



PRIVATE DINING *guide*

CHANDLER MAKUTA

CMakuta@RokaAkor.com

415.362.8887

Roka Akor San Francisco | 801 Montgomery Street, San Francisco, CA
RokaAkor.com |  @RokaAkor_SF  @RokaAkorSF

DINING

spaces & capacity

PRIVATE DINING ROOM

Private Room seats up to 18 guests

MOKUZAI TABLE

Non-Private Table seats up to 14 guests

BAR NOMIYA

Semi-Private Table seats up to 40 guests

BAR NAMI

Non-Private Table seats up to 14 guests

ROKA I BAR

*Seats up to 80 guests or
150 for a standing cocktail reception*

MAIN DINING ROOM

*Seats up to 104 guests or
125 with optional chair rental (fees apply)*

FULL RESTAURANT

*Seats up to 205 guests or
400 for a standing cocktail reception*



Main Dining Room



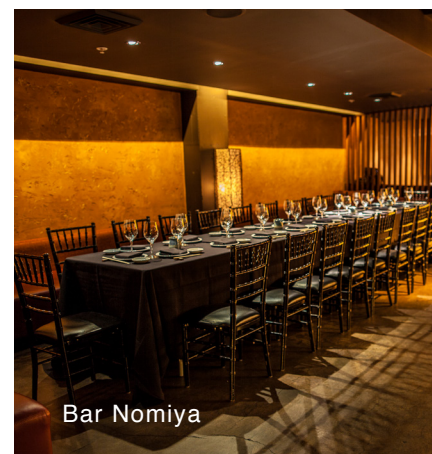
Mokuzai Table



ROKA I BAR



Private Dining Room

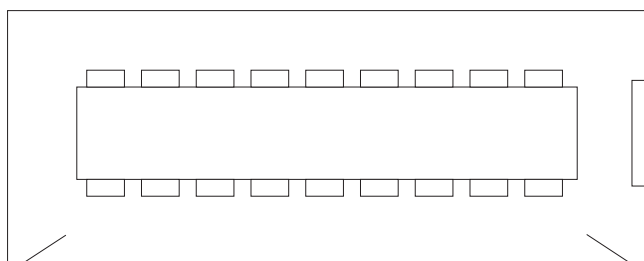


Bar Nomiya

SEATED *diagrams*

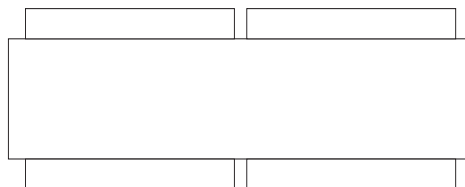
PRIVATE DINING ROOM

Private Room seats up to 18 guests, optional A/V



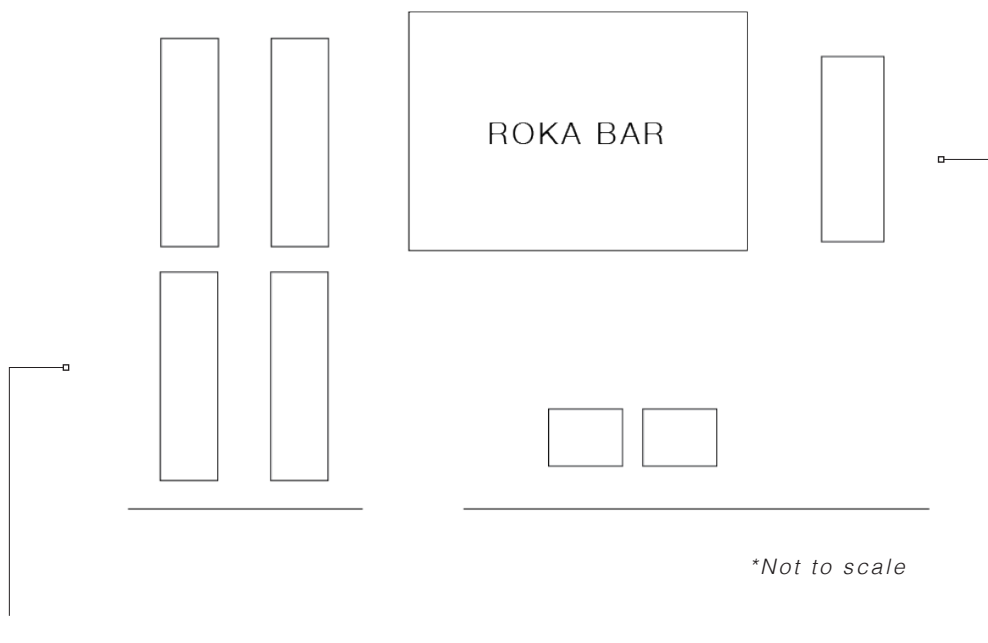
MOKUZAI TABLE

Non-Private Table seats up to 14 guests



ROKA I BAR

*The Bar and Lounge seats up to 80 guests
or 150 for a standing cocktail reception*



**Not to scale*

BAR NOMIYA

Semi-Private Table seats up to 40 guests

BAR NAMI

Non-Private Table seats up to 14 guests

*There is a pillar between each table, which
won't allow for one long community table.*

PRIVATE DINING

menus



COCKTAIL RECEPTION - Choose any combination of items

BITES (25 pieces)

Fried Squid Cones with Sweet Chili Aioli	165	Tuna Tataki with Yuzu Shallot Dressing	135
