



*ROKA AKOR A5 JAPANESE WAGYU MEAL	118 per person
*Yellowtail Sashimi with Green Chili, Shallots and Poached Garlic Ponzu	
*Poached Maine Lobster Roll	
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*Japanese Grade A5+ Wagyu Beef from Miyazaki Prefecture (4oz)	
Broccolini with Ginger Shallot Dressing and Sesame	
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Warm Valrhona Chocolate Cake with Almond Caramel and Vanilla Ice Cream	

Cold Appetizers

ROKA AKOR *Yellowtail Sashimi with Green Chili, Shallots and Poached Garlic Ponzu	19
*Crispy Sashimi Tacos with Tabasco Ponzu, Avocado and Cherry Tomatoes	18
*Ora King Salmon Salmon Tataki with Sesame, Rice Crackers and Warm Brown Butter Ponzu	19
ROKA AKOR *Wagyu Filet Tartare with Almond Black Truffle Aioli, Truffle Caviar and Quail Egg	25
*Tuna Tataki with Yuzu Shallot Dressing, Japanese Herbs and Avocado	18

Warm Appetizers

Edamame with Balinese Sea Salt	7
Miso Soup with Seasonal Mushrooms	7
ROKA AKOR Tiger Shrimp Tempura with Wasabi Pea Dust and Sweet Chili Aioli	16
Japanese Style Fried Chicken with Smoked Chili Aioli	15
Snake River Farms Kurobuta Pork Belly with Breakfast Radish and Tarragon Miso	18
Shishito Peppers with Ponzu and Bonito Flakes	12
ROKA AKOR *Scallops with Yuzu and Wasabi Pea Seasoning	19
*Crispy Rice with Spicy Tuna Tartare	18

Sashimi & Nigiri

*Sashimi Chef Selection (5 or 7 kinds, 2 pieces each)	49/62
*Traditional Nigiri Chef Selection (5 kinds, 1 piece each)	30
*Premium Blue Fin Tuna Flight (Hon, Chu, and O Toro, 2 pieces each)	59

ROKA AKOR **Modern Nigiri** (2 pieces per order)

*Yellowtail with Crispy Shallots and Ponzu	14	*Seared King Salmon Belly with Yuzu	16
*A5 Wagyu Tartare Gunkan with Osetra Caviar	21	*Blue Fin Tuna with Uni and Wasabi	20
*Spot Prawn with Uni and Osetra Caviar	22	*Unagi Gunkan with Soft Quail Egg	14
*Seared Scallop with Parmesan and Truffle Caviar	17	*Langoustine with Basil and Yuzu	22

Maki Rolls

ROKA AKOR *Hamachi Serrano Chili Roll	16	*Crunchy Spicy Tuna Roll	13
*Dungeness Crab California Roll	16	*Salmon Avocado Roll	15
*Seared King Salmon and Dungeness Crab Roll	20	*Poached Maine Lobster Roll	21
Robata Grilled Unagi and Tamago Roll	15	*ROKA Futo Maki Roll	25

Steaks & Meats

ROKA AKOR *Snake River Farms Wagyu Filet (8oz) with Chili Ginger Sauce	58
*Olivier's Butchery Prime Dry Aged Rib Eye (12oz) with Ginger and Scallion Sauce	52
*Snake River Farms Wagyu Sirloin (6oz) with Grilled Bone Marrow and Spicy Sweet Garlic Soy	46
Glazed Baby Back Ribs with Cashew Nuts and Green Onion	36

ROKA AKOR **Japanese Wagyu** (Japanese Wagyu Selections are served with a minimum of 3oz)

*Japanese Grade A5+ Wagyu Beef from Hokkaido Prefecture	40/oz
*Japanese Grade A5+ Takamori Drunken Wagyu Beef from Yamaguchi Prefecture	50/oz
*Japanese Grade A5+ Kobe Wagyu Beef from Hyogo Prefecture	70/oz

Seafood

ROKA AKOR Yuzu Miso Marinated Black Cod (8oz) wrapped in a Japanese Magnolia Leaf	39
*Ora King Salmon (8oz) with Ginger Teriyaki Sauce with Cucumber Salad	30
ROKA AKOR King Crab Legs (10oz) with Chili Lime Butter	49

Vegetables/Sides

ROKA AKOR Sweet Corn with Butter and Soy	12
Broccolini with Ginger Shallot Dressing and Sesame	12
Crispy Brussels Sprouts with Mustard and Bonito Flakes	12
Bone Marrow with Sweet Garlic Soy	10

Dessert

ROKA AKOR Warm Valrhona Chocolate Cake with Almond Caramel and Vanilla Ice Cream	16
Japanese Strawberry Cheese Cake	14

An 18% Service Charge will be added to your bill

100% of the service charge will be retained by the restaurant, allowing us to pay premium wages to our staff

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition. 6% surcharge added to food and beverage sales for SF Employer Mandates