

## SAN FRANCISCO CATERING

Roka Akor offers party-sized options for carryout or delivery. Make your next event an experience to remember! Enjoy beautifully crafted platters made with premium ingredients.

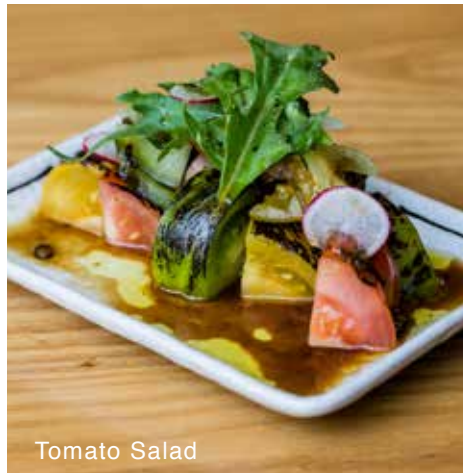
Orders Include: Plates, Napkins, Chopsticks, and Serving Utensils  
\$500 Minimum Delivery Order • Minimum 48-hour Notice  
Available Monday-Saturday 4-9PM • \$25 per Mile Delivery Fee



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Salmon Teriyaki



Tomato Salad



Wagyu Filet Tartare

## APPETIZERS

- Steamed Edamame with Balinese Sea Salt 7
- Spicy Edamame with Fresh Chili and Lime 9
- Oysters on the Half Shell with Yuzu Mignonette\* (min 30) 4.5
- Golden Beet Salad with Shiso Creme Fraiche and Lime (Winter/Spring) 16
- Charred Tomato Salad with Black Garlic Vinaigrette (Summer/Fall) 16
- Tuna Tataki with Yuzu Shallot Dressing and Avocado\* (6pcs) 21
- Wagyu Filet Tartare with Truffle Caviar\* 25
- Yellowtail Sashimi with Green Chili, Shallots and Poached Garlic Ponzu\* (5pcs) 21
- Robata Grilled Shishito Peppers with Ponzu and Bonito 12

# CATERING MENUS

## SUSHI

### MAKI PLATTER

10 Maki Rolls

\$190

Hamachi Serrano Chili\*  
California  
Salmon Avocado\*  
Crunchy Spicy Tuna\*  
Assorted Vegetable\*  
Unagi and Tomago\*

### NIGIRI & MAKI PLATTER

20 pieces Nigiri & 5 Maki Rolls

\$200

NIGIRI: Chef's Selection  
MAKI: See Maki Selections

### VEGAN PLATTER

20 pieces Assorted Vegan Nigiri  
& 5 Vegetable Maki Rolls

\$140

### NIGIRI PLATTER

40 pieces | \$250

Chef's Selection

### SASHIMI PLATTER

50 pieces | \$250

Chef's Selection

## SASHIMI & NIGIRI

Two pieces per order | Served à la carte

Salmon (Sake) 14 • Yellowtail (Hamachi) 12 • Sea Urchin (Uni) MP • Blue Fin Tuna (Hon Maguro) 16  
Big Eye Tuna (Mebachi Maguro) 13 • Fatty Tuna (Chu Toro) 21 • Salmon Belly (Sake Toro) 15  
Premium Fatty Tuna (O Toro) 24 • Amberjack (Kanpachi) 13 • Freshwater Eel (Unagi) 13



Nigiri Platter

Sashimi Platter

## ROBATA GRILL PLATTERS

### WAGYU FILET STEAK

5 Wagyu Filet Steaks  
with Chili Ginger Sauce

5 Grilled Sweet Corn  
with Butter and Soy

\$410

### SALMON TERIYAKI

5 Salmon Teriyaki

10 Grilled Asparagus Skewers  
with Wafu Dressing

\$220

### BLACK COD

5 Yuzu Miso Marinated  
Black Cod

5 Grilled Shishito Peppers  
with Ponzu and Bonito Flakes

\$275

## BEVERAGES

Bottled Non-Alcoholic Beverages, Cocktails, Wine and Sake are available upon request

\*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.