

CATERING WITH ROKA AKOR

Roka Akor offers party sized options for carryout or lunch delivery. All orders come with plates, napkins, chopsticks and serving utensils. Forks/knives are not included.

All orders must be placed with a minimum of 48-hours notice. Food and beverage minimum requirement for delivery is \$500. Three percent service fee and \$25/mile fee for delivery.

CONTACT

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Nigiri and Maki Platter



Sashimi Platter



Assorted Maki Platter

APPETIZERS

Steamed Edamame with Balinese Sea Salt (6.5)

Spicy Edamame with Fresh Chili & Lime (7.5)

*Oysters on the Half Shell with Yuzu Mignonette (4.5)

*Escolar Tataki with White Asparagus & Yuzu (6 pieces, 15)

Golden Beet Salad with Shiso Creme Fraiche & Lime (seasonal, 14.5)

Charred Tomato Salad with Black Garlic Vinaigrette (seasonal, 14.5)

*Tuna Tataki with Chili Ponzu, Red Onion, & Lotus Chips (6 pieces, 18)

*Wagyu Filet Tartare with Truffle Caviar (25)

Mizuna Salad with Grapefruit, White Asparagus, and Avocado (12)

*Yellowtail Sashimi with Green Chili, Shallots & Poached Garlic Ponzu (6 pieces, 19)

*Tsar Nicolai Ossetra Caviar with Soba Blinis, Creme Fraiche & Quail Egg (1oz, 88)

Steamed Spinach with Sesame Dressing (9.5)

Robata Grilled Shishito Peppers with Ponzu & Bonito (11)



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SUSHI

MAKI PLATTER

10 Maki Rolls | Combination of your choice | \$150
Hamachi Serrano • California • Salmon Avocado • Spicy Avocado
Spicy Tuna • Assorted Vegetable • Unagi Tuna

SASHIMI PLATTER

50 pieces | Chef's Selection | \$200

NIGIRI PLATTER

40 pieces | Chef's Selection | \$200

NIGIRI & MAKI PLATTER

20 Pieces Nigiri and 5 Maki Rolls | \$160
NIGIRI: Chef's Selection, MAKI: See above for Maki Roll Selections.

VEGAN PLATTER

20 pieces Assorted Vegan Nigiri & 5 Vegetable Maki Rolls | \$130

SASHIMI | NIGIRI

Two Pieces Per Order

| | | |
|--------------------------|--------------------------------------|-------------------------------|
| Salmon - Sake (9.5) | Blue Fin Tuna - Hon Maguro (16) | Fluke - Hirame (12) |
| King Salmon (12.5) | Big Eye Tuna - Mebachi Maguro (12.5) | Scallop - Hotate (11) |
| Smoked King Salmon (13) | Medium Fatty Tuna - Chu Toro (21) | Yellowtail - Hamachi (10) |
| Octopus - Tako (10) | Salmon Belly - Sake Toro (10.5) | Amberjack - Kanpachi (12.5) |
| Red Snapper - Madai (12) | Premium Fatty Tuna - O Toro (24) | Freshwater Eel - Unagi (10.5) |
| Sea Urchin - Uni (MP) | | Spot Prawn - Ama Ebi (11.5) |



BEVERAGES

Cucumber Rose Lemonade (7) • Roka Ginger Ale (6) • Acqua Panna (1L, 8) • Pellegrino (1L, 8)

*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