
HOUSTON 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
Minimum 48-hour Notice • Earliest Delivery & Pick-up is 11:30AM
\$25 Delivery & Set Up Fee • Delivery within 10 Miles of Houston

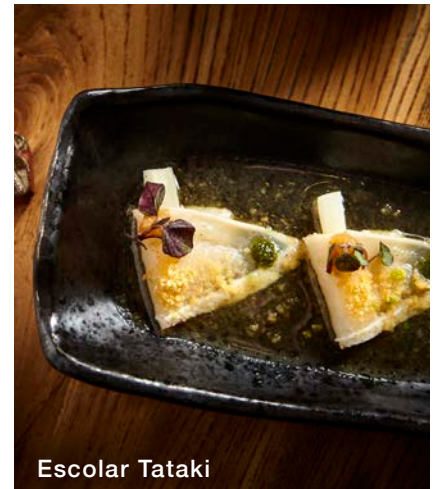
CONTACT: Jessica Orona | 713.622.1777 | JOrona@RokaAkor.com
2929 Wesleyan St #100, Houston, TX 77027 | RokaAkor.com



Tuna Tataki



Wagyu Beef & Kimchi Dumplings



Escolar Tataki

APPETIZERS

Pick 3 items | \$15 per person

Escolar Tataki with White Asparagus, Yuzu Shallot Dressing*
Robata Grilled Shishito Peppers with Spicy Wafu, Bonito Flakes
Tuna Tataki with Ponzu, Spicy Red Onions and Lotus Root Chips*
Spicy Fried Tofu with Avocado Relish, Fresno Chili Flakes
Wagyu Beef & Kimchi Dumplings
Steamed Edamame with Sea Salt
Lobster & Shrimp Dumplings
Beef Tataki with Pickled Daikon, Truffle and Truffle Jus*
Mizuna Salad with Avocado, Ruby Grapefruit and Sweet Onion Vinaigrette

CATERING MENUS



Nigiri & Maki Platter

Assorted Maki Platter



Sashimi Platter

SUSHI

MAKI PLATTER

10 Maki Rolls

\$150

Hamachi Serrano Chili*

California

Salmon Avocado*

Spicy Tuna*

Dynamite Scallop

Crispy Prawn and Chirashi*

NIGIRI & MAKI PLATTER

20 pieces Nigiri & 5 Maki Rolls

\$160

NIGIRI

Salmon

Hamachi

Big Eye Tuna

MAKI

See Maki Selections

VEGGIE PLATTER

10 Maki Rolls

\$100

Vegetable

Cucumber

Avocado

SASHIMI

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

Ora King Salmon (Kingusa) 10 • Hokkaido Scallop (Hotate) 10 • Salmon (Sake) 8 • Sea Urchin (Uni) MK

Yellowtail (Hamachi) 9 • Amberjack (Kampachi) 12 • Freshwater Eel (Unagi) 10 • Fluke (Hirame) 10

Striped Jack (Shima Aji) 14 • Spot Prawn (Amaebi) 11 • Blue Fin Tuna (Hon Maguro) 14

Premium Semi-Fatty Tuna (Chu Toro) 18 • Premium Fatty Tuna (Toro) 22

Big Eye Tuna (Mebachi Maguro) 11 • Alaskan King Crab (Taraba Gani) 20 • Red Snapper (Madai) 11

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



Prime Beef & Chicken Yakitori Skewers

Yuzu Miso Marinated Black Cod Skewers

ROBATA GRILL

Per piece

Yuzu Miso Marinated Black Cod Skewers 5 • Lamb Cutlet With Korean Spices* 9

Prime Beef Skewer with Sweet Garlic Soy* 6 • Chicken Yakitori Skewer 4

Salmon Teriyaki with Pickled Cucumbers* 7



Sweet Corn



Sweet Potato



Brussels Sprouts

VEGGIES

Per Skewer

Sweet Corn with Soy Butter 3 • Sweet Potato with Ginger Teriyaki 3 • Asparagus with Wafu Dressing 3

Per order

Crispy Brussels Sprouts with Japanese Mustard Vinaigrette, Bonito Flakes 7

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

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