



PRIVATE
DINING
guide

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DINING *spaces & capacity*

PRIVATE DINING ROOM

Private Room seats up to 18 guests

MOKUZAI TABLE

Non-Private Table seats up to 14 guests

BAR NOMIYA

Semi-Private Table seats up to 40 guests

BAR NAMI

Non-Private Table seats up to 14 guests

ROKA I BAR

*Seats up to 80 guests or
150 for a standing cocktail reception*

MAIN DINING ROOM

*Seats up to 104 guests or
125 with optional chair rental (fees apply)*

FULL RESTAURANT

*Seats up to 205 guests or
400 for a standing cocktail reception*



Main Dining Room



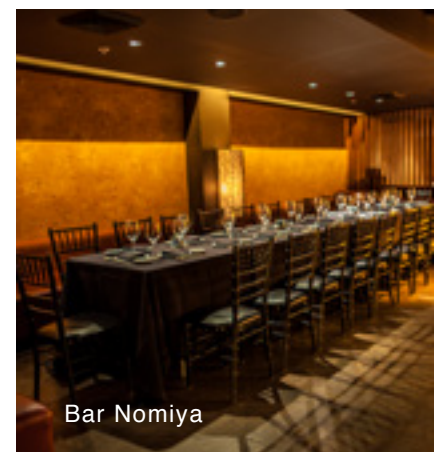
Mokuzai Table



ROKA I BAR



Private Dining Room

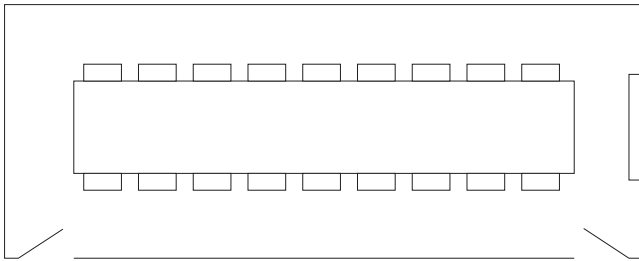


Bar Nomiya

SEATED *diagrams*

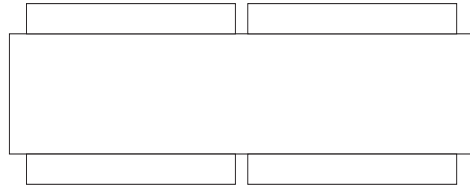
PRIVATE DINING ROOM

Private Room seats up to 18 guests, optional A/V



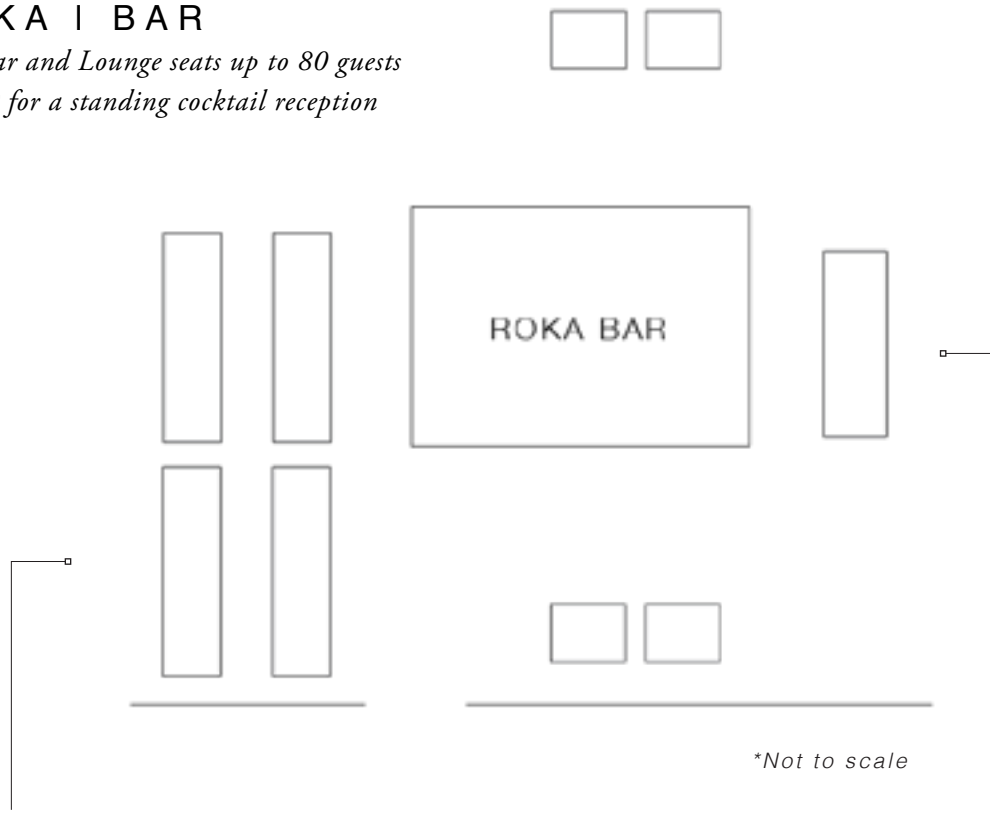
MOKUZAI TABLE

Non-Private Table seats up to 14 guests



ROKA | BAR

*The Bar and Lounge seats up to 80 guests
or 150 for a standing cocktail reception*



**Not to scale*

BAR NOMIYA

Semi-Private Table seats up to 40 guests

BAR NAMI

Non-Private Table seats up to 14 guests

*There is a pillar between each table, which
won't allow for one long community table.*

PRIVATE DINING

menus



COCKTAIL RECEPTION

