

ROKA AKOR

steak | seafood | sushi

SAN FRANCISCO CATERING

Roka Akor offers party-sized options for carryout and 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

Erin Forsyth | 415.362.8887 | EForsyth@RokaAkor.com



Nigiri and Maki Platter



Sashimi Platter



Assorted Maki Platter

APPETIZERS

Steamed Edamame with Balinese Sea Salt 6.5

Spicy Edamame with Fresh Chili and Lime 8

Oysters on the Half Shell with Yuzu Mignonette* 4.5

Escolar Tataki with White Asparagus and Yuzu* (6pcs) 15

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

Charred Tomato Salad with Black Garlic Vinaigrette (seasonal) 14.5

Tuna Tataki with Chili Ponzu, Red Onion, and Lotus Chips* (6pcs) 18

Wagyu Filet Tartare with Truffle Caviar* 25

Mizuna Salad with Grapefruit, White Asparagus, and Avocado 12

Yellowtail Sashimi with Green Chili, Shallots and Poached Garlic Ponzu* (7pcs) 19

Steamed Spinach with Sesame Dressing 9.5

Robata Grilled Shishito Peppers with Ponzu and Bonito 11



SAN FRANCISCO CATERING

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 and 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) 10.5
Octopus (Tako) 10	Salmon Belly (Sake Toro) 11	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



Hamachi Serrano Roll



ROBATA GRILL PLATTERS

WAGYU FILET STEAK

5 Wagyu Filet Steaks
with Chili Ginger Sauce

5 Grilled Sweet Corn
with Butter and Soy

\$300

LAMB CHOP

10 Lamb Chops with
Korean Spices

10 Grilled Asparagus Skewers
with Wafu Dressing

\$200

BLACK COD

5 Yuzu Miso Marinated
Black Cod

5 Grilled Shishito Peppers with
Ponzu and Bonito Flakes

\$250

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