

PRIVATE DINING guide

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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

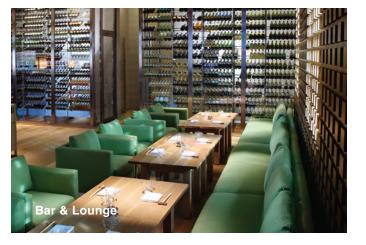
Seats up to 24 guests at a boardroom style table













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







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







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







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







"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





