Asparagus with Wafu and Sesame • Japanese Mushroom Rice Hot Pot

DESSERT

Warm Valhrona Chocolate Cake with Almond Caramel and Vanilla Ice Cream

DECADENT

\$128 Per Person

COURSE ONE

Beef Tataki with Shaved Black Truffle, Pickled Daikon and Truffle Jus*
Robata Grilled Diver Sea Scallops with Yuzu and Wasabi*
Toro Tartare with Ossetra Caviar, Quail Egg and Taro Chips*

COURSE TWO

Seasonal Deluxe Sashimi Platter* • Roka Akor Signature Modern Nigiri Selection*

COURSE THREE

Japanese Grade A5/10+ Wagyu Beef with Hibiscus Salt and Fresh Wasabi*
Madagascan Jumbo Tiger Prawn with Yuzu Kosho Chili* • Sweet Corn with Soy Garlic Butter
Japanese Mushroom Rice Hot Pot with Shaved Black Truffle

DESSERT

Roka Akor Decadent Dessert Platter



Sashimi Platter



Wagyu Beef



Signature Nigiri

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