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## PRIVATE DINING *guide*

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# DINING

## *spaces & capacity*

### AKAI

*Private Room seats 18 to 42 guests*

### THE M ROOM

*Maximum seating of 42 people. Two 12-tops along the banquet. Three 6-tops on the floor.*

### OMAKASE

*Semi-Private Room seats up to 18 guests*

### CHEF'S TABLE

*Main Dining Table seats 9 to 12 guests*

### ROKA | BAR

*Seats up to 60 guests or 120 standing guests*

### BANQUETTE

*Seats up to 25 guests*

### MAIN DINING AREA

*Seats up to 120 guests*

### FULL RESTAURANT

*Seats up to 300 guests*



# 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



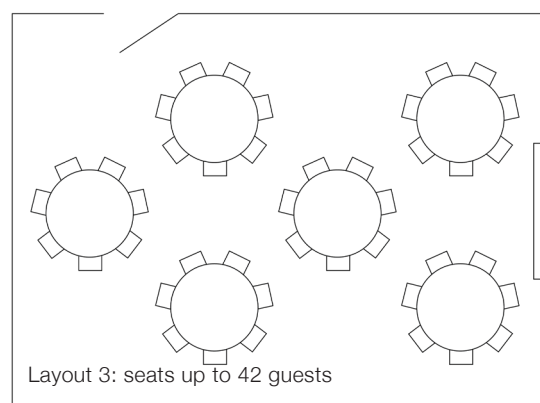
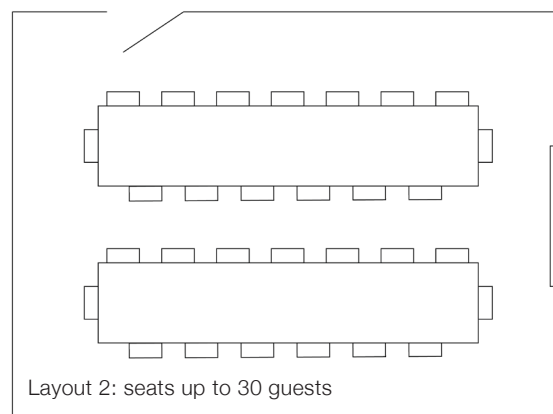
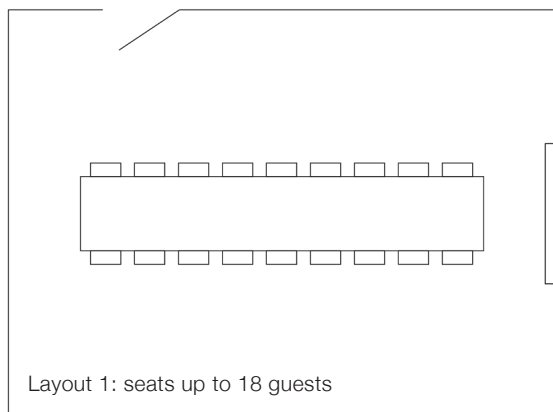
Sushi Bar



# SEATED diagrams

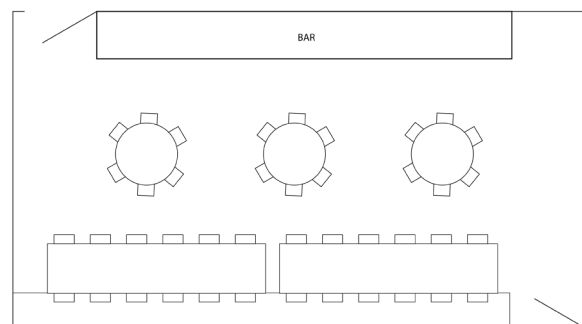
## AKAI

*Private Room seats 18 to 42 guests, choice of layout  
Optional A/V, private bar rental is available*



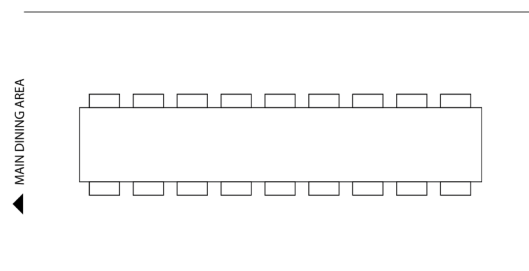
## THE M ROOM

*Maximum seating of 42 people. Two 12-tops along  
the banquet. Three 6-tops on the floor.*