Fried Chicken Cones with Smoked Chili Aioli	165	Wagyu Filet Tartare with Truffle Caviar	250
Shrimp Tempura Cones with Sweet Chili Aioli	190	Wagyu Beef & Kimchi Dumplings	115
Oysters on the Half-Shell	115	Spicy Fried Tofu with Avocado & Japanese Herbs	100
Golden Beets Skewer	100	Grilled Scallops with Yuzu Aioli & Crushed Wasabi Pea	225
Tomato Skewer with Black Garlic Vinaigrette	100	Spicy Tuna Tartare over Crispy Rice	150
Truffle Fries Cones with Aged Parmesan Cheese	100	Crispy Sashimi Tacos with Tabasco Ponzu, Avocado, and Cherry Tomatoes	130
Yellowtail Sashimi with Garlic Ponzu	165		

PLATTERS (Serves 25)

Steamed Edamame with Sea Salt	55	Yuzu Marinated Black Cod	405
Spicy Edamame with Chili and Lime	60	Ora King Salmon Teriyaki	360
Shishito Peppers with Ponzu & Bonito Flakes	85	Glazed Baby Back Ribs with Cashews	230
Steamed Rice	50	Australian Lamb Cutlet with Korean Spices	465
Asparagus Skewers with Wafu Dressing	100	Chef's Selection Sashimi Platter 3-Kind	375
Brussels Sprouts with Mustard Seed	125	Chef's Selection Sashimi Platter 5-Kind	625
Cremini Mushroom Skewers with Soy Garlic Butter	115	Hamachi Serrano Chili Maki Roll	250
Salmon Teriyaki Skewers	215	California Roll with Dungeness Crab	230
Grilled Chicken Skewers	190	Crunch Spicy Tuna Maki Roll	215
Pork Belly Skewers	190	Salmon Avocado Maki Roll with Yuzu Aioli	205
Wagyu Filet Skewers	375	Vegetarian Maki Roll with Tamago	180
Wagyu Filet (8oz) with Chili Ginger Sauce	615		

DESSERT PLATTERS (Serves 25)

Chocolate/Green Tea Puffs	175	Mango & Tapioca Pudding	175
Raspberry & Lime Tarts	175	Flan	175
Panna Cotta	175		

