



PRIVATE
DINING
guide

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DINING

capacity & spaces

MAIN DINING ROOM

Seats up to 120 guests

OUTDOOR PATIO

Seats up to 60 guests

BAR & LOUNGE

Seats up to 75 guests

PRIVATE DINING ROOM

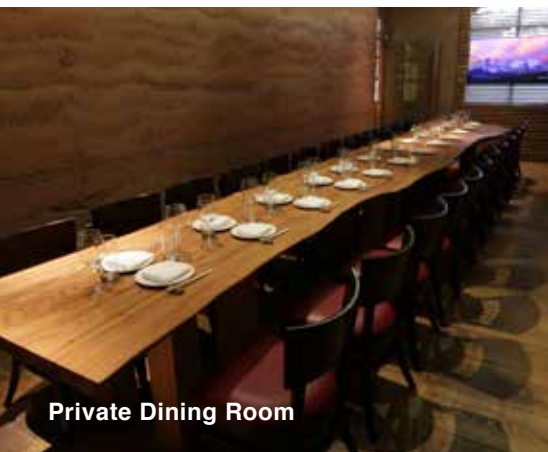
Seats up to 25 guests at a boardroom style table



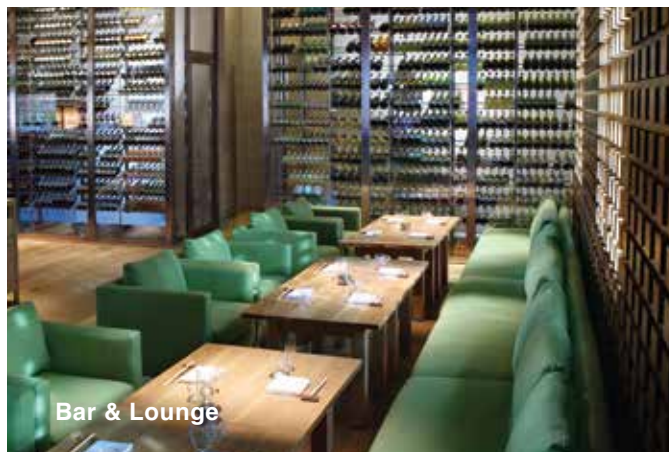
Main Dining Room



Outdoor Patio



Private Dining Room



Bar & Lounge



PRIVATE DINING

menus

TOKUJO

\$72 per person

COURSE ONE

Butterfish Tataki with Yuzu Shallot Dressing*
Crispy Fried Squid with Chili and Lime
Japanese Shishito Peppers with Ponzu and Bonito

COURSE TWO

Premium Sashimi Selection with Fresh Wasabi*
Salmon Avocado Roll*
Spicy Tuna Roll*

COURSE THREE

Salmon with Miso Glaze and Pickled Cucumber*
Skirt Steak with Shiso Chimichurri*

SIDES

Sweet Corn with Soy and Butter
Broccolini with Ginger Shallot Dressing
Japanese Wild Mushroom Hot Pot

DESSERT

Exotic Fruit and House made Sorbet and Ice Cream



Sweet Corn



Salmon Teriyaki



Spicy Tuna Roll

Menu is served family style. Vegetarian, Vegan, and Gluten Free menus available upon request. Items subject to change based on seasonal availability.

**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

OKIRAKU

\$85 per person

COURSE ONE

Butterfish Tataki with Yuzu Shallot Dressing*

Beef Tataki with Charred Onion Mignonette*

Japanese Shishito Peppers with Ponzu and Bonito Flakes

COURSE TWO

Premium Sashimi Selection with Fresh Wasabi*

Hamachi Serrano Chili Roll*

COURSE THREE

Yuzu Miso Marinated Black Cod with Pickled Red Onions

Prime Striploin with Truffle Aioli*

SIDES

Sweet Corn with Soy Butter

Asparagus with Wafu and Sesame Dressing

Japanese Wild Mushroom Hot Pot

DESSERT

Warm Valrhona Chocolate Cake with Vanilla Bean Ice Cream



Hamachi Serrano Chili Roll



Yuzu Miso Marinated Cod



Asparagus

PRIVATE DINING

menus

DERAKKUSU

\$98 per person

COURSE ONE

Beef Tataki with Charred Onion Mignonette*
Seasonal Pacific Oysters with Yuzu*
Butterfish Tataki with Yuzu Shallot Dressing*

COURSE TWO

Premium Sashimi Selection with Fresh Wasabi*
Seared Salmon Roll*
Hamachi Serrano Chili Roll*

COURSE THREE

Yuzu Miso Marinated Black Cod with Pickled Red Onions
Wagyu Rib Eye with Wafu Dressing*

SIDES

Sweet Corn with Soy Butter
Brussel Sprouts with Japanese Mustard and Bonito
Japanese Wild Mushroom Hot Pot

DESSERT

Warm Valrhona Chocolate Cake with Vanilla Bean Ice Cream



Premium Sashimi

OMAKASE

\$145 Decadent | \$215 Super Premium

For our most adventurous guests,
OMAKASE translates to
“I’ll leave it to you.”

Put your trust in Chef Tyson Tellez
and he will create a personalized tasting
of all our premium in-house ingredients.



Beef Tataki

PRIVATE DINING

menus

STEAKHOUSE ONE

\$125 per person

STARTERS

served family style

Butterfish Tataki with White Asparagus and Yuzu Shallot Dressing*

Pork Belly with Pickled Radish and Maple Verjus

Beef Tataki with Charred Onion Mignonette*

ENTRÉE

Prime Skirt Steak with Shiso Chimichurri*

Prime Striploin with Truffle Aioli*

Salmon with Miso Glaze and Pickled Cucumber* ·

Chilean Seabass with Yuzu Dashi and Truffle

served with

Brussel Sprouts with Japanese Mustard and Bonito

Whipped Yukon Gold Potatoes

Broccolini with Ginger Shallot Dressing

DESSERT

Warm Valrhona Chocolate Cake with Vanilla Bean Ice Cream

Ube Pot De Creme with Fresh Exotic Fruit and Bubu Tuile



Tuna Tataki



Rib Eye



Broccolini

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PRIVATE DINING

menus

STEAKHOUSE TWO

\$175 per person

STARTERS

served family style

Seasonal Oysters on the Half Shell*

Butterfish Tataki with Yuzu Shallot Dressing*

Albacore Takaki with Sweet Potato Nest and Peppercorn Dressing*

Beef Tataki with with Charred Onion Mignonette*

ENTRÉE

Lobster Tempura with Chili Ponzu and Wasabi Aioli

Wagyu Ribeye with Artisan Salts*

Chilean Seabass with Yuzu Dashi and Truffle

Prime Strip Loin with Truffle Aioli*

served with

Brussels Sprouts with Japanese Mustard and Bonito

Whipped Yukon Gold Potatoes

Broccolini with Ginger Shallot Dressing

Japanese Wild Mushroom Hot Pot

DESSERT

Warm Valrhona Chocolate Cake with Vanilla Bean Ice Cream

Ube Pot De Creme with Fresh Exotic Fruit and Bubu Tuile

Green Tea Tart with Macerated Raspberries



Ube Pot De Creme



Wagyu Strip Loin



Lobster Tempura

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