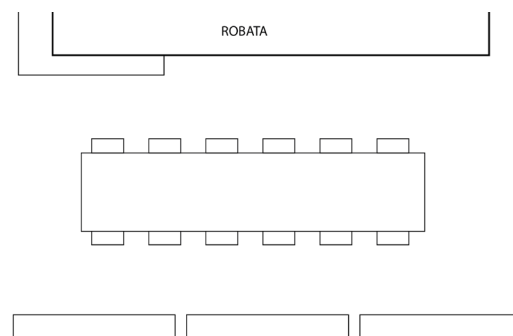
## OMAKASE

*Semi-Private Room seats up to 18 guests*



## CHEF'S TABLE

*Main Dining Table seats 9 to 12 guests*



# 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



#### 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

Escalor Tataki, White Asparagus, Yuzu Shallot Dressing\* 3

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 Scallop, Celery Root Purée, Crushed Yuzu Wasabi Pea 8.5

Grilled Cremini Mushrooms with Soy Garlic Butter (min 30) 4.5

Spicy Tuna Tartare over Crispy Rice\* 4

Lamb Cutlets with Korean Spices\* 9

Robata Grilled Pork Belly Skewer (min 30) 7.5

Robata Grilled Chicken Yakitori (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\* 14

California\* 14

Salmon Avocado\* 12

Soft Shell Crab 15

Lobster 24

Crispy Spicy Tuna\* 13

Dynamite Scallop\* 19

Crispy Prawn 13

Crispy Prawn & Chirashi\* 18

Vegetable Tempura 12

#### DESSERTS

Prices May Vary

Custom Dessert Bar with Seasonal Desserts, Sorbet & Ice Cream

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# PRIVATE DINING

## *menus*

### LUNCH

Hosting a lunch for 40 or more guests? Inquire about full rental buyouts with competitive pricing and minimums. Custom menus & Floor Plans available.

*\$60 per person*

#### COURSE ONE

Sashimi Taco\*

Wagyu Beef & Kimchi Dumplings

Chicken Yakitori

#### COURSE TWO

Hamachi Serrano Maki\*

Rock Shrimp Tempura, Sweet Chili Aioli

#### COURSE THREE

Salmon Teriyaki, Pickled Cucumbers

Pork Ribs, Cashews

Fingerling Potatoes, Chimichurri

Cremeni Mushrooms, Garlic Soy Butter

#### DESSERT

Valrhona Chocolate Cake, Vanilla Ice Cream

*Menus are served family-style. Choosing dishes per course is not required. Substitutions may be requested.*



Pork Ribs



Hamachi Serrano Maki



Sashimi Tacos

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# PRIVATE DINING

## *menus*

### TOKUJO

*\$85 per person*

#### COURSE ONE

Escolar Tataki, White Asparagus, Yuzu Shallot Dressing  
Crispy Squid, Serrano Chili, Lime  
Robata Grilled Shishito Peppers, Ponzu, Bonito Flakes

#### COURSE TWO

Chef's Selection Three Kind Sashimi Platter  
Crispy Spicy Tuna Maki\*

#### COURSE THREE

Grilled Salmon Teriyaki, Pickled Cucumbers  
Broccolini, Ginger Shallot Dressing  
Prime New York Strip, Truffle Aioli\*  
Crispy Brussels Sprouts, Japanese Mustard Vinaigrette, Bonito Flakes

#### DESSERT

Warm Chocolate Cake, Caramelized Peanuts, Chocolate Crisps, Vanilla Bean Ice Cream

*Menus are served family-style. Choosing dishes per course is not required. Substitutions may be requested.*



Chocolate Cake



Salmon Teriyaki



Crispy Spicy Tuna

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# PRIVATE DINING

## *menus*

### OKIRAKU

*\$99 per person*

#### COURSE ONE

Beef Tataki, Pickled Daikon, Truffle, Truffle Jus\*

Shrimp and Lobster Dumplings

Yellowtail Sashimi, Poached Garlic Ponzu, Shallots, Wasabi\*

#### COURSE TWO

Chef's Selection Three Kind Sashimi Platter\*

Dynamite Scallop Maki\*

#### COURSE THREE

Yuzu Miso Marinated Black Cod, Pickled Red Onions

Prime New York Strip, Truffle Aioli\*

Japanese Mushroom Rice Hotpot, Mountain Greens

Crispy Brussels Sprouts, Japanese Mustard Vinaigrette, Bonito Flakes

#### DESSERT

Warm Chocolate Cake, Caramelized Peanuts, Chocolate Crisps, Vanilla Bean Ice Cream

*Menus are served family-style. Choosing dishes per course is not required. Substitutions may be requested.*



Beef Tataki



Black Cod



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 our Head Chef 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

Toro Tartare, Osetra Caviar, Quail Egg, Taro Crisp\*  
Wagyu Beef and Kimchi Dumplings  
Yellowtail Sashimi, Poached Garlic Ponzu, Shallots, Wasabi\*

#### COURSE TWO

Chef’s Selection Five Kind Sashimi Platter\*  
Crispy Rice and Spicy Tuna, Chili Aioli, Sweet Soy\*

#### COURSE THREE

Yuzu Miso Marinated Black Cod, Pickled Red Onions  
Rock Shrimp Tempura, Wasabi Pea Dust, Sweet Chili Aioli  
Sweet Corn, Soy Butter

