
OAK BROOK CATERING

Roka Akor offers party-sized options for carryout or delivery. Make your next event an experience to remember! Enjoy beautifully crafted platters made with premium ingredients.

Orders Include: Plates, Napkins, Chopsticks, and Serving Utensils

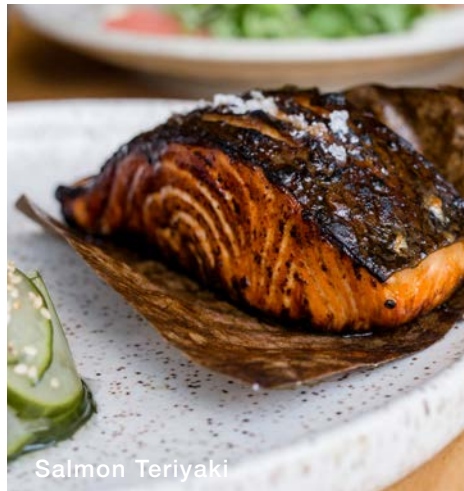
\$500 Minimum Delivery Order • Minimum 48-hour Notice • Earliest Delivery & Pick-up is 11:30AM

\$25 Delivery & Set Up Fee • Delivery within 10 Miles of Oak Brook

CONTACT: Erin Koss | 630.634.7652 | EKoss@RokaAkor.com
166 Oakbrook Center, Oak Brook, IL 60523 | RokaAkor.com



Prime Skirt Steak



Salmon Teriyaki



Salmon Avocado

LUNCH MENU

Minimum of 15 people | Only available from 11:30AM-2:30PM

Full maki & lunch entrée | Includes side of white rice

\$34 Per Person

(choose one Sushi and one Robata Grill item per person)

SUSHI

Hamachi Serrano Chili • Crispy Spicy Tuna • Salmon Avocado • Dynamite Scallop
Poached Lobster • California • Vegetable Tempura • Avocado & Cucumber

ROBATA GRILL

Salmon Teriyaki • Prime Skirt Steak • Korean Spiced Lamb Cutlets
Yuzu Miso Marinated Black Cod Skewers • Chicken Teriyaki • Spicy Fried Tofu

CATERING MENUS



Nigiri & Maki Platter

Assorted Maki Platter



Sashimi Platter

SUSHI

MAKI PLATTER

10 Maki Rolls

\$160

Hamachi Serrano Chili
 California • Salmon Avocado
 Crispy Spicy Tuna • Unagi Avocado
 Crispy Prawn & Chirashi
 Wagyu Maki • Crispy Prawn
 Poached Lobster
 Dynamite Scallop • Soft Shell Crab

NIGIRI & MAKI PLATTER

20 pieces Nigiri & 5 Maki Rolls

\$160

NIGIRI
 Flamed Seared Salmon
 Hamachi
 Big Eye Tuna

MAKI
 See Maki Selections

VEGGIE PLATTER

10 Maki Rolls

\$100

Tempura Vegetable
 Cucumber
 Spicy Avocado

SASHIMI

Minimum of 5 orders | Two pieces per order | Served à la carte

Ora King Salmon (Sake) 9 • Scallop (Hotate) 8.5 • Yellowtail (Hamachi) 8.5
 Big Eye Tuna (Mebachi) 10 • Sea Urchin (Uni) 16 • Alaskan King Crab (Taraba Gani) 20
 Semi Fatty Blue Fin Tuna (Toro) 8 • Fatty Blue Fin Tuna (Toro) 20 • Amberjack (Kampachi) 10
 Freshwater Eel (Unagi) 9.5 • Fluke (Hirame) 9.5 • Striped Jack (Shima Aji) 16

ON-SITE SUSHI MAKING CHEF

\$100/hr | Minimum 2 hours



Hamachi Serrano Chili



Dynamite Scallop

*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.

CATERING MENUS

APPETIZERS

Pick 3 items | \$15 per person

Tuna Tataki, Red Onion, Apple Mustard Vinaigrette* • Wagyu Beef and Kimchi Dumplings, Soy Vinaigrette
Werp Farms Salad, Pickled Red Onion, Ginger Yuzu Dressing • Chicken Yakitori Skewers
Escolar Tataki, White Asparagus, Yuzu Shallot Dressing* • Beef Tataki, Pickled Daikon, Truffle and Truffle Jus*
Steamed Edamame, Sea Salt • Japanese Shishito Peppers, Ponzu, Bonito Flakes
Spicy Fried Tofu, Avocado Relish, Fresno Chili



Beef Tataki



Sweet Potato



Butterfish Tataki

ROBATA GRILL

Per piece | Minimum of 15 pieces

Lamb Cutlet With Korean Spices 9 • Chicken Yakitori Skewer 3
Prime Beef Skewer with Sweet Garlic Soy 5 • Yuzu Miso Marinated Black Cod Skewers 6



Prime Beef & Chicken Yakitori Skewers

Yuzu Miso Marinated Black Cod Skewers

VEGGIE PLATTER

Small platter \$30 (serves 8-10) | Large platter \$60 (serves 16-20)

Sweet Corn with Soy Butter • Crispy Brussels Sprouts with Japanese Mustard Vinaigrette, Bonito Flakes
Sweet Potato with Ginger Teriyaki • Broccoli with Ginger Shallot Dressing
Side of Sushi Rice 2 (small) | 15 (large)

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