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## PRIVATE DINING *guide*

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# DINING

## *spaces & capacity*

### PRIVATE DINING ROOM

*Private Room seats up to 20 guests*

### FULL RESTAURANT

*Seats up to 75 guests*



Private Dining Room



Main Dining Area



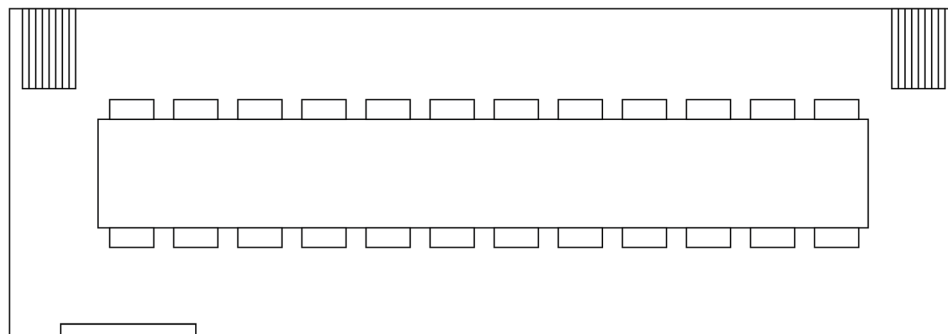
ROKA | BAR

# SEATED *diagrams*

## PRIVATE DINING ROOM

*Private Room seats up to 20 guests*

*Complimentary flat screen TV with HDMI input*



ASK ABOUT OUR AWARD-WINNING BEVERAGE PROGRAM!



*Non-alcoholic beverages are available upon request. Beverages are subject to change.*



# PRIVATE DINING

## menus

### SHIZUKE

*\$45 per person | Available for lunch only*

#### COURSE ONE

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

Prime Beef & Kimchi Dumplings, Soy Vinaigrette

Crispy Spicy Tuna Maki\*

#### COURSE TWO

Grilled Salmon Teriyaki, Pickled Cucumbers

Prime Skirt Steak, Sweet Garlic Soy

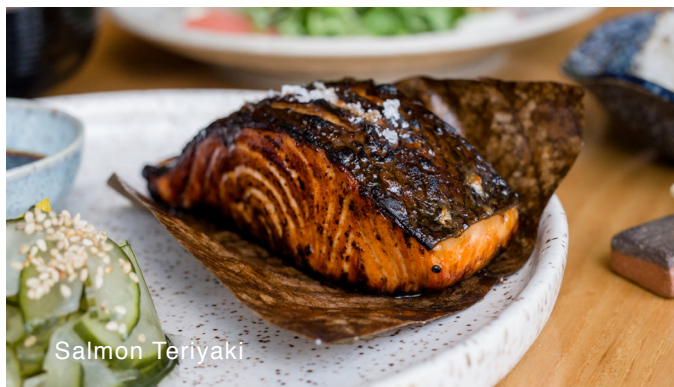
Crispy Brussels Sprouts, Japanese Mustard Vinaigrette, Bonito Flakes

#### DESSERT

Warm Chocolate Cake, Vanilla Ice Cream



Chocolate Cake



Salmon Teriyaki



Crispy Spicy Tuna Maki



Prime Skirt Steak



Prime Beef & Kimchi Dumplings



Brussels Sprouts

*Menu is served family style. 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*

### TOKUJO

*\$68 per person*

#### COURSE ONE

Escolar Tataki, White Asparagus, Yuzu Shallot\*  
Crispy Squid, Serrano Chili, Lime

#### COURSE TWO

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

#### COURSE THREE

Prime New York Strip, Truffle Aioli  
Grilled Salmon Teriyaki, Pickled Cucumbers  
Sweet Potato, Ginger Teriyaki  
Crispy Brussels Sprouts, Japanese Mustard Vinaigrette, Bonito Flakes

#### DESSERT

Warm Chocolate Cake, Vanilla Ice Cream



Sweet Potato



Sashimi Platter



Escolar Tataki

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# PRIVATE DINING

## *menus*

### OKIRAKU

*\$75 per person | Pharmaceutical menu*

#### COURSE ONE

Escolar Tataki, White Asparagus, Yuzu Shallot\*  
Prime Beef & Kimchi Dumplings, Soy Vinaigrette  
Shishito Peppers, Ponzu, Bonito Flakes

#### COURSE TWO

Chef's Selection Three Kind Sashimi Platter\*  
Hamachi Serrano Chili Maki\*

#### COURSE THREE

Yuzu Miso Marinated Black Cod, Pickled Red Onions  
Prime New York Strip, Truffle Aioli  
Japanese Rice Hot Pot, Wild Mushrooms, Mountain Greens  
Crispy Brussels Sprouts, Japanese Mustard Vinaigrette, Bonito Flakes

#### DESSERT

Warm Chocolate Cake, Vanilla Ice Cream



Hamachi Serrano Chili Maki



Prime New York Strip



Shishito Peppers

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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

Yellowtail Sashimi, Poached Garlic Ponzu  
Robata Grilled Scallops, Yuzu Aioli, Wasabi Pea Dust  
Prime Beef & Kimchi Dumplings, Soy Vinaigrette

#### COURSE TWO

Chef’s Selection Five Kind Sashimi Platter with Fresh Wasabi\*  
Dynamite Scallop Maki\*

#### COURSE THREE

Yuzu Miso Marinated Black Cod, Pickled Red Onions  
Grilled Broccolini, Ginger Shallot Dressing  
Rock Shrimp Tempura, Wasabi Pea Dust, Sweet Chili Aioli

#### COURSE FOUR

Prime NY Strip, Truffle Aioli  
Sweet Corn, Soy Garlic Butter  
Japanese Rice Hot Pot, Wild Mushrooms, Mountain Greens

#### DESSERT

Chef’s Selection Dessert Platter



Robata Grilled Scallops



Dynamite Scallop Maki



Sweet Corn

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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.

### DECADENT OMAKASE

*\$135 per person*

#### COURSE ONE

Prime Beef Tataki, Truffle Onion Vinaigrette  
Robata Grilled Scallop with Pork Belly & Kimchi  
Escolar Tataki, White Asparagus, Yuzu Shallot Dressing

#### COURSE TWO

Chef’s Selection 5 Kind Sashimi Platter  
2 Kind Modern Nigiri

#### COURSE THREE

Lobster Tempura, Ponzu & Wasabi Aioli  
Yuzu Miso Marinated Black Cod, Pickled Red Onions

#### COURSE FOUR

Wagyu Sirloin, Bone Marrow, Truffle Aioli  
Rice Hotpot with Black Truffle  
Crispy Brussels Sprouts, Japanese Mustard Vinaigrette, Bonito Flakes

#### 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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