Choose any combination of items

HOT APPETIZERS

Dinner Portions

- Steamed Edamame with Sea Salt 9
- Spicy Edamame with Fresh Chili and Lime 10
- Grilled Shishito Peppers with Ponzu and Bonito Flakes 14
- Truffle Fries with Parsley and Aged Parmesan 10

Individual Portions | Cones

- Crispy Fried Squid with Chili and Lime 6.5
- Japanese Style Fried Chicken with Smoked Chili Aioli 6.5
- Tiger 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
- Golden Beet Skewer with Shiso Creme Fraiche and Lime (Winter/Spring) 4
- Charred Heirloom Tomato Skewer with Black Garlic Vinaigrette (Summer/Fall) 4
- Yellowtail Sashimi with Poached Garlic Ponzu, Green Chili and Shallots* 6.5
- Tuna Tataki with Avocado and Yuzu* 4.5
- Wagyu Filet Tartare with Almond Truffle Aioli and Truffle Caviar over Taro Root Chip* 10

Hot | Per Piece

- Wagyu Beef & Kimchi Dumplings 4.5
- Spicy Fried Tofu with Avocado and Japanese Herbs 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
- Spicy Tuna Tartare over Crispy Rice* 5
- Lamb Cutlet with Korean Spices* 16
- Robata Grilled Salmon Teriyaki Skewer (min 30) 8.5
- Robata Grilled Pork Belly Skewer (min 30) 7.5
- Robata Grilled Chicken Skewer (min 30) 7.5
- Filet Skewer with Korean Chili Ginger Sauce* (min 30) 15
- Glazed Baby Back Rib with Cashew Nuts and Green Onion 6
- Sweet Corn with Soy Garlic Butter 4



