





---

PRIVATE  
DINING  
*guide*

ERIN KOSS

*EKoss@RokaAkor.com*

312.477.7652

Roka Akor River North | 456 North Clark Street, Chicago, IL  
RokaAkor.com |   @RokaAkorChicago

# DINING *spaces & capacity*

## AKAI

*Private Room seats 18 to 42 guests*

## TONARI

*Private Room seats up to 45 guests  
or 55 standing guests*

## OMAKASE

*Semi-Private Room seats up to 18 guests*

## CHEF'S TABLE

*Main Dining Table seats 9 to 12 guests*

## ROKA | BAR

*Seats up to 60 guests or 120 standing guests*

## BANQUETTE

*Seats up to 25 guests*

## MAIN DINING AREA

*Seats up to 120 guests*

## FULL RESTAURANT

*Seats up to 300 guests*



# DINING

## *spaces & capacity*

### FULL RESTAURANT BUYOUT

Roka Akor offers a unique experience for large parties. Impress your guests with a full lunch or dinner event with a wide selection of options including, but not limited to:

- Raw Bar
- Signature Sushi Bar
- Shochu & Sake Tastings
- Passed Appetizers
- Seated Dinner
- Custom Dessert Bar
- Full Service Premium Bar
- Beverage Consultation
- Guided Beverage Experience with In-House Sommelier

All Private Dining & Restaurant Buyouts include an opportunity to explore our distinguished beverage program with guidance from our talented team of in-house sommeliers, sake experts, and mixologists. They will assist with creating the perfect experience for your event. Choose pairings from Roka Akor's award-winning wine list, the largest sake and shochu programs in Chicago, dynamic signature cocktails, and more.

### ASK ABOUT OUR AWARD-WINNING BEVERAGE PROGRAM!



Passed Appetizers



Sake Tastings

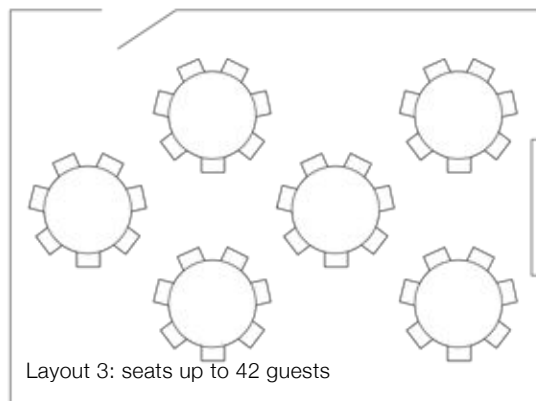
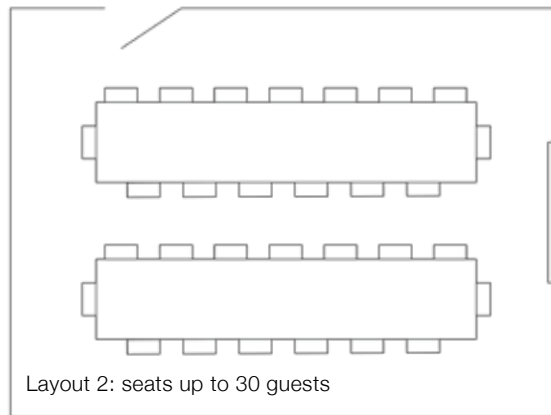
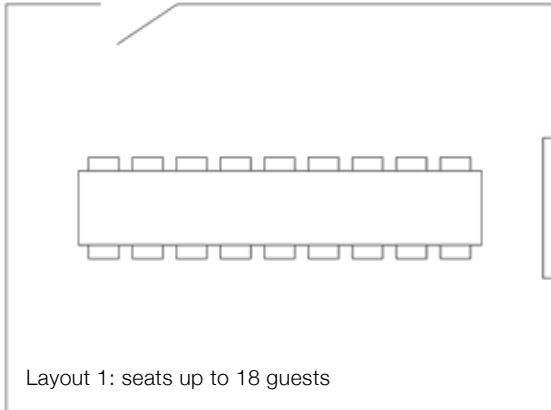


