

ROKA
AKOR

steak | seafood | sushi

PRIVATE DINING GUIDE
OAK BROOK

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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



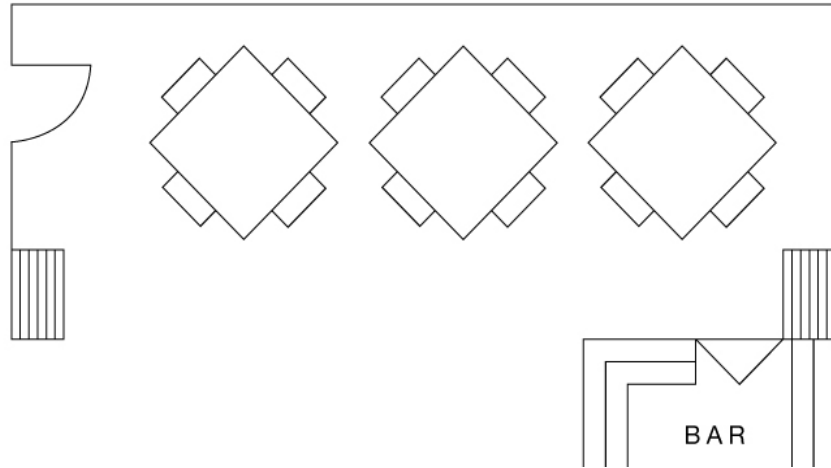
SEATED DIAGRAM

All Private Dining Spaces have a 55" Flat Screen TV, Apple TV and HDMI Compatible.
Each room has the option of lowering the blinds allowing the space to be completely private.

BAR SUKIYA

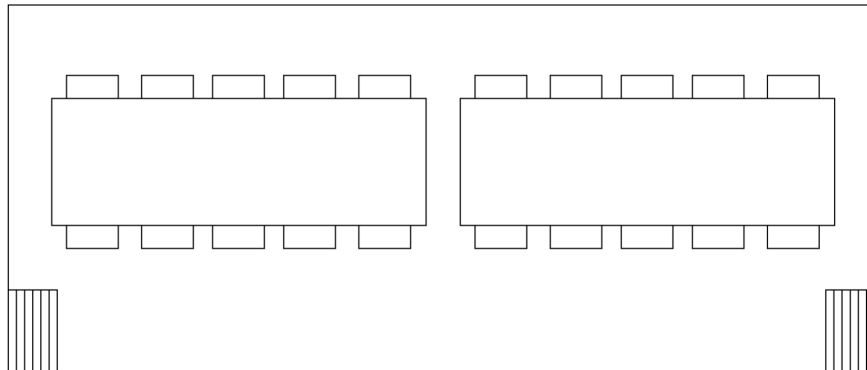
Private/Semi-Private Room with retractable sliding door that can open to the bar. Seats up to 14 guests.

Full bar buyouts available which accomodates up to 50 standing guests.



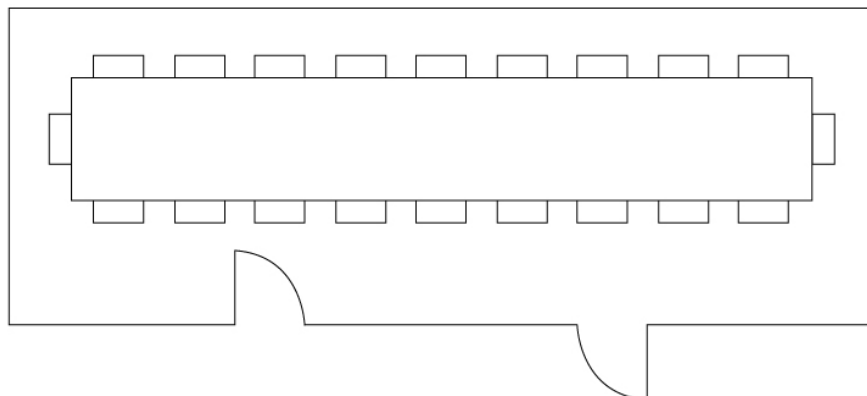
SHŌJI

Private Room that seats up to 20 guests.



