

OAK BROOK CATERING

Roka Akor offers party-sized options for carryout. Make your next event an experience to remember!
Enjoy beautifully crafted platters made with premium ingredients.

Orders Include: Chopsticks, Serving Utensils & Individual Soy Sauce Containers
Minimum 48-hour Notice

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166 Oakbrook Center, Oak Brook, IL 60523 | RokaAkor.com

CATERING MENUS



Beef Tataki



Sashimi Taco



Crispy Rice, Spicy Tuna

HOT/COLD APPETIZERS

Feeds 8-10 people

- Edamame, Sea Salt \$25
- Escolar Tataki, White Asparagus, Yuzu Shallot Dressing \$45
- Prime Beef Tataki, Truffle, Truffle Jus \$65
- Yellowtail Sashimi, Poached Garlic Ponzu \$50
- Robata Grilled Shishito Peppers, Ponzu, Bonito Flakes \$45
- Crispy Rice, Spicy Tuna \$90

BY THE BITE

- Wagyu Beef & Dumpling \$3/ea • Shrimp & Lobster Dumpling \$4.50/ea • Sashimi Taco \$7/ea
- Veggie Taco \$5.50/ea • Chicken Yakitori Skewer \$4/ea • Prime Beef Skewer \$10/ea

CATERING MENUS



SUSHI PLATTERS

CLASSIC MAKI 10 Maki Rolls | \$155
Any combination of your choosing.

California, Crispy Spicy Tuna, Salmon Avocado, Crispy Prawn, Vegetable Tempura, Hamachi Serrano

SIGNATURE MAKI 10 Maki Rolls | \$210
Any combination of your choosing.

Dynamite Scallop, Lobster Roll, Crispy Prawn Chirashi, Seared Salmon, Unagi Maguro, Seared Wagyu

NIGIRI & MAKI 20 pieces Nigiri, 5 Maki Rolls | \$190

NIGIRI: Flame Seared Salmon, Hamachi, Big Eye Tuna | MAKI: See Maki selections above.

VEGGIE 10 Maki Rolls | \$100
Vegetable Tempura, Cucumber, Spicy Avocado

NIGIRI 40 pieces | \$285
Chef's Selection

SASHIMI 50 pieces | \$250
Chef's Selection

DIY HANDROLLS

\$150

Includes all fixings and Tuna, Yellowtail, and Salmon. Enough for 15-20 handrolls.

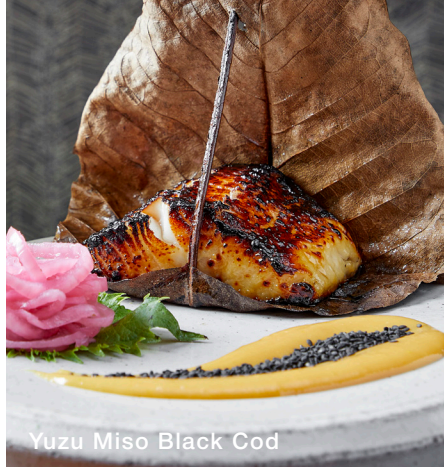


Salmon Handroll

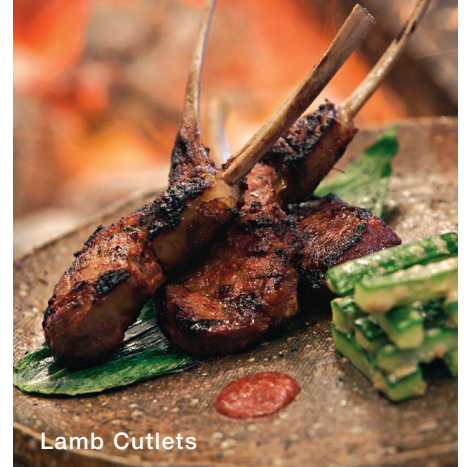
CATERING MENUS



Wagyu Filet Steak



Yuzu Miso Black Cod



Lamb Cutlets

ROBATA GRILL PLATTERS

SNAKE RIVER FARMS WAGYU | \$375

5 Wagyu Filet Steaks, Chili Ginger Sauce | 5 Grilled Sweet Corn, Soy Butter

NEW YORK STRIP | \$250

5 Prime New York Strip Steaks | 5 Cremini Mushrooms

YUZU MISO MARINATED BLACK COD | \$225

5 Yuzu Miso Marinated Black Cod | 5 Brussels Sprouts, Mustard Vinaigrette, Bonito

SALMON TERIYAKI | \$200

5 Salmon Teriyaki | 5 Fingerling Potato, Shiso Chimichurri

KOREAN SPICED LAMB CUTLET | \$150

10 Korean Spiced Lamb Cutlets | 5 Broccolini, Ginger Shallot Dressing

VEGGIE PLATTERS

Small (serves 8-10) \$40 | Large (serves 16-20) \$75

Choose one vegetable.

Sweet Corn, Soy Butter • Broccolini, Ginger Shallot Dressing • Asparagus, Wafu Dressing
Crispy Brussels Sprouts, Japanese Mustard Vinaigrette, Bonito Flakes