

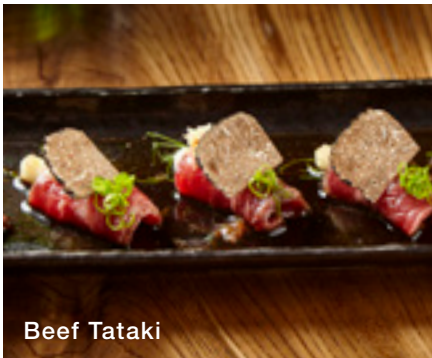
CHICAGO CATERING

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

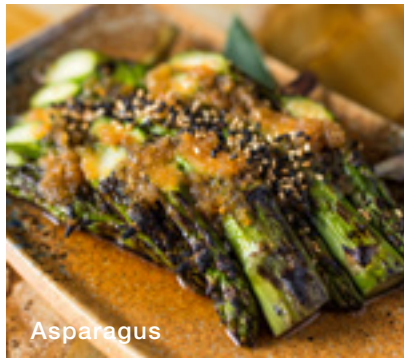
Orders Include: Chopsticks, Serving Utensils & Individual Soy Sauce Containers
Minimum 48-hour Notice

CONTACT: Erin Koss | (312) 477-7652 | EKoss@RokaAkor.com
456 North Clark Street, Chicago, IL 60654 | RokaAkor.com

CATERING MENUS



Beef Tataki



Asparagus



Yellowtail Sashimi

APPETIZERS

Per order | Minimum of 5 orders

- Steamed Edamame with Sea Salt \$6 • Spicy Edamame \$6
- Wagyu Beef & Kimchi Dumplings (6pcs) \$15
- Yellowtail Sashimi, Serrano, Garlic Ponzu (6pcs) \$22
- Crispy Rice, Spicy Big Eye Tuna, Avocado, Unagi Sauce (6pcs) \$18
- Escolar Tataki, White Asparagus, Yuzu Shallot Dressing (6pcs) \$15
- Prime Beef Tataki, Truffle, Truffle Jus, Truffle Onion Vinaigrette (6pcs) \$22
- Shishito Peppers, Ponzu Bonito Flakes \$11

APPETIZER PLATTERS

- Wagyu Beef Dumplings (30 pieces) \$75 • Crispy Rice, Spicy Tuna (30 pieces) \$80

CATERING MENUS



Nigiri & Maki Platter

Maki Platter



Sashimi Platter

SUSHI PLATTERS

MAKI 10 Maki Rolls | \$180

Hamachi Serrano, Snow Crab & Avocado, Salmon Avocado, Soft Shell Crab, Lobster, Crispy Spicy Tuna, Dynamite Scallop, Crispy Prawn, Crispy Prawn & Chirashi, Vegetable Tempura

NIGIRI & MAKI 20 pieces Nigiri, 5 Maki Rolls | \$190

NIGIRI: Flame Seared Salmon, Hamachi, Big Eye Tuna | MAKI: See Maki selections above.

VEGGIE 10 Maki Rolls | \$100

Vegetable Tempura, Cucumber, Spicy Avocado

NIGIRI 40 pieces | \$250

Chef's Selection

SASHIMI 50 pieces | \$250

Chef's Selection



Hamachi Serrano Chili



Salmon Avocado



Lobster

*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.

CATERING MENUS



Wagyu Filet Steak



Yuzu Miso Black Cod



Lamb Cutlets

ROBATA GRILL PLATTERS

SNAKE RIVER FARMS WAGYU

- 5 Wagyu Filet Steaks, Chili Ginger Sauce
- 5 Grilled Sweet Corn, Soy Butter

\$325

SALMON TERIYAKI

- 5 Salmon Teriyaki
- 5 Asparagus Skewers, Wafu Dressing

\$180

YUZU MISO MARINATED BLACK COD

- 5 Yuzu Miso Marinated Black Cod
- 5 Brussels Sprouts, Mustard Vinaigrette, Bonito

\$225

KOREAN SPICED LAMB CUTLET

- 10 Korean Spiced Lamb Cutlets
- 5 Broccolini, Ginger Shallot Dressing

\$150

VEGGIE PLATTERS

Small (serves 8-10) \$30 | Large (serves 16-20) \$60

Choose one vegetable.

Sweet Corn, Soy Butter • Broccolini, Ginger Shallot Dressing • Asparagus, Wafu Dressing
Crispy Brussels Sprouts, Japanese Mustard Vinaigrette, Bonito Flakes