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**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!



Passed Appetizers



Sake Tastings



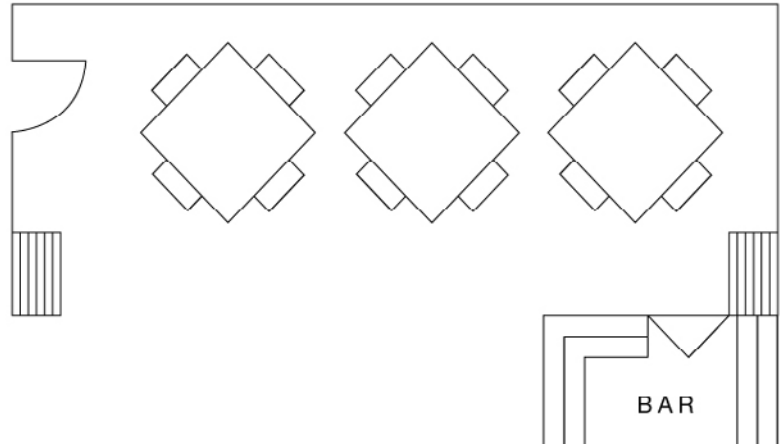
Sushi Bar

# SEATED *diagrams*

## **BAR SUKIYA**

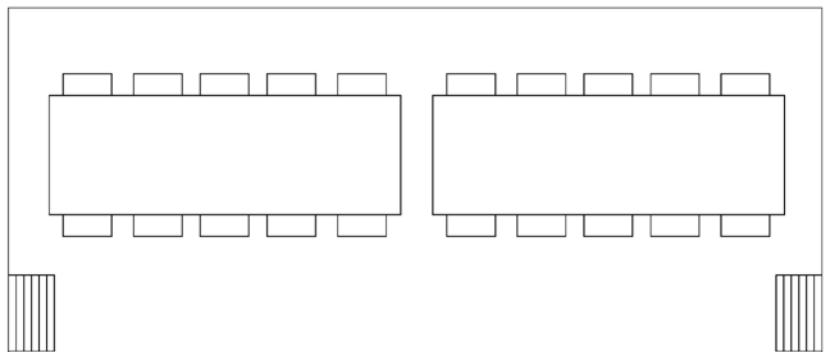
*Private Room seats up to 14 guests  
Semi-Private Area seats up to 26 guests*

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



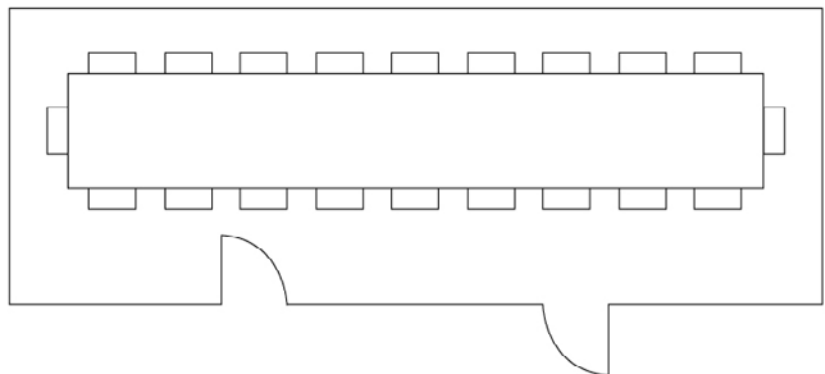
## **SHŌJI**

*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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# PRIVATE DINING

## *menus*

### **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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# PRIVATE DINING

## *menus*

### **OKIRAKU**

*\$98 per person*

#### **COURSE ONE**

Wagyu Beef and Kimchi Dumplings, Soy Vinaigrette  
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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# PRIVATE DINING

## *menus*

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 \$115 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\*  
Crispy Rice, Spicy Tuna, Shiso Tempura Leaf\*

#### **COURSE THREE**

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

#### **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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# PRIVATE DINING

## menus

### DECADENT OMAKASE

*Composed of the freshest & most premium items, delivered daily from all over the world*  
*\$145 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\*  
Dynamite Scallop Maki\*

#### COURSE THREE

Robata Grilled Chilean Sea Bass, Ginger Jalapeño Sauce, Red Peppers, Cilantro Microgreens  
Lobster Tempura with Wasabi Aioli, Pink Peppercorn Tentsuyu  
Broccoli, 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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# PRIVATE DINING

## menus

### “THE BEST OF THE BEST” OMAKASE

\$220 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  
Sweet Corn, Garlic Soy Butter

#### COURSE FOUR

Roasted King Crab, Chili Lime Butter, Cucumber  
Choice of: Japanese A5 Miyazaki Wagyu or Japanese A5 Takamori 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

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