Sushi Bar

# SEATED diagrams

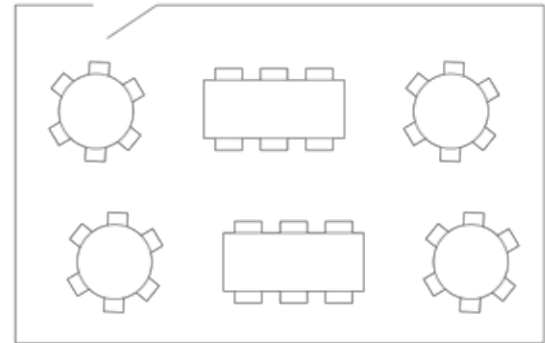
## AKAI

*Private Room seats 18 to 42 guests, choice of layout  
Optional A/V, private bar rental is available*



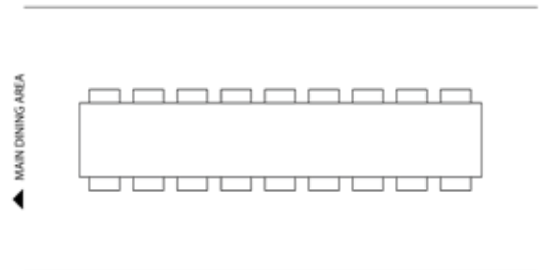
## TONARI

*Private Room seats up to 45 guests or 55 standing  
Complimentary A/V, private bar rental is available*



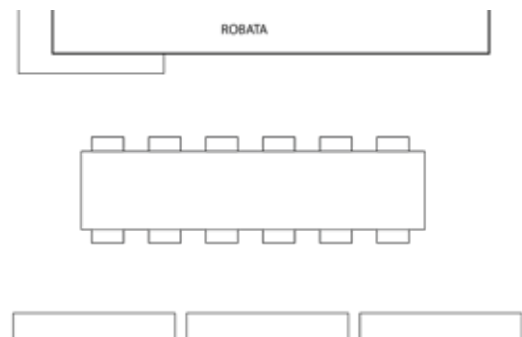
## OMAKASE

*Semi-Private Room seats up to 18 guests*



## CHEF'S TABLE

*Main Dining Table seats 9 to 12 guests*



# PRIVATE DINING

## *menus*



### COCKTAIL RECEPTION

*Choose any combination of items*

#### HOT APPETIZERS

##### Dinner Portions

- Steamed Edamame with Sea Salt 6
- Spicy Edamame with Fresh Chili and Lime 6
- Grilled Shishito Peppers with Ponzu and Bonito Flakes 10

##### Individual Portions | Cones

- Crispy Fried Squid with Chili and Lime 6.5
- Rock Shrimp Tempura with Wasabi Pea Dust and Sweet Chili Aioli 7.5

#### HORS D'OEUVRES

##### Cold | Per Piece

- Oysters on the Half Shell with Lemon Ponzu Mignonette\* (min 30) 4.5
- Charred Heirloom Tomato Skewer with Black Garlic Vinaigrette (Summer/Fall) 4
- Yellowtail Sashimi with Poached Garlic Ponzu, Green Chili and Shallots\* 4
- Escolar Tataki, White Asparagus, Yuzu Shallot Dressing\* 3
- Prime Beef Tataki, Truffle, Truffle Jus, Pickled Daikon\* 5

##### Hot | Per Piece

- Wagyu Beef & Kimchi Dumplings 4.5
- Spicy Fried Tofu with Avocado Relish, Fresno Chili Flakes 4
- Robata Grilled Scallops with Yuzu & Wasabi\* 8.5
- Grilled Asparagus Skewer with Wafu Dressing 4
- Grilled Cremini Mushrooms with Soy Garlic Butter (min 30) 4.5
- Spicy Tuna Tartare over Crispy Rice\* 4
- Lamb Cutlets with Korean Spices\* 9
- Robata Grilled Pork Belly Skewer (min 30) 7.5
- Robata Grilled Chicken Yakitori (min 30) 7.5
- Filet Skewer with Korean Chili Ginger Sauce\* (min 30) 10.5



*Vegetarian, Vegan, and Gluten Free menus available upon request. Menus and prices are seasonal and subject to change.*

