



PRIVATE DINING *guide*

KALI SELLARS

KSellars@rokaakor.com

713.622.1777

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



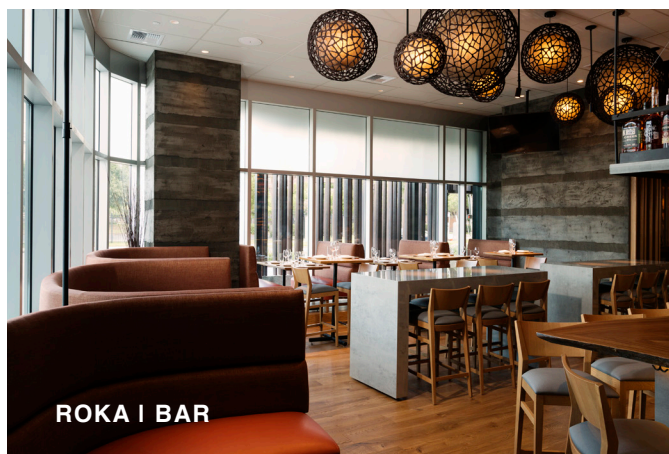
Main Dining Room



Chef's Table



Roka Room



ROKA | BAR



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 Houston, dynamic signature cocktails, and more.

ASK ABOUT OUR AWARD-WINNING BEVERAGE PROGRAM!



Passed Appetizers



Sake Tastings

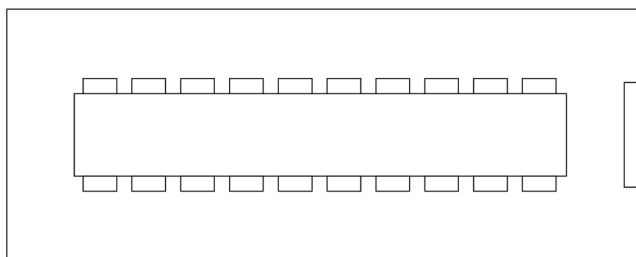


Sushi Bar

SEATED *diagrams*

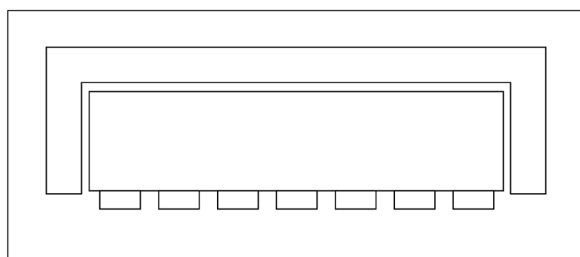
RO & KA ROOMS

Private Rooms each seat up to 20 guests



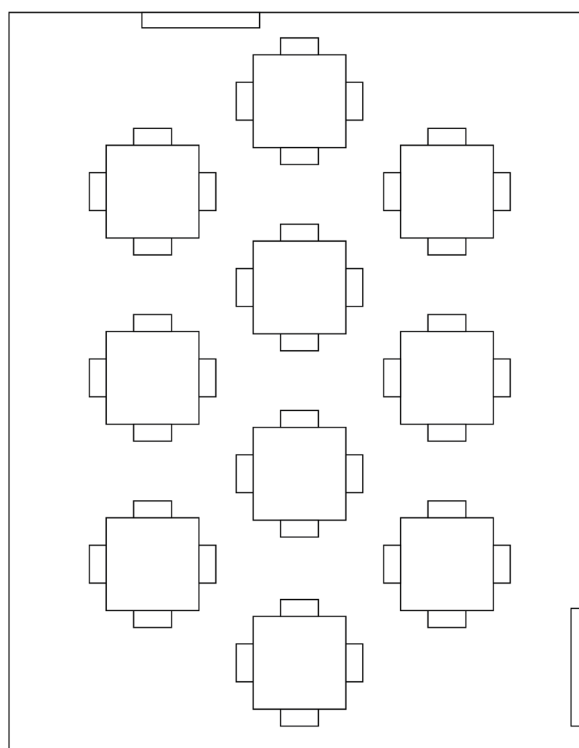
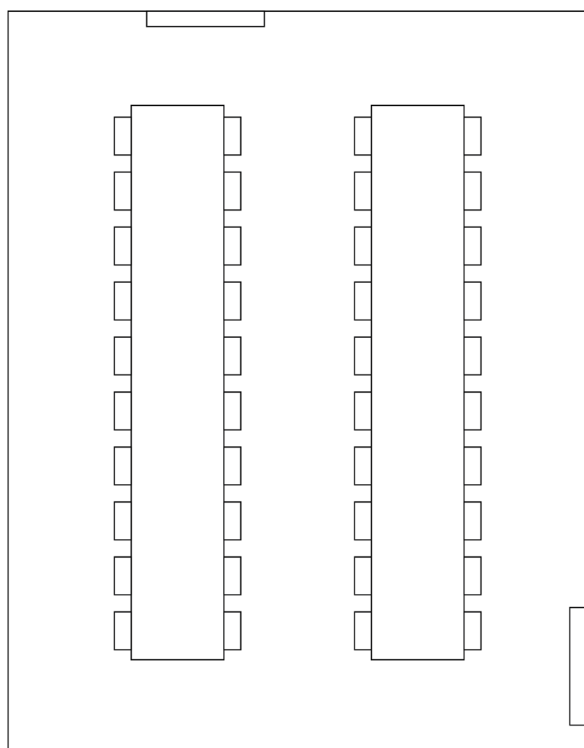
CHEF'S TABLE

