



PRIVATE DINING *guide*

FERNANDA GUILARTE

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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



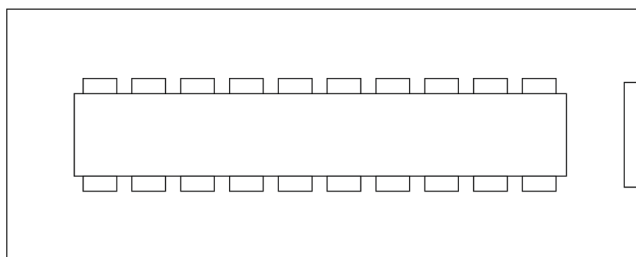
ROKA | BAR



SEATED *diagrams*

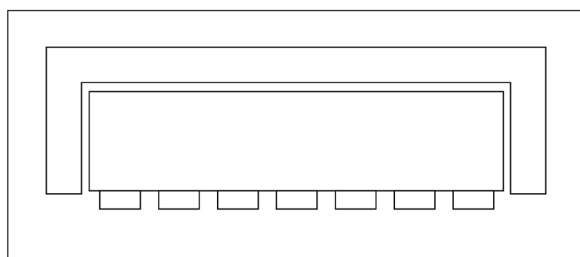
RO & KA ROOMS

Private Rooms each seat up to 20 guests



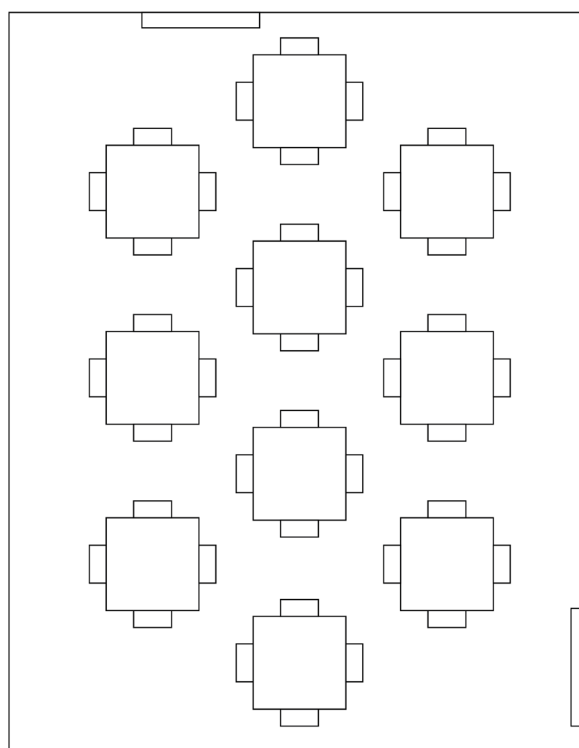
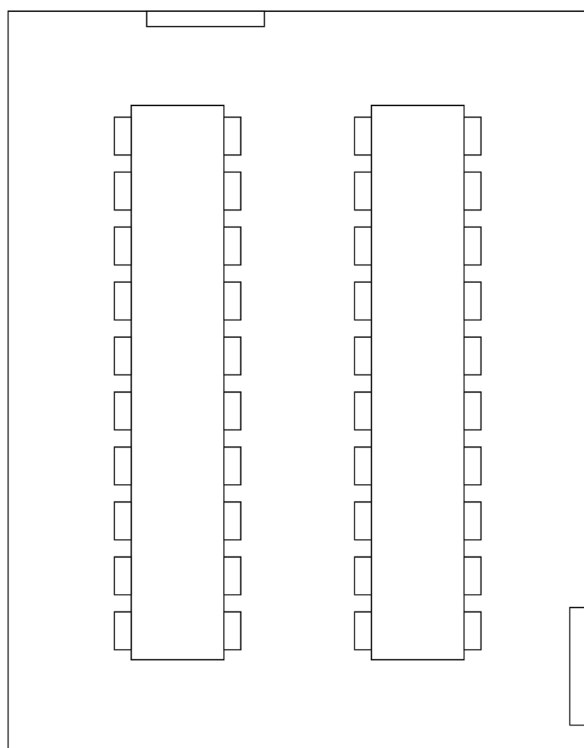
CHEF'S TABLE

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

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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

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

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