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FOR IMMEDIATE RELEASE

ROKA AKOR

steak | seafood | sushi

ROKA AKOR ADDS FIRE TO OAKBROOK'S RESTAURANT SCENE AS THE CRITICALLY LAUDED JAPANESE STEAKHOUSE READIES FOR ITS ANTICIPATED DECEMBER 2017 DEBUT



OAK BROOK – JNK Concepts – the innovative restaurant group behind the award-winning **Roka Akor** – is bringing the nationally lauded Japanese sushi and steak concept to Oak Brook, adding yet another layer to the city's restaurant landscape.

Scheduled to open this winter at Oakbrook Center located at 166 Oakbrook Center, Oak Brook, IL 60523. Roka Akor will feature an extensive menu of inventive Japanese dishes centered around its all-important central robata grill. The robata technique originates from the fishermen off the northern coastal waters of Japan who made a practice of cooking their fresh fish on the shores and sharing the bounty with each other. This communal history resonates in the name *ROKA* which is derived from two words: RO and KA. The meaning of the first word is hearth, a gathering place where people socialize and take in the ambience; the latter stands for a burning fire and projecting energy.

Located on the corner of W 22nd Street and Sprint Rd., in Oak Brook, Chicago, in a 5,400-square-foot space, Roka Akor's Oakbrook venue will offer multiple seating options. It will include the sushi bar, intimate booths, a meandering sleek bar, three private dining rooms that can accommodate 14 - 20 people, and dining around the aforementioned lively robata grill; which serves as the primary component of the visual experience for guests. Inside seating will accommodate up to 134 guests with an additional 30 seats on the outdoor patio.

Corporate Chef Ce Bian and **Corporate Sushi Chef Mike Lim** are incorporating the highest quality of ingredients to deliver exclusive signature dishes into the menus. The menu is broken into sections that include cold appetizers, hot appetizers, modern style nigiri, and premium sushi and nigiri as well as selections from the robata grill. **Prime-Cut Steaks** pair with tableside shaved truffles, Wafu Dressing (savory soy vinaigrette), chili ginger sauce, or signature black truffle-infused aioli; and all the restaurant's fish come with Himalayan rock salt – a delicate seasoning that does not interfere with the natural flavor of the fish.

The more adventurous guests can opt for the **Omakase** – translated as “to entrust the chef” – a personalized tasting menu prepared with premium in-house ingredients.

Roka Bar's extensive beverage program will include an impressive wine and cocktail list, shochu, a popular Japanese distilled spirit, as well as a wide selection of sake.

Roka Akor will feature contemporary décor and sleek lighting with natural, warm details like wood-paneled walls, creating a sophisticated-yet-approachable mood in the restaurant's interior. Guests are encouraged to talk with the chefs about the food and extensive cocktail and sake program, creating an interactive and engaging dining experience. The thoughtful and elaborate dish presentations will create an unparalleled visual feast for Oak Brook diners.

“We are thrilled to be expanding our Chicago foot print to Oak Brook and are eager to welcome the community to our restaurant concept, which was built on communal, family values,” said Mo Habul, Director of Operations at JNK Concepts. “We plan to bring an unprecedented dining experience to Oak Brook and look forward to sharing our thoughtful and delicious cuisine with the city.”

Roka Akor has received high praise from national media outlets since first opening its doors in Scottsdale. The Michelin Guide-Recommended restaurant was voted one of the “Top 10 Steakhouses” and named “Best Private Dining Rooms” by *Crain's Chicago Business*; named “Top Newcomer” by Zagat, one of the “Top 10 Sushi Spots in the United States” by *Bon Appétit* and “Best Sushi Restaurant in the U.S.” by *Travel + Leisure*; and has been given Multiple Awards of Excellence by *Wine Spectator* while landing on *Chicago* magazine's “Hot List” for six consecutive months.

ABOUT ROKA AKOR

Roka Akor brings an unparalleled combination of thoughtful design and contemporary Robata Japanese cuisine to five locations across the U.S.: including Scottsdale; San Francisco; Chicago; Skokie, IL; and Houston. The restaurant's name is derived from two words: RO and KA. The meaning of the first word is hearth, a gathering place where people socialize and take in the ambience; the latter stands for a burning fire and projecting energy. Managed by JNK Concepts, Roka Akor's menu changes seasonally, including a rotating selection of prime-cut steaks, seafood, and vegetables with Japanese-inspired marinades and sauces, along with sushi and sashimi. The restaurant's design features a centrally located robata grill that provides the heart of the visual experience, surrounded by rich wood décor and sleek lighting. For more information please visit <https://www.rokaakor.com>.

ABOUT JNK CONCEPTS

JNK Concepts started in 2007 after opening Roka Akor in Scottsdale, AZ. Ten Years later, the company's portfolio has grown to nine restaurants with five more locations for Roka Akor, two locations for Marigold Maison Indian Cuisine, and one for Enolo Wine Café. Each restaurant opened by JNK Concepts contains a thoughtfully crafted menu with an accompanying wine and spirits programs that are both innovative and approachable. For more information please visit www.jnkconcepts.com | Facebook | Twitter @JNKConcepts.

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