#### COURSE FOUR

Snake River Farms Wagyu Sirloin, Bone Marrow, Truffle Aioli\*  
Japanese Mushroom Rice Hot Pot, Mountain Greens  
Crispy Brussels Sprouts, Japanese Mustard Vinaigrette, Bonito Flakes

#### DESSERT

Chef’s Selection Dessert Platter

*Menus are served family-style. Choosing dishes per course is not required. Substitutions may be requested.*



Sweet Corn



Wagyu Sirloin



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*  
*\$148 per person*

#### COURSE ONE

Prime Beef Tataki, Pickled Daikon, Truffle, Truffle Jus\*  
Robata Grilled Scallop, Celery Root Purée, Crushed Yuzu Wasabi Pea  
Toro Tartare, Osetra Caviar, Quail Egg, Taro Crisp\*

#### COURSE TWO

Chef's Selection Five Kind Sashimi Platter\*  
Signature Modern Nigiri (2 Kinds)\*

#### COURSE THREE

Chilean Sea Bass, Smoked Sweet Corn Beurre Blanc, Snap Peas and Pea Shoots  
Whole Lobster Tempura, Spicy Ponzu, Wasabi Aioli

#### COURSE FOUR

Snake River Farms American Wagyu Filet, Chili Ginger Sauce\*  
Japanese Mushroom Rice Hotpot, Mountain Greens, Fresh Shaved Truffle  
Broccolini, Ginger Shallot Dressing

#### DESSERT

Chef's Selection Dessert Platter

*Menus are served family-style. Choosing dishes per course is not required. Substitutions may be requested.*



Sashimi Platter



Broccolini



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 Scallop, Celery Root Purée, Crushed Yuzu Wasabi Pea  
Shrimp & Lobster Dumplings

#### COURSE TWO

Chef's Selection Seven Kind Sashimi Platter\*  
Modern Nigiri Selection paired with Caviar\*

#### COURSE THREE

Chilean Seabass, Sweet Corn Miso, Edamame, Sweet Pepper  
Whole Lobster Tempura, Spicy Ponzu, Wasabi Aioli

#### COURSE FOUR

Roasted King Crab, Chili Lime Butter, Cucumber  
Choice of: Japanese A5 Miyazaki Wagyu or Japanese A5 Hokkaido Wagyu\*  
Japanese Mushroom Rice Hotpot, Mountain Greens, Fresh Shaved Truffle  
Cremini Mushrooms, Soy Garlic Butter

#### DESSERT

Chef's Selection Dessert Platter

### FEATURED JAPANESE WAGYU SELECTIONS

*Available à la carte per ounce | Upgrade beef option*

JAPANESE GRADE A5-10+ WAGYU BEEF Miyazaki Prefecture 30/oz. | 40 upgrade

JAPANESE GRADE A5-10+ WAGYU BEEF “Snow Beef” Hokkaido Prefecture 30/oz. | 40 upgrade

JAPANESE GRADE A5-10+ TAKAMORI “Drunken Wagyu” 35/oz. | 50 upgrade

CERTIFIED TAJIMA KOBE BEEF Hyogo Prefecture 60/oz. | 45 upgrade

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THE  
**M**  
ROOM BY ROKA AKOR



Choose from any of the previous tasting menus or the below tasting menu offered exclusively in this space.

## THE M ROOM TASTING MENU

*\$155 per person*

### COURSE ONE

Oyster with Yuzu Tonic Granita

Ossetra Caviar with Buckwheat Blinis, Traditional Garnish

### COURSE TWO

Toro Sashimi, Baked Macallan Yeast Seasoning, Yuzu Kosho, Pickled Radish

Wagyu Tataki, Barley Miso, Crispy Barley, Fresh Truffles

### COURSE THREE

Seared Scallop, Macallan Brown Butter Zabaglione, Sun Dried Tomato Sofrito

### COURSE FOUR

Roasted Sea Bass, Cherry Miso, Celery Root, Pickled Cherries, Charred Ginger Cask Oil

### COURSE FIVE

Roasted Lamb Cutlet, Root Vegetable Pave, Tarragon and Walnut Pesto

### COURSE SIX

\*American Wagyu Wellington, Mushroom Duxelles, Prosciutto, Macallan Demi-Glace

### COURSE SEVEN

Black Forest Mousse Cake, Double Chocolate Cherry Cookies, Cherry Caviar, Vanilla Bean Marshmallow, Spiced Chocolate Sauce

\*Each dish served individually besides the Beef Wellington, shared for every 2 people.

EXCLUSIVE RARE MACALLAN POURS, PAIRINGS AND TASTINGS AVAILABLE.

## AMERICAN VS JAPANESE WHISKY TASTING

Ask your Event Coordinator for more information regarding pricing and offerings.

