



---

## PRIVATE DINING *guide*

KARI MORRIS

602.291.8944

*KMorris@RokaAkor.com*

7299 North Scottsdale Road, Scottsdale, AZ

RokaAkor.com |   @RokaAkorScottsdale

# DINING

## *capacity & spaces*

### MAIN DINING ROOM

*Seats up to 120 guests*

### OUTDOOR PATIO

*Seats up to 50 guests*

### BAR & LOUNGE

*Seats up to 75 guests*

### PRIVATE DINING ROOM

*Seats up to 24 guests at a boardroom style table*



Main Dining Room



Outdoor Patio



Private Dining Room



Bar & Lounge



# PRIVATE DINING

## *menus*

### TOKUJO

*\$78 per person*

#### COURSE ONE

Butterfish Tataki with Yuzu Shallot Dressing\*  
Crispy Fried Squid with Green Chili and Lime  
Wagyu Beef and Kimchi Dumplings

#### COURSE TWO

Premium Sashimi Selection with Fresh Wasabi\*  
Spicy Tuna Roll\*

#### COURSE THREE

Icelandic Salmon with Miso Glaze and Pickled Cucumber\*  
American Wagyu Striploin with Truffle Aioli\*

#### SIDES

Broccolini with Ginger Shallot Dressing  
Japanese Wild Mushroom Hot Pot

#### DESSERT

Warm Valrhona Chocolate Cake with Vanilla Bean Ice Cream



Broccolini



American Wagyu Striploin



Spicy Tuna Roll



# PRIVATE DINING

## *menus*

### DERAKKUSU

*\$98 per person*

#### COURSE ONE

Butterfish Tataki with White Asparagus and Yuzu Shallot Dressing\*

Beef Tataki with Charred Onion Mignonette\*

Rock Shrimp Tempura with Sweet Chili Aioli and Wasabi Pea Seasoning

#### COURSE TWO

Premium Sashimi Selection with Fresh Wasabi\*

Hamachi Serrano Maki\*

#### COURSE THREE

Yuzu Miso Marinated Black Cod with Pickled Red Onions

American Wagyu Rib Eye with Wafu Dressing\*

#### SIDES

Sweet Corn with Soy Butter

Crispy Brussels Sprouts with Japanese Mustard and Bonito Flakes

Japanese Wild Mushroom Hot Pot

#### DESSERT

Warm Valrhona Chocolate Cake with Vanilla Bean Ice Cream



Premium Sashimi



American Wagyu Rib Eye



Butterfish Tataki

*Menu is served family style. Vegetarian, Vegan, and Gluten Free menus available upon request. Items subject to change based on seasonal availability.*  
*\*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*

### HAIMI

*\$118 per person*

#### COURSE ONE

Yellowtail Crudo with Spicy Ponzu, Crispy Garlic, and Shiso\*

Beef Tataki with Charred Onion Mignonette\*

Grilled Scallop with Yuzu Aioli and Wasabi Pea Seasoning

#### COURSE TWO

Premium Sashimi Selection with Fresh Wasabi\*

Flame Seared Salmon Maki with Avocado, Cucumber, Asparagus, and Lemon Miso\*

#### COURSE THREE

American Wagyu Filet with Chili Ginger Sauce\*

Lobster Tail Tempura with Chili Daikon and Wasabi Aioli

#### SIDES

Whipped Yukon Gold Potatoes

Crispy Brussels Sprouts with Japanese Mustard and Bonito Flakes

#### DESSERT

Warm Valrhona Chocolate Cake with Vanilla Bean Ice Cream

Ube Pot de Creme with Fresh Exotic Fruit and Bubu Tuile



Ube Pot de Creme



American Wagyu Filet



Grilled Scallops

# PRIVATE DINING

## *menus*

### DECADENT OMAKASE

*\$149 per person*

Composed of the freshest and most premium items, delivered daily from all over the world.

(SAMPLE MENU ONLY)

#### COURSE ONE

Grilled Scallop with Yuzu Aioli and Wasabi Pea Seasoning

Toro Tartare with Ossetra Caviar, Quail Egg, and Taro Crisps\*

Beef Tataki with Charred Onion Mignonette\*

#### COURSE TWO

Chef's Selection Five Kind Sashimi Platter\*

Signature Modern Nigiri (2 Kinds)\*

#### COURSE THREE

Yuzu Miso Marinated Black Cod with Pickled Red Onions

Lobster Tail Tempura with Chili Daikon and Wasabi Aioli

#### COURSE FOUR

American Wagyu Filet with Chili Ginger Sauce\*

Japanese Mushroom Rice Hot Pot with Fresh Shaved Truffle

Broccolini with Ginger Shallot Dressing

#### DESSERT

Chef's Selection Dessert Platter



Toro Tartare



Yuzu Miso Marinated Black Cod



Japanese Mushroom Rice Hot Pot

*Menu is served family style. Vegetarian, Vegan, and Gluten Free menus available upon request. Items subject to change based on seasonal availability.*

*\*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*

### “THE BEST OF THE BEST” OMAKASE

*\$215 per person*

(SAMPLE MENU ONLY)

#### COURSE ONE

Oyster Plate with Organic Yuzu and Ossetra Caviar\*

Beef Tataki with Charred Onion Mignonette\*

Pork Belly with Pickled Local Radish and Maple Verjus

#### COURSE TWO

Chef's Selection Seven Kind Sashimi Platter\*

Modern Nigiri Selection paired with Caviar\*

#### COURSE THREE

Chilean Sea Bass with Yuzu Dashi Butter and Wild Mushrooms

Lobster Tail with Chili Lime Butter

#### COURSE FOUR

Roasted King Crab with Chili Lime Butter and Cucumber

Japanese A5 Miyazaki Wagyu\*

Japanese Mushroom Rice Hot Pot with Fresh Truffle

Cremini Mushrooms with Soy Garlic Butter

#### DESSERT

Chef's Selection Dessert Platter



Oyster Plate



Japanese A5 Wagyu



Pork Belly