

OMAKASE Chef's Tasting Menu (Created Individually Per Person)

SIGNATURE 98 per person

COURSE ONE

Prime Beef Tataki, Fresh Shaved Truffle, Truffle Jus
Yellowtail Sashimi, Shallots, Poached Garlic Ponzu, Serrano Chili
Sake Steamed Mussels, Pork Belly, Garlic Shiso Butter Broth,
Sesame Bread

COURSE TWO

Chef's Selection 3 Kind Sashimi
Dynamite Scallop Maki

COURSE THREE

Yuzu Miso Marinated Black Cod, Pickled Red Onions
Sweet Corn, Soy Butter

COURSE FOUR

Snake River Farms American Wagyu Sirloin, Bone Marrow, Truffle Aioli
Fingerling Potatoes, Chimichurri

DESSERT

Warm Chocolate Cake, Peanuts, Chocolate Pearls
Vanilla Ice Cream

DECADENT 128 per person

COURSE ONE

Prime Beef Tataki, Fresh Shaved Truffle, Truffle Jus
Yellowtail Sashimi, Shallots, Poached Garlic Ponzu, Serrano
Toro Tartare, Osetra Caviar, Taro Chips
Robata Grilled Diver Sea Scallops, Yuzu Aioli, Wasabi Peas

COURSE TWO

Chef's Selection 5 Kind Sashimi
Chef Selection 3 Kind Nigiri

COURSE THREE

Roasted King Crab, Chili Lime Butter
Sweet Corn, Soy Butter

COURSE FOUR

Snake River Farms American Wagyu Filet, Chili Ginger Sauce
Japanese Rice Hotpot, Fresh Truffle

DESSERT

Chef's Selection Dessert Platter

COLD/HOT PLATES

	Prime Beef Tataki, Fresh Shaved Truffle, Truffle Jus, Pickled Daikon*	22
	Yellowtail Sashimi, Shallots, Poached Garlic Ponzu, Serrano Chili*	19
ROKA AKOR	Toro Tartare, Osetra Caviar, Quail Egg, Taro Crisps*	24
	Steamed Edamame, Sea Salt	5
	White Miso, Wild Mushrooms, Tofu	5.5
ROKA AKOR	Japanese Shishito Peppers, Ponzu, Bonito Flakes	9
ROKA AKOR	Crispy Squid, Chili, Lime	11
ROKA AKOR	Wagyu Beef and Kimchi Dumplings, Soy Vinaigrette	12
ROKA AKOR	Grilled Pork Belly, Miso Mustard, Pickled Vegetables	15
ROKA AKOR	Grilled Diver Sea Scallops, Yuzu Aioli, Crushed Wasabi Peas	16
	Shrimp Tempura, Crushed Wasabi Peas, Sweet Chili Aioli	15

PREMIUM SASHIMI | NIGIRI | MAKI

	Sashimi Chef Selection* (5 or 7 Kind)	36 /48
ROKA AKOR	Modern Nigiri Selection* (5 or 7 Kind)	26/35

MAKI

ROKA AKOR	Hamachi Serrano Chili*	13	Seared Salmon*	18
ROKA AKOR	Dynamite Scallop*	18	Lobster	24
	Crispy Spicy Tuna*	12		

ROBATA GRILL SELECTIONS

PRIME STEAKS | DOMESTIC WAGYU | JAPANESE WAGYU

ROKA AKOR	Prime Rib Eye (12 oz.), Wafu Dressing	40
	Prime New York Strip (10 oz.), Truffle Aioli	48
	Snake River Farms American Wagyu Sirloin (6 oz.), Bone Marrow, Truffle Aioli	39
	Snake River Farms American Wagyu Filet (8 oz.), Chili Ginger	50
	Japanese Grade A5-10+ Wagyu Beef from Miyazaki Prefecture* <small>Minimum 3 oz. per order</small>	mkt
	Japanese Grade A5-10+ Takamori Wagyu Beef from Yamaguchi Prefecture* <small>Minimum 3 oz. per order</small>	mkt
	Certified Tajima Kobe Beef from Hyogo Prefecture* <small>Minimum 3 oz. per order</small>	mkt

SEAFOOD

ROKA AKOR	Yuzu Miso Marinated Black Cod, Pickled Red Onion	36
	Roasted King Crab, Chili Lime Butter, Cucumber	48

CLASSICS

ROKA AKOR	Korean Spiced Lamb Cutlets, Smoked Eggplant and Cucumber	38
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VEGETABLES | SIDES

	Sweet Corn, Soy, Butter	8
	Crispy Brussels Sprouts, Wafu, Mustard, Bonito Flakes	8
	Cremini Mushrooms, Soy Butter	8
ROKA AKOR	Japanese Mushroom Rice Hot Pot w/ Winter Black Truffle	15/40

*items are served raw or undercooked; contain or may contain raw or undercooked ingredients

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

ROKA AKOR = Signature dishes