
CHICAGO 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

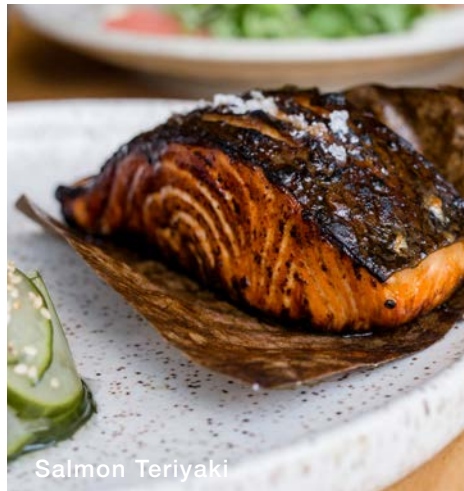
\$500 Minimum Delivery Order • Minimum 48-hour Notice • Earliest Delivery & Pick-up is 11:30AM

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

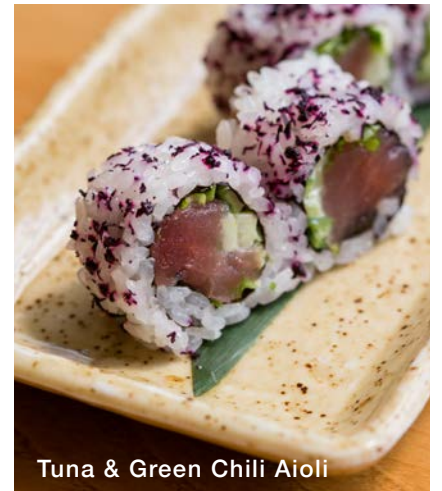
CONTACT: Erin Koss | 312.477.7652 | EKoss@RokaAkor.com
456 North Clark Street, Chicago, IL 60654 | RokaAkor.com



Prime Skirt Steak



Salmon Teriyaki



Tuna & Green Chili Aioli

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
Tuna & Green Chili Aioli • 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
\$150

Hamachi Serrano Chili
California
Salmon Avocado
Crispy Prawn & Chirashi
Crispy Spicy Tuna
Crispy Butterfish
Dynamite Scallop
Seared Salmon Maki

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

Grilled Vegetable
Cucumber
Spicy Avocado

SASHIMI

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

Ora King Salmon (Sake) 9 • Striped Bass (Suzuki) 9 • Yellowtail (Hamachi) 8.5
Big Eye Tuna (Mebachi) 10 • Sea Urchin (Uni) 26 • Alaskan King Crab (Taraba Gani) 20
Semi Fatty Blue Fin Tuna (Chu Toro) MKT • Fatty Blue Fin Tuna (Toro) MKT • 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



Salmon Avocado

*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

Choose 3 items | \$15 per person

Butterfish Tataki with White Asparagus, Yuzu Shallot Dressing • Beef Tataki with Pickled Daikon and Truffle
Robata Grilled Shishito Peppers with Wafu, Bonito Flakes • Tuna Tataki with Caramelized Red Onions
Spicy Fried Tofu with Avocado Relish, Fresno Chili Flakes • Mizuna Salad with Lemongrass Dressing
Wagyu Beef and Kimchi Dumplings • Steamed Edamame with Sea Salt • Lobster & Shrimp Dumplings



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 • Asparagus with Wafu Dressing

Side of Sushi Rice 2 (small) | 15 (large)

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