

**OMAKASE** | "TO ENTRUST THE CHEF" | 148 PER PERSON

Tasting menu comprised of rare and hand-selected ingredients.  
Designed for the entire table to share. Minimum 2 people.

COLD PLATES

RA	*Yellowtail Sashimi with Green Chili, Shallots and Poached Garlic Ponzu	24
	*Crispy Sashimi Tacos with Tabasco Ponzu, Avocado and Cherry Tomatoes	20
	*Ora King Salmon Tataki with Sesame, Rice Crackers and Warm Brown Butter Ponzu	19
RA	*Wagyu Filet Tartare with Black Truffle Aioli, Truffle Caviar and Quail Egg	25
	*Tuna Tataki with Yuzu Shallot Dressing and Japanese Herbs	21
	Grilled Heirloom Tomato Salad with Black Garlic Dressing	16

HOT PLATES

	Edamame with Balinese Sea Salt   Spicy Edamame with Chili and Lime	8   9
	Miso Soup with Seasonal Mushrooms	8
	Eggplant Tempura with Japanese Curry Spice and Mushroom Tentsuyu	14
	Tiger Shrimp Tempura with Wasabi Pea Dust and Sweet Chili Aioli	19
RA	Japanese Style Fried Chicken with Smoked Chili Aioli	16
	Snake River Farms Kurobuta Pork Belly with Breakfast Radish and Tarragon Miso	18
	Shishito Peppers with Ponzu and Bonito Flakes	13
RA	*Scallops with Yuzu and Wasabi Pea Seasoning	24
	*Crispy Rice with Spicy Tuna Tartare	20
	Wagyu Beef and Kimchi Dumplings with Kimchi Soy	16
	Spicy Fried Tofu with Avocado and Japanese Herbs	15
	Robata Grilled Octopus with Green Onion Miso Sauce	29

PREMIUM SASHIMI & NIGIRI

	*Sashimi Chef Selection (5 or 7 kinds, 2pc each)	52   64
	*Traditional Nigiri Chef Selection (5 kinds, 1pc each)	37
	*Premium Bluefin Tuna Sashimi Flight (Hon, Chu, and O Toro, 2pc each)	59

NIGIRI | SASHIMI (2pc per order)

*Sake	12	*Mebachi	16
*Sake Toro	13	*Chu Toro	20
*King Salmon	14	*O-Toro	26
*King Salmon Toro	15	*Tako	14
*Kanpachi	14	*Unagi	16
*Hamachi	14	*Hotate	14
*Hamachi Toro	15	*Amaebi	14
*Hon Maguro	16	*Japanese Uni	mkt

MODERN NIGIRI (2pc per order)

RA	*Yellowtail with Crispy Shallots and Ponzu	15	*Seared King Salmon Belly with Yuzu	16
	*Bluefin Tuna with Uni and Wasabi	22	*Langoustine with Basil and Yuzu	22
	*Spot Prawn with Uni and Osetra Caviar	22	*Unagi Gunkan with Soft Quail Egg	15
	*Seared Scallop with Parmesan and Truffle Caviar	18		

*Dishes are meant to be shared and are subject to change based on seasonal availability. 6% surcharge added to food and beverage sales for SF Employer Mandates. \*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.*

RA = Our Signature Dishes

ROBATA GRILL SELECTION

STEAKS | PRIME | DOMESTIC | JAPANESE

RA	*Snake River Farms Wagyu Filet (8oz) with Chili Ginger Sauce	68
	*Snake River Farms Wagyu Sirloin (6oz) with Grilled Bone Marrow and Spicy Sweet Garlic Soy	47
	*Snake River Farms New York Strip (10oz) with Mushroom Ponzu Butter Sauce	56
	*Olivier's Butchery Prime Dry Aged Rib Eye (12oz) with Ginger and Scallion Sauce	58
	*Australian Wagyu Rib Eye (12oz) with Truffle Butter	92
RA	*Japanese Grade A5+ Wagyu Beef from Miyazaki Prefecture (min. 3oz)	40/oz
	*Japanese Grade A5+ Takamori Drunken Wagyu Beef from Yamaguchi Prefecture (min. 3oz)	55/oz
	*Japanese Grade A5+ Kobe Wagyu Beef from Hyogo Prefecture (min. 3oz)	70/oz

CLASSICS | SEAFOOD

	Glazed Baby Back Ribs with Cashew Nuts and Green Onion	36
	*Lamb Chops with Korean Spices and Grilled Broccolini (3 chops)	49
RA	*Yuzu Miso Marinated Black Cod (8oz) wrapped in a Japanese Magnolia Leaf	42
	*Ora King Salmon (8oz) with Ginger Teriyaki Sauce with Cucumber Salad	36
	King Crab with Chili Lime Butter	mkt
RA	Lobster Tail with Chili Lime Butter	mkt

VEGETABLES | SIDES

RA	Sweet Corn with Butter and Soy	12
	Broccolini with Ginger Shallot Dressing and Sesame	15
	Asparagus with Wafu Dressing and Sesame	14
	Crispy Brussels Sprouts with Mustard and Bonito Flakes	15
	Portobello Mushrooms with Garlic Soy Butter and Crispy Shallots	24
	Bone Marrow with Sweet Garlic Soy	10
	Japanese Mushroom Rice Hot Pot	26

MAKI ROLLS

RA	*Hamachi Serrano Chili Roll <i>Avocado, Wasabi Aioli, Cucumber</i>	18	*Crunchy Spicy Tuna Roll <i>Cucumber, Furikake</i>	17
	Dungeness Crab California Roll <i>Avocado, Tobiko</i>	18	*Salmon Avocado Roll <i>Cucumber, Asparagus, Yuzu Aioli</i>	16
	*Seared Salmon and Crab Roll <i>Dungeness Crab, Honey Miso</i>	20	Poached Maine Lobster Roll <i>Celery, Cucumber, Scallions, Fried Shallots</i>	24
	Robata Grilled Unagi and Tamago Roll <i>Shiso, Yukari</i>	16	*ROKA Futo Maki Roll <i>Tuna, Hamachi, Salmon, Tamago</i>	25
	Vegetarian Roll <i>Tamago, Asparagus, Cucumber</i>	13		

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