*\*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*



### COCKTAIL RECEPTION

*Choose any combination of items*

#### PREMIUM NIGIRI & SASHIMI

**Two Pieces Nigiri | Three Pieces Sashimi**

- Salmon (Sake) 10
- Freshwater Eel (Unagi) 11
- Salmon Belly (Sake Toro) 11
- Yellowtail (Hamachi) 11
- Blue Fin Tuna (Hon Maguro) 16
- Fatty Tuna (Chu Toro) 21
- Sea Urchin (Uni) MP
- Amberjack (Kanpachi) 13
- Big Eye Tuna (Mebachi Maguro) 13
- Premium Fatty Tuna (O Toro) 24

#### MAKI ROLLS

**Eight Pieces Per Roll**

- Hamachi Serrano\* 14
- California\* 14
- Salmon Avocado\* 12
- Soft Shell Crab 15
- Lobster 24
- Crispy Spicy Tuna\* 13
- Dynamite Scallop\* 19
- Crispy Prawn 13
- Crispy Prawn & Chirashi\* 18
- Vegetable Tempura 12

#### DESSERTS

**Prices May Vary**

Custom Dessert Bar with Seasonal Desserts, Sorbet & Ice Cream

*Vegetarian, Vegan, and Gluten Free menus available upon request. Menus and prices are seasonal and subject to change.*

*\*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*

### TOKUJO

*\$75 per person*

#### COURSE ONE

Escolar Tataki, White Asparagus, Yuzu Shallot Dressing  
Crispy Squid, Serrano Chili, Lime  
Robata Grilled Shishito Peppers, Ponzu, Bonito Flakes

#### COURSE TWO

Chef's Selection Three Kind Sashimi Platter  
Crispy Spicy Tuna Maki\*

#### COURSE THREE

Grilled Salmon Teriyaki, Pickled Cucumbers  
Asparagus, Wafu Dressing  
Prime New York Strip, Truffle Aioli\*  
Crispy Brussels Sprouts, Japanese Mustard Vinaigrette, Bonito Flakes

#### DESSERT

Warm Chocolate Cake, Caramelized Peanuts, Chocolate Crisps, Vanilla Bean Ice Cream

*Menus are served family-style. Choosing dishes per course is not required. Substitutions may be requested.*



Chocolate Cake



Salmon Teriyaki



Crispy Spicy Tuna

*Menu is served family style. Vegetarian, Vegan, and Gluten Free menus available upon request. Menus and prices are seasonal and subject to change.*

*\*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

*\$95 per person*

#### COURSE ONE

Beef Tataki, Pickled Daikon, Truffle, Truffle Jus\*

Shrimp and Lobster Dumplings

Yellowtail Sashimi, Poached Garlic Ponzu, Shallots, Wasabi\*

#### COURSE TWO

Chef's Selection Three Kind Sashimi Platter\*

Dynamite Scallop Maki\*

#### COURSE THREE

Yuzu Miso Marinated Black Cod, Pickled Red Onions

Prime New York Strip, Truffle Aioli\*

Japanese Mushroom Rice Hotpot, Mountain Greens

Crispy Brussels Sprouts, Japanese Mustard Vinaigrette, Bonito Flakes

#### DESSERT

Warm Chocolate Cake, Caramelized Peanuts, Chocolate Crisps, Vanilla Bean Ice Cream

*Menus are served family-style. Choosing dishes per course is not required. Substitutions may be requested.*



Beef Tataki



Black Cod



Brussels Sprouts

*Menu is served family style. Vegetarian, Vegan, and Gluten Free menus available upon request. Menus and prices are seasonal and subject to change.*

*\*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*

For our most adventurous guests, OMAKASE translates to “I’ll leave it to you.” Put your trust in our Head Chef to create a personalized tasting experience.