PRIVATE DINING

menus



COCKTAIL RECEPTION

Choose any combination of items

WAGYU

Per Ounce

Japanese A5+ Wagyu from Miyazaki Prefecture* 42

Japanese A5+ “Drunken Wagyu” Takamori from Yamaguchi Prefecture* 57

Japanese A5+ Kobe Wagyu from Hyogo Prefecture* 70

PREMIUM SASHIMI

Two Pieces

Salmon (Sake) 12

Freshwater Eel (Unagi) 16

Salmon Belly (Sake Toro) 14

Yellowtail (Hamachi) 14

Blue Fin Tuna (Hon Maguro) 16

Fatty Tuna (Chu Toro) 22

Sea Urchin (Uni) MP

Amberjack (Kanpachi) 15

Big Eye Tuna (Mebachi Maguro) 16

Premium Fatty Tuna (O Toro) 26

MAKI ROLLS

Eight Pieces

Hamachi Serrano Chili* 19

California with Dungeness Crab* 19

Crunchy Spicy Tuna* 18

Salmon Avocado with Lemon Zest and Yuzu* 17

Vegetarian Roll 14

DESSERTS

Per Piece | 30 Piece Minimum

Valrhona Chocolate Cream Puffs 7

Green Tea Cream Puffs 7

Raspberry and Lime Tarts 7

Assorted Macarons 4.5

Cherry Blossom Panna Cotta 7

Mango and Tapioca Pudding 7

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HAIMI

\$118 per person

APPETIZER

Steamed Edamame with Balinese Sea Salt

COURSE ONE

Yellowtail Sashimi with Poached Garlic Ponzu, Green Chili and Shallots*

Tiger Shrimp Tempura with Wasabi Pea Dust and Sweet Chili Aioli

Wagyu Filet Tartare with Almond Truffle Aioli and Truffle Caviar over Taro Root Chip*

COURSE TWO

Chef's Selection Sashimi Platter*

Salmon Avocado Roll with Yuzu Aioli*

COURSE THREE

Wagyu Filet with Chili Ginger Sauce*

Yuzu Miso Marinated Black Cod wrapped in a Japanese Magnolia Leaf

Grilled Asparagus with Wafu Dressing

Japanese Mushroom Rice Hot Pot

DESSERT

Warm Valrhona Chocolate Cake with Almond Caramel and Vanilla Ice Cream

Japanese Wagyu upgrades based upon availability. Please inquire directly for pricing.



Chocolate Cake



Wagyu Filet



Salmon Avocado Roll

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DERAKKUSU

\$148 per person

APPETIZER

Steamed Edamame with Balinese Sea Salt

COURSE ONE

Yellowtail Sashimi with Poached Garlic Ponzu, Green Chili and Shallots*

Tiger Shrimp Tempura with Wasabi Pea Dust and Sweet Chili Aioli

Grilled Scallop with Yuzu and Wasabi

COURSE TWO

Premium Blue Fin Tuna Sashimi Flight (O Toro, Chu Toro, Hon Maguro)*

Hamachi Serrano Chili Roll*

COURSE THREE

Wagyu Filet with Chili Ginger Sauce*

Grilled Lobster with Chili Lime Butter

Sweet Corn with Garlic Soy Butter

Japanese Mushroom Rice Hot Pot

DESSERT

Dessert Platter

Japanese Wagyu upgrades based upon availability. Please inquire directly for pricing.



Sweet Corn



Hamachi Serrano Chili Roll



King Crab Legs

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.*

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WAGYU DERAKKUSU

\$168 per person

COURSE ONE

Wagyu Filet Tartare with Almond Truffle Aioli and Truffle Caviar over Taro Root Chip*
Grilled Scallop with Yuzu and Wasabi
Yellowtail Sashimi with Poached Garlic Ponzu, Green Chili and Shallots*

COURSE TWO

5-Kind Chef's Selection Sashimi Platter*
Garlic Negi Toro over Crispy Rice

COURSE THREE

A5+ Japanese Wagyu Miyazaki Prefecture
Grilled Lobster Tail with Chili Lime Butter
Asparagus with Wafu Dressing
Japanese Mushroom Rice Hot Pot

DESSERT

Dessert Platter

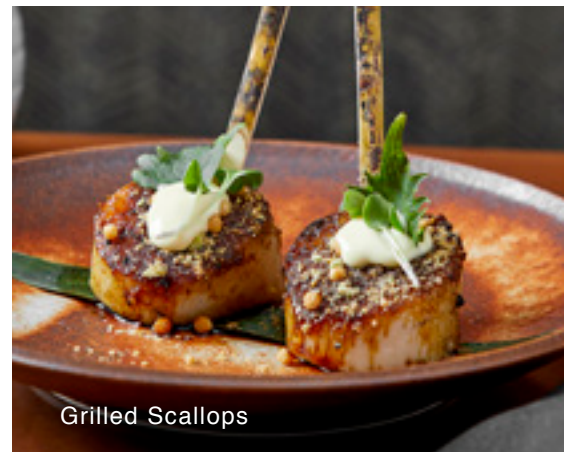
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Japanese Hot Pot



Miyazaki Wagyu



Grilled Scallops

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