

**OMAKASE Chef's Tasting Menu** (created for 2 or more guests)

**SIGNATURE**

 Composed of classics and premium dishes  
 98 per person

**DECADENT**

 Composed of rare, hand selected, premium ingredients  
 128 per person

**COLD PLATES**

	Prime Beef Tataki, Fresh Shaved Truffle, Truffle Jus, Pickled Daikon	22
ROKA AKOR	Escolar Tataki, White Asparagus, Yuzu Shallot Dressing	13
	Yellowtail Sashimi, Shallots, Poached Garlic Ponzu, Serrano Chili	18
ROKA AKOR	Roasted Beet Salad, Whipped Tofu, Hazelnuts, Ginger Yuzu Dressing	13
	Tuna Tataki, Caramelized Red Onion, Apple Mustard Vinaigrette	18
ROKA AKOR	Toro Tartare, Osetra Caviar, Quail Egg, Taro Crisps	22
	Werp Farms Salad, Pickled Red Onion, Ginger Yuzu Dressing	12

**HOT PLATES**

	Steamed Edamame, Sea Salt   Spicy Edamame	5/6
	White Miso, Wild Mushrooms, Tofu	5.5
ROKA AKOR	Japanese Shishito Peppers, Ponzu, Bonito Flakes	8.5
ROKA AKOR	Crispy Squid, Chili, Lime	10
ROKA AKOR	Wagyu Beef and Kimchi Dumplings, Soy Vinaigrette	10
ROKA AKOR	Robata Grilled Pork Belly, Pickled Radish, Tarragon Miso	14
ROKA AKOR	Robata Grilled Diver Sea Scallops, Yuzu Aioli, Wasabi Pea Dust	16
	Chicken Yakitori Skewers	9
	Japanese Style Fried Chicken, Sweet Chili Aioli	12

**PREMIUM SASHIMI & NIGIRI**

ROKA AKOR	Deluxe Sashimi Platter	mkt
	Sashimi Chef Selection (3, 5, or 7 Kind)	24/36/48
ROKA AKOR	Modern Nigiri Selection (5 or 7 Kind)	24/32
	Blue Fin Tuna Flight	48
	Ora King Salmon   Sake	9
	Salmon   Sake	7
	Yellowtail   Hamachi	8.5
	Amberjack   Kanpachi	10
	Freshwater Eel   Unagi	9.5
	Striped Jack   Shima Aji	16
	Fluke   Hirame	9.5
	Big Eye Tuna   Mebachi	10
	Blue Fin Tuna   Hon Maguro	12
	Semi Fatty Blue Fin Tuna   Chu Toro	mkt
	Fatty Blue Fin Tuna   Toro	mkt
	Alaskan King Crab   Taraba Gani	20
	Sea Urchin   Uni	16
	Scallop   Hotate	8.5

**MAKI**
**SIGNATURE**

ROKA AKOR	Hamachi Serrano Chili	13
ROKA AKOR	Dynamite Scallop	18
	Crispy Spicy Tuna	11
	Crispy Prawn and Chirashi	18
	Wagyu Maki	18
	Tempura Vegetable	10

**CLASSIC**

	California	13
	Tuna and Green Chili Aioli	12
	Salmon Avocado	12
	Crispy Prawn	12
	Unagi Avocado	12
	Soft Shell Crab	12

## ROBATA GRILL SELECTIONS

### PRIME STEAKS | DOMESTIC WAGYU

<b>ROKA AKOR</b> Prime Rib Eye (12 oz.), Wafu Dressing	38
Prime Skirt Steak (8 oz.), Sweet Garlic Soy	28
Prime New York Strip (10 oz.), Truffle Aioli	42
Snake River Farms American Wagyu Sirloin (6 oz.), Bone Marrow, Truffle Aioli	38
Snake River Farms American Wagyu Filet (8 oz.), Chili Ginger	48

### JAPANESE WAGYU | KOBE CERTIFICATE | Minimum 3 oz. per order

Japanese Grade A4 Wagyu Beef from Miyazaki Prefecture	mkt
Japanese Grade A5-10+ Wagyu Beef from Miyazaki Prefecture	mkt
Japanese Grade A5-10+ Wagyu Beef from Hokkaido Prefecture	mkt
Certified Tajima Kobe Beef from Hyogo Prefecture	mkt

### SEAFOOD

Salmon Teriyaki, Pickled Cucumber	29
<b>ROKA AKOR</b> Yuzu Miso Marinated Black Cod, Pickled Red Onion	34
Roasted King Crab, Chili Lime Butter, Cucumber	48

### CLASSICS

<b>ROKA AKOR</b> Korean Spiced Lamb Cutlets, Smoked Eggplant and Cucumber	38
Glazed Pork Ribs, Cashews, Spring Onion	22
Teriyaki Chicken Breast, Tokyo Turnips, Shiitake Mushrooms	20

### VEGETABLES | SIDES

Sweet Potato, Ginger Teriyaki	6
Cremini Mushrooms, Soy Garlic Butter	6
Broccoli, Ginger Shallot Dressing	7
Sweet Corn, Soy, Butter	7
Asparagus, Wafu Dressing, Sesame	7
Crispy Brussels Sprouts, Wafu, Mustard, Bonito Flakes	7
<b>ROKA AKOR</b> Japanese Mushroom Rice Hot Pot   w/ Fresh Shaved Black Truffle	12/mkt
Bone Marrow, Sweet Garlic Soy	10

### TEMPURA

Assorted Vegetables	9
Assorted Vegetables, Prawns, Whitefish	16
Shrimp Tempura, Wasabi Pea Dust, Sweet Chili Aioli	15
Tiger Prawn, Pink Peppercorn Tentsuyu	13
Spicy Fried Tofu, Avocado Relish, Fresno Chili	12
Whole Lobster, Spicy Ponzu, Wasabi Aioli	mkt