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



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

Gulf 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

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

Lamb Cutlets with Korean Spices* 13

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) 8

Freshwater Eel (Unagi) 11

Salmon Belly (Sake Toro) 11

Yellowtail (Hamachi) 10

Blue Fin Tuna (Hon Maguro) 16

Fatty Tuna (Chu Toro) 18

Sea Urchin (Uni) MP

Amberjack (Kanpachi) 13

Big Eye Tuna (Mebachi Maguro) 13

Premium Fatty Tuna (O Toro) 22

MAKI ROLLS

Eight Pieces Per Roll

Hamachi Serrano* 15

Snow Crab Truffle 28

Soft Shell Crab 16

Crispy Spicy Tuna* 14

Salmon Unagi Roll 18

Crispy Prawn 13

Vegetable Tempura 12

Seared Escolar & Prawn Tempura 18

DESSERTS

Prices May Vary

Custom Dessert Bar with Seasonal Desserts, Sorbet & Ice Cream

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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

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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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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



Wagyu Filet



Beef Tataki

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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

Yuzu Miso Marinated Black Cod with Pickled Red Onion
Grilled Lobster Tail with Chili Lime Butter

COURSE FOUR

Snake River Farms American Wagyu Filet, Chili Ginger Sauce*
Japanese Mushroom Rice Hotpot, 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.



Mushroom Rice Hotpot



Dessert Platter



Tuna Tartare

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“THE BEST OF THE BEST” OMAKASE

\$195 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

Yuzu Miso Marinated Black Cod with Pickled Red Onion
Lobster Tail with Chili Lime Butter

COURSE FOUR

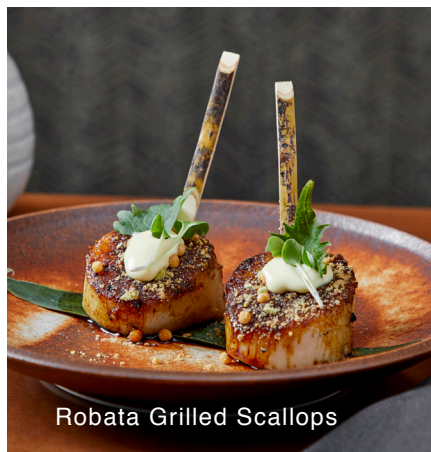
Roasted King Crab, Chili Lime Butter, Cucumber
Japanese A5 Miyazaki Wagyu*
Japanese Mushroom Rice Hotpot, Fresh Truffle
Cremini Mushrooms, Soy Garlic Butter

DESSERT

Chef's Selection Dessert Platter



Sashimi Platter



Robata Grilled Scallops



Roasted King Crab

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