

ROKA
AKOR

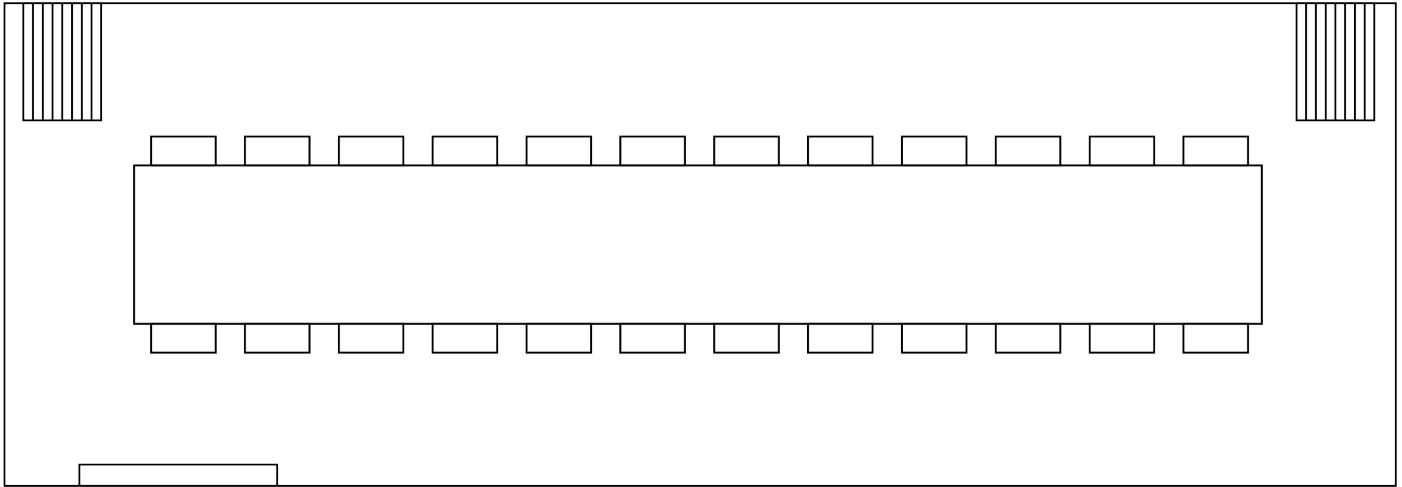
steak | seafood | sushi

PRIVATE DINING GUIDE
OLD ORCHARD

Erin Koss | Private Events Manager
847.329.7650 | ekoss@rokaakor.com | rokaakor.com
4999 Old Orchard Center, Skokie, Illinois 60077

SEATED DIAGRAM

Our Private Dining space seats 24 guests



DINING SPACE



PRIVATE DINING MENUS

TOKUJO

\$68 Per Person

COURSE ONE

Escolar Tataki, White Asparagus, Yuzu Shallot • Crispy Squid, Serrano Chili, Lime

COURSE TWO

Chef's Selection Three Kind Sashimi Platter • Spicy Tuna Maki

COURSE THREE

Prime Skirt Steak, Sweet Garlic Soy • Grilled Salmon Teriyaki, Pickled Cucumbers
Sweet Potato, Ginger Teriyaki • Crispy Brussels Sprouts, Japanese Mustard, Vinaigrette, Bonito Flakes

DESSERT

Warm Chocolate Cake, Caramelized Peanuts and Banana Sesame Ice Cream

OKIRAKU

\$75 Per Person | Pharmaceutical Menu

COURSE ONE

Escolar Tataki, White Asparagus, Yuzu Shallot • Prime Beef and Kimchi Dumplings, Soy Vinaigrette

COURSE TWO

Chef's Selection Three Kind Sashimi Platter • Hamachi Serrano Chili Maki

COURSE THREE

Yuzu Miso Marinated Black Cod, Pickled Red Onions • Prime Rib Eye, Wafu Dressing
Grilled Broccolini, Ginger Shallot Dressings • Japanese Rice Hot Pot, Wild Mushrooms, Mountain Greens
Crispy Brussels Sprouts, Japanese Mustard Vinaigrette, Bonito Flakes

DESSERT

Warm Chocolate Cake, Caramelized Peanuts and Banana Sesame Ice Cream



Black Cod



Hamachi Serrano Chili Maki



Chocolate Cake

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

OMAKASE

\$98 Per Person | Served Family Style | Menus May Vary

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 Boyd Cheong and he will create a personalized tasting of all the premium in-house ingredients.

COURSE ONE

Escolar Tataki, White Asparagus, Yuzu Shallot • Robata Grilled Scallops, Yuzu Aioli, Wasabi Pea Dust
Prime Beef and Kimchi Dumplings, Soy Vinaigrette

COURSE TWO

Chef’s Selection Five Kind Sashimi Platter with Fresh Wasabi • Dynamite Scallop Maki

COURSE THREE

Yuzu Miso Marinated Black Cod, Pickled Red Onions • Grilled Broccolini, Ginger Shallot Dressing
Rock Shrimp Tempura, Wasabi Pea Dust, Sweet Chili Aioli

COURSE FOUR

Prime NY Strip, Truffle Aioli • Sweet Corn, Soy Garlic Butter
Japanese Rice Hot Pot, Wild Mushrooms, Mountain Greens

DESSERT

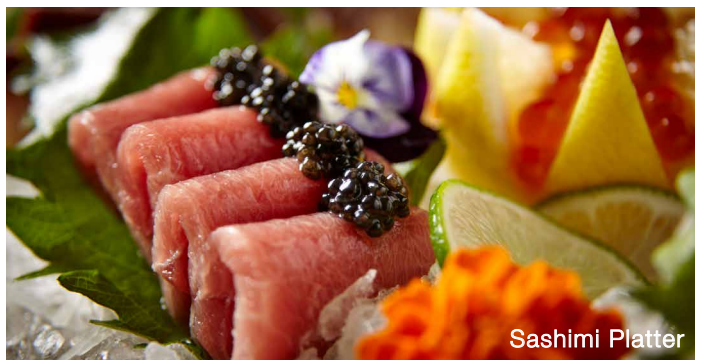
Chef’s Selection Dessert Platter



New York Strip Steak



Dynamite Scallop Maki



Sashimi Platter

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