



**PRIVATE
DINING**
guide

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DINING *spaces & capacity*

BAR SUKIYA

Private Room seats up to 14 guests

Semi-Private Area seats up to 26 guests

SHŌJI

Private Room seats up to 20 guests

ENCLOSED PATIO

Private Room seats up to 30 guests

BANQUETTE

Main Dining Table seats up to 15 guests

ROKA I BAR

Accommodates up to 50 standing guests

MAIN DINING AREA

Seats up to 75 guests

FULL RESTAURANT

Seats up to 150 guests



Bar Sukiya (Private)



Shōji



Enclosed Patio



Banquette



Bar Sukiya (Semi-Private)

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 Chicago, dynamic signature cocktails, and more.

ASK ABOUT OUR AWARD-WINNING
BEVERAGE PROGRAM!



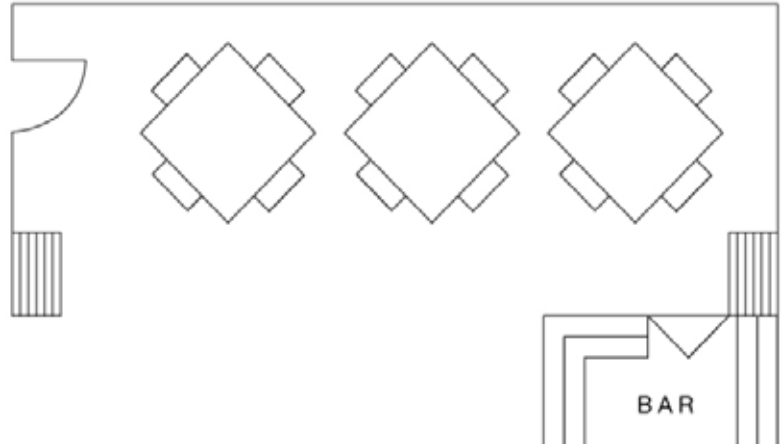
SEATED *diagrams*

BAR SUKIYA

Private Room seats up to 14 guests

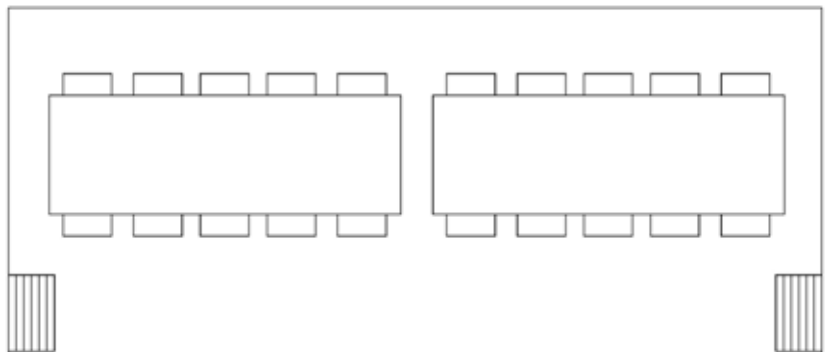
Semi-Private Area seats up to 26 guests

*Optional full bar buyout accommodates
up to 50 standing guests*



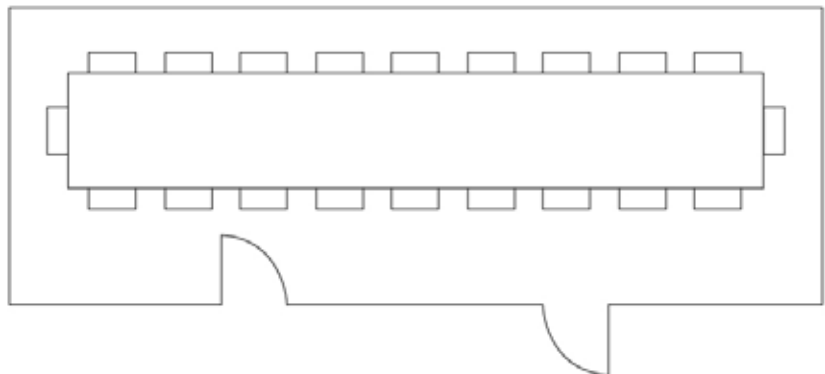
SHŌJI

Private Room seats up to 20 guests



ENCLOSED PATIO

Private Room seats up to 30 guests



*All Private Dining Rooms have a
55" flat screen TV, Apple TV and
are HDMI compatible. Each room
has privacy blinds.*

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
- Rock Shrimp Tempura with Wasabi Pea Dust and Sweet Chili Aioli 7.5
- Japanese Fried Chicken 6.5



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
- Spicy Tuna Tartare over Crispy Rice* 4
- Lamb Cutlets with Korean Spices* 9
- Robata Grilled Pork Belly Skewer (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) 10
- Freshwater Eel (Unagi) 11
- Salmon Belly (Sake Toro) 11
- Yellowtail (Hamachi) 11
- Blue Fin Tuna (Hon Maguro) 16
- Fatty Tuna (Chu Toro) 21
- Sea Urchin (Uni) MP
- Amberjack (Kanpachi) 13
- Big Eye Tuna (Mebachi Maguro) 13
- Premium Fatty Tuna (O Toro) 24



MAKI ROLLS

Eight Pieces Per Roll

- Hamachi Serrano* 16
- California* 15
- Salmon Avocado* 14
- Soft Shell Crab 18
- Lobster 22
- Crispy Spicy Tuna* 14
- Dynamite Scallop* 22
- Crispy Prawn 14
- Rainbow* 20
- Vegetable Tempura 13
- Wagyu 22
- Smoked Salmon 20