ENCLOSED PATIO

Private Room that seats up to 28 guests.



PRIVATE DINING MENUS

SHIZUKE

Lunch Only | \$45 Per Person

COURSE ONE

Japanese Style Fried Chicken, Smoked Chili Aioli
Yellowtail Sashimi, Poached Garlic Ponzu • Spicy Tuna Maki

COURSE TWO

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

DESSERT

Warm Chocolate Cake, Caramelized Peanuts, Vanilla Bean Ice Cream

TOKUJO

\$65 Per Person

COURSE ONE

Escolar Tataki, White Asparagus, Yuzu Shallot Dressing
Crispy Squid, Serrano Chili, Sweet Chili Aioli

COURSE TWO

Chicken Yakitori • Spicy Tuna Maki

COURSE THREE

Grilled Salmon, Ginger Teriyaki, Pickled Cucumbers • Sweet Potato, Ginger Teriyaki
Prime Rib Eye, Wafu Dressing • Crispy Brussels Sprouts, Japanese Mustard Vinaigrette, Bonito Flakes

DESSERT

Warm Chocolate Cake, Caramelized Peanuts, Vanilla Bean Ice Cream

OKIRAKU

\$84 Per Person

COURSE ONE

Prime Beef Tataki, Pickled Daikon, Truffle Jus • Yellowtail Sashimi, Poached Garlic Ponzu
Robata Grilled Diver Sea Scallop, Yuzu Aioli, Wasabi Pea Dust

COURSE TWO

Chef's Selection Three Kind Sashimi Platter • Dynamite Scallop Maki

COURSE THREE

Yuzu Miso Marinated Black Cod, Pickled Red Onions • Prime New York Strip, Truffle Aioli, Bone Marrow
Japanese Mushroom Rice Hotpot with Mountain Greens
Crispy Brussels Sprouts, Japanese Mustard Vinaigrette, Bonito Flakes

DESSERT

Warm Chocolate Cake, Caramelized Peanuts, Vanilla Bean Ice Cream

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

SIGNATURE OMAKASE

\$98 Per Person

COURSE ONE

*Toro Tartare, Osetra Caviar, Quail Egg, Taro Crisp
Wagyu Beef and Kimchi Dumplings, Soy Vinaigrette • Yellowtail Sashimi, Poached Garlic Ponzu

COURSE TWO

Chef's Selection Five Kind Sashimi Platter with Oysters • Dynamite Scallop Maki

COURSE THREE

Yuzu Miso Marinated Black Cod, Pickled Red Onions • Grilled Asparagus, Wafu Dressing
Madagascan Jumbo Tiger Prawn, Yuzu Kosho Chili Paste

COURSE FOUR

Snake River Farms Wagyu Filet, Chili Ginger • Japanese Mushroom Rice Hot Pot with Mountain Greens

DESSERT

Chef's Selection Dessert Platter

DECADENT OMAKASE

\$128 Per Person

COURSE ONE

Prime Beef Tataki, Pickled Daikon, Truffle Jus • *Toro Tartare with Osetra Caviar, Quail Egg and Taro Crisp
Robata Grilled Diver Sea Scallops, Yuzu Aioli, Wasabi Pea Dust

COURSE TWO

*Chef's Selection Five Kind Sashimi Platter • *Signature Modern Nigiri (3 kinds)

COURSE THREE

Madagascan Jumbo Tiger Prawn, Yuzu Kosho Chili Paste
Whole Lobster Tempura, Spicy Ponzu, Wasabi Aioli
Crispy Brussels Sprouts, Japanese Mustard Vinaigrette, Bonito Flakes

COURSE FOUR

Japanese Wagyu – Miyazaki Prefecture A4
Japanese Mushroom Rice Hotpot with Mountain Greens, Fresh Shaved Truffle

DESSERT

Chef's Selection Dessert Platter



Menu is served family style. Vegetarian, Vegan, and Gluten Free Menus available upon request.

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