

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



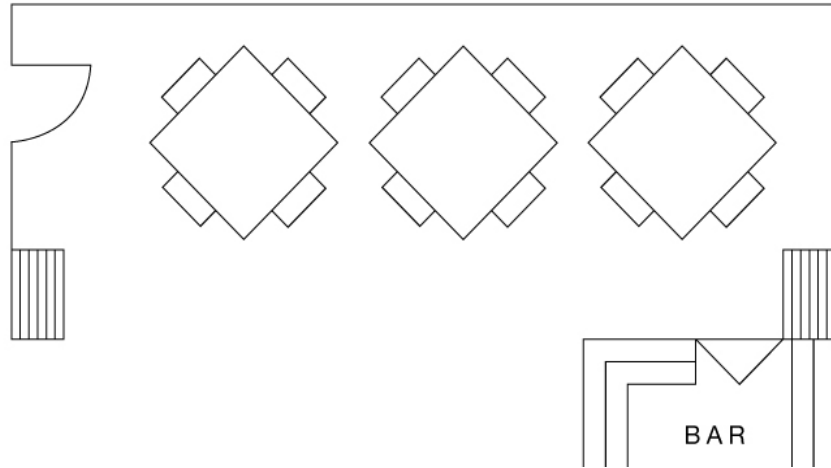
SEATED DIAGRAM

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

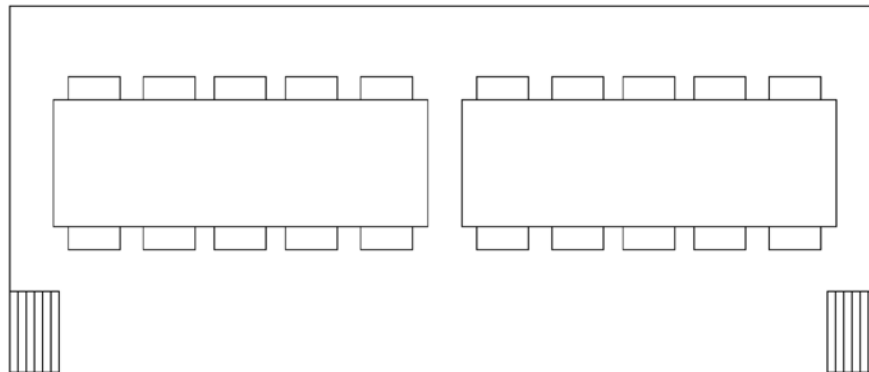
Private/Semi-Private Room with retractable sliding door that can open to the bar. Seats up to 14 guests.

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



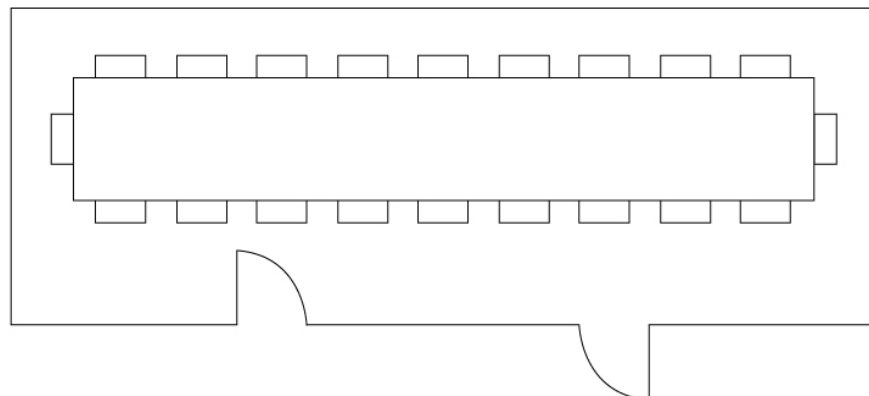
SHŌJI

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, Sweet Chili Aioli
Yellowtail Sashimi, Shallots, Poached Garlic Ponzu, Serrano Chili* • Crispy Spicy Tuna Maki*

COURSE TWO

Salmon Teriyaki, Pickled Cucumber • Prime Skirt Steak, Sweet Garlic Soy
Crispy Brussels Sprouts, Wafu, Mustard, Bonito Flakes

DESSERT

Warm Chocolate Cake, Vanilla Bean Ice Cream, Chocolate Pearls

TOKUJO

\$65 Per Person

COURSE ONE

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

COURSE TWO

Chicken Yakitori Skewers • Crispy Spicy Tuna Maki*

COURSE THREE

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

DESSERT

Warm Chocolate Cake, Vanilla Bean Ice Cream, Chocolate Pearls

OKIRAKU

\$84 Per Person

COURSE ONE

Prime Beef Tataki, Fresh Shaved Truffle, Truffle Jus, Pickled Daikon*
Robata Grilled Diver Sea Scallop, Yuzu Aioli, Wasabi Pea Dust
Yellowtail Sashimi, Shallots, Poached Garlic Ponzu, Serrano Chili*

COURSE TWO

Chef's Selection Sashimi Platter* (3 Kind) • Dynamite Scallop Maki*

COURSE THREE

Yuzu Miso Marinated Black Cod, Pickled Red Onions • Prime New York Strip, Truffle Aioli
Japanese Mushroom Rice Hotpot • Crispy Brussels Sprouts, Wafu, Mustard, Bonito Flakes

DESSERT

Warm Chocolate Cake, Vanilla Bean Ice Cream, Chocolate Pearls

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

Robata Grilled Diver Sea Scallop, Yuzu Aioli, Wasabi Pea Dust
Wagyu Beef, Kimchi Dumplings, Soy Vinaigrette • Escolar Tataki, White Asparagus, Yuzu Shallot Dressing*

COURSE TWO

Chef's Selection Sashimi Platter* (5 Kind) • Dynamite Scallop Maki*

COURSE THREE

Yuzu Miso Marinated Black Cod, Pickled Red Onion • Sweet Corn, Soy, Butter
Tiger Prawn, Pink Peppercorn Tentsuyu

COURSE FOUR

Snake River Farms Wagyu Filet, Chili Ginger, Bone Marrow, Truffle Aioli
Japanese Mushroom Rice Hot Pot • Crispy Brussels Sprouts, Wafu, Mustard, Bonito Flakes

DESSERT

Chef's Selection Dessert Platter

DECADENT OMAKASE

\$128 Per Person

COURSE ONE

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

COURSE TWO

Deluxe Sashimi Platter* • Modern Nigiri Selection* (3 Kind)

COURSE THREE

Roasted King Crab, Chili Lime Butter, Cucumber • Whole Lobster Tempura, Spicy Ponzu, Wasabi Aioli
Broccolini, Ginger Shallot Dressing

COURSE FOUR

Japanese Grade A4 Wagyu Beef from Miyazaki Prefecture
Japanese Mushroom Rice Hotpot, Fresh Shaved Black Truffle • Asparagus, Wafu Dressing, Sesame

DESSERT

Chef's Selection Dessert Platter



Dynamite Scallop Maki



Prime Beef Tataki



Sashimi Platter

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