DESSERTS

Prices May Vary

Custom Dessert Bar with Seasonal Desserts, Sorbet & Ice Cream

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TOKUJO

\$85 per person

COURSE ONE

Japanese Shishito Peppers, Ponzu, Bonito Flakes

Crispy Squid, Chili, Lime

Yellowtail Sashimi, Poached Garlic Ponzu, Serrano*

COURSE TWO

Chef's Selection 3 Kind Sashimi Platter*

Crispy Spicy Tuna Maki*

COURSE THREE

Salmon Teriyaki, Pickled Cucumbers

Sweet Potato, Ginger Teriyaki

Prime New York Strip, Truffle Aioli*

Crispy Brussels Sprouts, Wafu, Mustard, Bonito Flakes

DESSERT

Warm Chocolate Cake, Vanilla Bean Ice Cream, Chocolate Pearls



Chocolate Cake



Salmon Teriyaki



Crispy Spicy Tuna

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OKIRAKU

\$95 per person

COURSE ONE

Prime Beef Tataki, Fresh Shaved Truffle, Truffle Jus, Pickled Daikon*
Robata Grilled Japanese Shishito Peppers, Ponzu, Bonito Flakes
Yellowtail Sashimi, Shallots, Poached Garlic Ponzu, Serrano Chili*

COURSE TWO

Chef's Selection Three Kind Sashimi Platter*
Dynamite Scallop Maki

COURSE THREE

Yuzu Miso Marinated Black Cod, Pickled Red Onions
Snake River Farms Wagyu Sirloin, Bone Marrow, Truffle Aioli*
Japanese Mushroom Rice Hotpot
Crispy Brussels Sprouts, Wafu, Mustard, Bonito Flakes

DESSERT

Warm Chocolate Cake, Vanilla Bean Ice Cream, Chocolate Pearls



Beef Tataki



Wagyu Sirloin



Brussels Sprouts

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For our most adventurous guests, OMAKASE translates to “I’ll leave it to you.” Put your trust in Chef Ce Bian to create a personalized tasting experience.

SIGNATURE OMAKASE

Our most popular tasting experience highlights all of our best-selling dishes, served family-style \$105 per person

COURSE ONE

Yellowtail Sashimi, Shallots, Poached Garlic Ponzu*
Robata Grilled Diver Sea Scallops, Yuzu Aioli, Wasabi Pea Dust
Wagyu Beef and Kimchi Dumplings, Soy Vinaigrette

COURSE TWO

Chef’s Selection Five Kind Sashimi Platter*
Dynamite Scallop Maki*

COURSE THREE

Yuzu Miso Marinated Black Cod, Pickled Red Onion
Prawn Tempura, Pink Peppercorn Tentsuyu
Sweet Corn, Soy Butterr

COURSE FOUR

Snake River Farms Wagyu Sirloin, Bone Marrow, Truffle Aioli*
Japanese Mushroom Rice Hot Pot
Crispy Brussels Sprouts, Wafu, Mustard, Bonito Flakes

DESSERT

Chef’s Selection Dessert Platter



Sweet Corn



Black Cod



Dynamite Scallop Maki

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DECADENT OMAKASE

Composed of the freshest & most premium items, delivered daily from all over the world
\$135 per person

COURSE ONE

Yellowtail Sashimi, Shallots, Poached Garlic Ponzu, Serrano Chili*
Prime Beef Tataki, Fresh Shaved Truffle, Truffle Jus, Pickled Daikon*
Robata Grilled Diver Sea Scallops, Yuzu Aioli, Wasabi Pea Dust
Toro Tartare, Osetra Caviar, Quail Egg, Taro Crisp*

COURSE TWO

Chef's Selection Five Kind Sashimi Platter*

COURSE THREE

Robata Grilled Chilean Sea Bass, Ginger Jalapeño Sauce, Red Peppers, Cilantro Microgreens
Lobster Tempura with Wasabi Aioli, Pink Peppercorn Tentsuyu
Broccolini, Ginger Shallot Dressing

COURSE FOUR

Snake River Farms Wagyu Filet, Chili Ginger Sauce
Japanese Mushroom Rice Hotpot, Truffle
Crispy Brussels Sprouts, Wafu, Mustard, Bonito Flakes

DESSERT

Chef's Selection Dessert Platter



Wagyu Filet



Sashimi Platter



Lobster Tempura

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“THE BEST OF THE BEST” OMAKASE

\$198 per person

COURSE ONE

Prime Beef Tataki, Truffle, Truffle Jus, Pickled Daikon*
Robata Grilled Scallops, Yuzu Aioli, Wasabi Dust
Toro Tartare, Osetra Caviar, Quail Egg, Taro Crisp*

COURSE TWO

Chef's Selection Seven Kind Sashimi Platter*
Modern Nigiri Selection paired with Caviar*

COURSE THREE

Robata Grilled Chilean Sea Bass, Ginger Jalapeño Sauce, Red Peppers, Cilantro Microgreens
Whole Lobster Tempura, Spicy Ponzu, Wasabi Aioli

COURSE FOUR

Roasted King Crab, Chili Lime Butter, Cucumber
Japanese A5 Miyazaki Wagyu
Japanese Mushroom Rice Hotpot, Mountain Greens, Fresh Shaved Truffle
Sweet Corn, Soy Butter

DESSERT

Chef's Selection Dessert Platter



Mushroom Hotpot



King Crab



Toro Tartare