### SIGNATURE OMAKASE

*Our most popular tasting experience highlights all of our best-selling dishes, served family-style \$105 per person*

#### COURSE ONE

Toro Tartare, Osetra Caviar, Quail Egg, Taro Crisp\*  
Wagyu Beef and Kimchi Dumplings  
Yellowtail Sashimi, Poached Garlic Ponzu, Shallots, Wasabi\*

#### COURSE TWO

Chef’s Selection Five Kind Sashimi Platter\*  
Dynamite Scallop Maki\*

#### COURSE THREE

Yuzu Miso Marinated Black Cod, Pickled Red Onions  
Rock Shrimp Tempura, Wasabi Pea Dust, Sweet Chili Aioli  
Sweet Corn, Soy Butter

#### COURSE FOUR

Snake River Farms Wagyu Sirloin, Bone Marrow, Truffle Aioli\*  
Japanese Mushroom Rice Hot Pot, Mountain Greens  
Crispy Brussels Sprouts, Japanese Mustard Vinaigrette, Bonito Flakes

#### DESSERT

Chef’s Selection Dessert Platter

*Menus are served family-style. Choosing dishes per course is not required. Substitutions may be requested.*



Sweet Corn



Wagyu Sirloin



Dynamite Scallop Maki

*Menu is served family style. Vegetarian, Vegan, and Gluten Free menus available upon request. Menus and prices are seasonal and subject to change.*

*\*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*

### DECADENT OMAKASE

*Composed of the freshest & most premium items, delivered daily from all over the world*  
*\$145 per person*

#### COURSE ONE

Prime Beef Tataki, Pickled Daikon, Truffle, Truffle Jus\*  
Robata Grilled Scallops, Yuzu Aioli, Wasabi Dust  
Toro Tartare, Osetra Caviar, Quail Egg, Taro Crisp\*

#### COURSE TWO

Chef's Selection Five Kind Sashimi Platter\*  
Signature Modern Nigiri (2 Kinds)\*

#### COURSE THREE

Robata Grilled Chilean Sea Bass, Sweet Corn Miso, Edamame, Sweet Pepper  
Whole Lobster Tempura, Spicy Ponzu, Wasabi Aioli

#### COURSE FOUR

Snake River Farms American Wagyu Filet, Chili Ginger Sauce\*  
Japanese Mushroom Rice Hotpot, Mountain Greens, Fresh Shaved Truffle  
Asparagus, Wafu Dressing

#### DESSERT

Chef's Selection Dessert Platter

*Menus are served family-style. Choosing dishes per course is not required. Substitutions may be requested.*



Sashimi Platter



Asparagus



Lobster Tempura

*Menu is served family style. Vegetarian, Vegan, and Gluten Free menus available upon request. Menus and prices are seasonal and subject to change.*

*\*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*

### “THE BEST OF THE BEST” OMAKASE

*\$198 per person*

#### COURSE ONE

Prime Beef Tataki, Truffle, Truffle Jus, Pickled Daikon\*  
Robata Grilled Scallops, Yuzu Aioli, Wasabi Dust, Fresh Truffle  
Shrimp & Lobster Dumplings

#### COURSE TWO

Chef's Selection Seven Kind Sashimi Platter\*  
Modern Nigiri Selection paired with Caviar\*

#### COURSE THREE

Chilean Seabass, Sweet Corn Miso, Edamame, Sweet Pepper  
Whole Lobster Tempura, Spicy Ponzu, Wasabi Aioli

#### COURSE FOUR

Roasted King Crab, Chili Lime Butter, Cucumber  
Japanese A5 Miyazaki Wagyu\*  
Japanese Mushroom Rice Hotpot, Mountain Greens, Fresh Shaved Truffle  
Cremini Mushrooms, Soy Garlic Butter

#### DESSERT

Chef's Selection Dessert Platter

### FEATURED JAPANESE WAGYU SELECTIONS

*Available à la carte per ounce | Upgrade beef option*

JAPANESE GRADE A5-10+ WAGYU BEEF Miyazaki Prefecture 30/oz. | 40 upgrade

JAPANESE GRADE A5-10+ WAGYU BEEF “Snow Beef” Hokkaido Prefecture 30/oz. | 40 upgrade

JAPANESE GRADE A5-10+ TAKAMORI “Drunken Wagyu” 35/oz. | 50 upgrade

CERTIFIED TAJIMA KOBE BEEF Hyogo Prefecture 60/oz. | 45 upgrade

*Menu is served family style. Vegetarian, Vegan, and Gluten Free menus available upon request. Menus and prices are seasonal and subject to change.*

*\*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.*