



---

PRIVATE  
DINING  
*guide*

KARI MORRIS

*KMorris@RokaAkor.com*

602.291.8944

Roka Akor Houston | 2929 Wesleyan Street #100, Houston, TX

RokaAkor.com |  @RokaAkorHou  @RokaAkorHouston

# DINING

## *spaces & capacity*

### ROKA ROOM

*Seats up to 40 guests or 60 for a standing cocktail reception*

### RO & KA ROOMS

*Each room seats up to 20 guests*

### CHEF'S TABLE

*Seats up to 10 guests*

### MAIN DINING ROOM

*Seats up to 80 guests*



Main Dining Room



Chef's Table



Roka Room



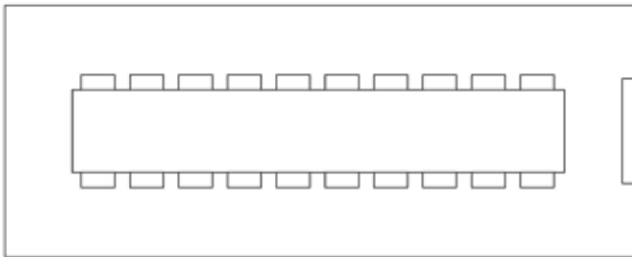
ROKA | BAR



# SEATED *diagrams*

## RO & KA ROOMS

*Private Rooms each seat up to 20 guests*



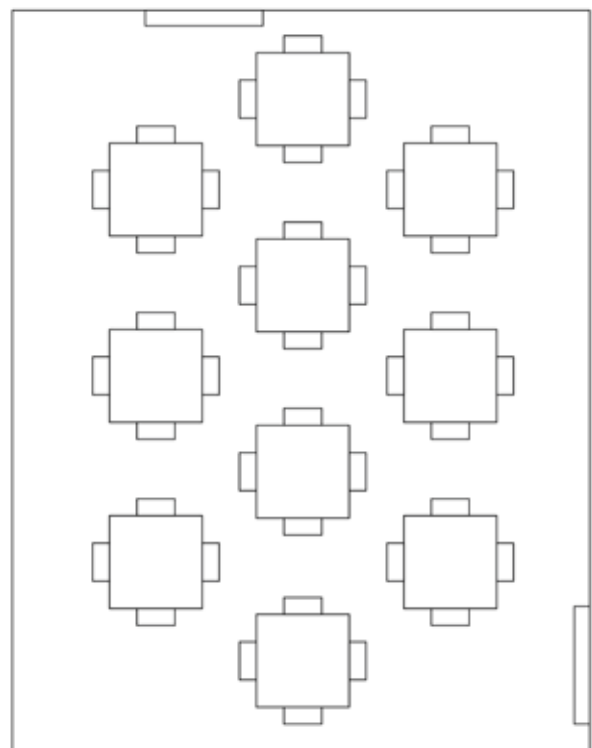
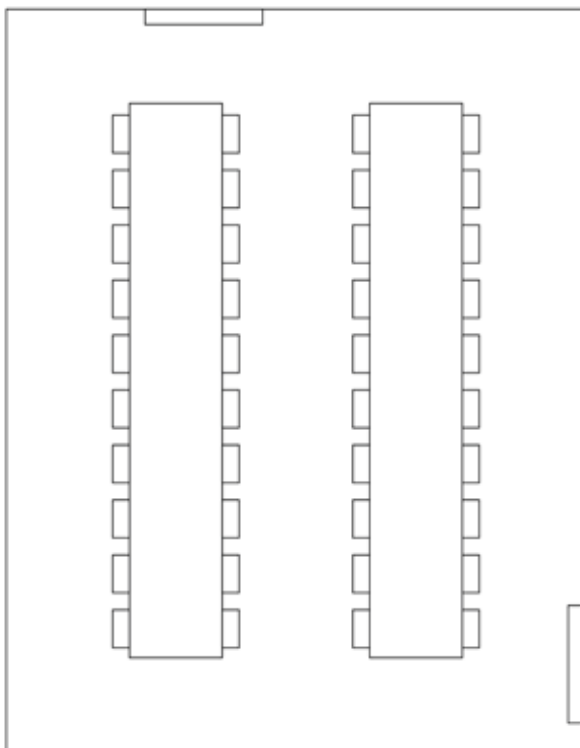
## CHEF'S TABLE

*Semi-Private Table seats up to 10 guests*



## ROKA ROOM

*Private Room seats up to 40 guests or 60 for a standing cocktail reception*



# PRIVATE DINING

## *menus*

### TOKUJO

*\$78 per person*

#### COURSE ONE

Yellowtail Sashimi with Green Chili, Shallots & Poached Garlic Ponzu\*  
Wagyu Beef & Kimchi Dumplings  
Crispy Fried Squid with Serrano Chili and Lime

#### COURSE TWO

Chef's Selection Sashimi Platter\*  
Crispy Spicy Tuna Roll\*

#### COURSE THREE

Salmon Teriyaki with Pickled Cucumber\*  
Prime NY Strip with Miso Garlic Compound Butter\*

#### SIDES

Crispy Brussels Sprouts with Wafu and Bonito Flakes  
Japanese Mushroom Rice Hot Pot

#### DESSERT

Warm Valrhona Chocolate Cake with Almond Caramel and Vanilla Ice Cream



Brussels Sprouts



Salmon Teriyaki



Tuna and Green Chili Roll

*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

*\$98 per person*

#### COURSE ONE

Prime Beef Tataki with Shaved Black Truffle, Truffle Jus and Pickled Daikon\*  
Yellowtail Sashimi with Green Chili, Shallots and Poached Garlic Ponzu\*  
Shrimp Tempura with Wasabi Pea Dust and Sweet Chili Aioli

#### COURSE TWO

Chef's Selection Sashimi Platter\*  
Hamachi and Serrano Chili Maki\*

#### COURSE THREE

Snake River Farms Wagyu Sirloin (6 oz.) with Spicy Garlic Soy\*  
Yuzu Miso Marinated Black Cod with Pickled Red Onion

#### SIDES

Asparagus with Wafu and Sesame  
Japanese Mushroom Rice Hot Pot

#### DESSERT

Warm Valrhona Chocolate Cake with Almond Caramel and Vanilla Ice Cream



Hamachi Serrano Chili Roll



Yuzu Miso Marinated Black Cod



Asparagus

# PRIVATE DINING

## *menus*

### HAIMI

*\$118 per person*

#### COURSE ONE

Yellowtail Sashimi with Green Chili, Shallots and Poached Garlic Ponzu Sauce\*  
Prime Beef Tataki with Shaved Black Truffle, Truffle Jus and Pickled Daikon\*  
Robata Grilled Scallops with Yuzu\*

#### COURSE TWO

Chef's Selection 5 Piece Sashimi Platter\*  
Seared Escolar and Prawn Tempura

#### COURSE THREE

Snake River Farms Wagyu Filet with Chili Ginger Sauce\*  
Robata Grilled Maine Lobster Tails with Chili Lime Butter

#### SIDES

Butter Fingerling Potatoes with Chimichurri  
Crispy Brussels Sprouts with Wafu and Bonito Flakes

#### DESSERT

Decadent Dessert Platter



Premium Sashimi

### DECADENT OMAKASE

*\$145 per person*

For our most adventurous guests,  
OMAKASE translates to  
"I'll leave it to you."

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



Beef Tataki