

ROKA  
AKOR

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steak | seafood | sushi

**OLD ORCHARD PRIVATE DINING GUIDE**

REGIONAL SENIOR SALES MANAGER  
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# DINING SPACES

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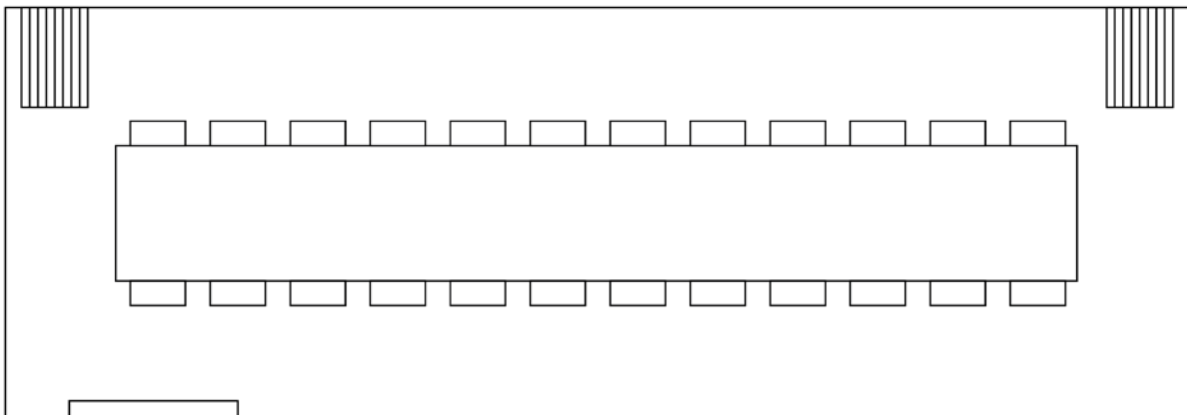


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# SEATED DIAGRAM

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Private Dining Room seats up to 22 guests



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# LUNCH MENU

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## SHIZUKE

Available for lunch only | \$45 Per Person

### COURSE ONE

Yellowtail Sashimi, Poached Garlic Ponzu, Shallots, Wasabi\*  
Wagyu Beef and Kimchi Dumplings  
Crispy Spicy Tuna Maki\*

### COURSE TWO

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

### DESSERT

Warm Chocolate Cake, Caramelized Peanuts, Toasted Sesame Banana Ice Cream



Prime Skirt Steak



Crispy Spicy Tuna Maki



Wagyu Beef and Kimchi Dumplings



Teriyaki Salmon

*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

## TOKUJO

\$60 Per Person

### COURSE ONE

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

### COURSE TWO

Chef's Selection Three Kind Sashimi Platter\* • Crispy Spicy Tuna Maki\*

### COURSE THREE

Prime Skirt Steak, Sweet Garlic Soy • Grilled Salmon Teriyaki, Pickled Cucumbers  
Sweet Potato, Ginger Teriyaki

### DESSERT

Warm Chocolate Cake, Caramelized Peanuts and Banana Sesame Ice Cream



Yuzu Miso Marinated Black Cod



Hamachi Serrano Chili Maki



Warm Chocolate Cake

## OKIRAKU

\$72 Per Person | Pharmaceutical Menu

### COURSE ONE

Escolar Tataki, White Asparagus, Yuzu Shallot\* • Wagyu Beef and Kimchi Dumplings, Soy Vinaigrette  
Shishito Peppers, Ponzu, Bonito Flakes

### COURSE TWO

Chef's Selection Three Kind Sashimi Platter\* • Hamachi Serrano Chili Maki\*

### COURSE THREE

Yuzu Miso Marinated Black Cod, Pickled Red Onions • Prime Rib Eye, Wafu Dressing  
Grilled Broccolini, Ginger Shallot Dressing • Japanese Rice Hot Pot, Wild Mushrooms, Mountain Greens  
Crispy Brussels Sprouts, Japanese Mustard Vinaigrette, Bonito Flakes

### DESSERT

Warm Chocolate Cake, Caramelized Peanuts and Banana Sesame Ice Cream

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# PRIVATE DINING MENUS

For the most adventurous guests, OMAKASE translates to “I’ll leave it to you.” Put your trust in Chef Boyd Cheong and he will create a personalized tasting of all our premium in-house ingredients.

## SIGNATURE OMAKASE

\$98 Per Person | Served family style | Menus may vary

### COURSE ONE

Big Eye Tuna Tartare, Avocado, Sweet Potato Chip\*  
Robata Grilled Scallops, Yuzu Aioli, Wasabi Pea Dust  
Wagyu Beef and Kimchi Dumplings, Soy Vinaigrette

### COURSE TWO

Chef’s Selection Five Kind Sashimi Platter with Fresh Wasabi\*  
Dynamite Scallop Maki\*

### COURSE THREE

Yuzu Miso Marinated Black Cod, Pickled Red Onions  
Grilled Broccolini, Ginger Shallot Dressing  
Rock Shrimp Tempura, Wasabi Pea Dust, Sweet Chili Aioli

### COURSE FOUR

Prime NY Strip, Truffle Aioli • Sweet Corn, Soy Garlic Butter  
Japanese Rice Hot Pot, Wild Mushrooms, Mountain Greens

### DESSERT

Chef’s Selection Dessert Platter



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