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

VEGETARIAN

\$95 per person

APPETIZER

Steamed Edamame with Balinese Sea Salt

COURSE ONE

Seasonal Salad*

Eggplant Tempura with Japanese Curry Spice and Mushroom Tentsuyu

Shishito Peppers with Ponzu

COURSE TWO

Vegetarian Roll with Avocado, Cucumber, Asparagus, Inari Tofu Skin, Sesame Seed

COURSE THREE

Spicy Fried Tofu with Avocado and Japanese Herbs

Asparagus with Wafu Dressing and Sesame

Crispy Brussels Sprouts with Mustard

DESSERT

Fresh Cut Fruit & House Made Sorbet



Edamame



Asparagus



Seasonal Salad

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

HAIMI

\$120 per person

APPETIZER

Steamed Edamame with Balinese Sea Salt

COURSE ONE

Yellowtail Sashimi with Poached Garlic Ponzu, Green Chili and Shallots*

Tiger Shrimp Tempura with Wasabi Pea Dust and Sweet Chili Aioli

Wagyu Filet Tartare with Almond Truffle Aioli and Truffle Caviar over Taro Root Chip*

COURSE TWO

Chef's Selection Sashimi Platter*

Salmon Avocado Roll with Yuzu Aioli*

COURSE THREE

Wagyu Filet with Chili Ginger Sauce*

Yuzu Miso Marinated Black Cod wrapped in a Japanese Magnolia Leaf

Grilled Asparagus with Wafu Dressing

Japanese Mushroom Rice Hot Pot

DESSERT

Warm Valrhona Chocolate Cake with Almond Caramel and Vanilla Ice Cream

Japanese Wagyu upgrades based upon availability. Please inquire directly for pricing.



Chocolate Cake



Wagyu Filet



Salmon Avocado Roll

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

DERAKKUSU

\$150 per person

APPETIZER

Steamed Edamame with Balinese Sea Salt

COURSE ONE

Yellowtail Sashimi with Poached Garlic Ponzu, Green Chili and Shallots*

Tiger Shrimp Tempura with Wasabi Pea Dust and Sweet Chili Aioli

Grilled Scallop with Yuzu and Wasabi

COURSE TWO

Premium Blue Fin Tuna Sashimi Flight (O Toro, Chu Toro, Hon Maguro)*

Hamachi Serrano Chili Roll*

COURSE THREE

Wagyu Filet with Chili Ginger Sauce*

Grilled Lobster with Chili Lime Butter

Sweet Corn with Garlic Soy Butter

Japanese Mushroom Rice Hot Pot

DESSERT

Dessert Platter

Japanese Wagyu upgrades based upon availability. Please inquire directly for pricing.



Sweet Corn



Hamachi Serrano Chili Roll



King Crab Legs

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

KŌKYŪ

\$160 per person

APPETIZER

Steamed Edamame with Balinese Sea Salt

COURSE ONE

*Crispy Rice with Spicy Tuna Tartare

*Oysters on the Half-Shell with Ponzu Mignonette

*Beef Tataki with Yuzu Truffle Sauce and Truffle Caviar

Fried Ika with Sweet Chili Aioli and Fresno Chili

COURSE TWO

*Negitoro Maki with Uni and Ikura

*Chef's Selection Sashimi Platter

COURSE THREE

*Snake River Farms Wagyu New York Strip
with Mushroom Ponzu Butter Sauce

*Ora King Salmon with Ginger Teriyaki Sauce with Cucumber Salad

Broccolini with Ginger Shallot Dressing and Sesame

Sweet Corn with Garlic Soy Butter

DESSERT

Dessert Platter

Japanese Wagyu upgrades based upon availability. Please inquire directly for pricing.



Sashimi



Crispy Rice with Spicy Tuna Tartare



Oysters

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

WAGYU DERAKKUSU

\$180 per person

COURSE ONE

Wagyu Filet Tartare with Almond Truffle Aioli and Truffle Caviar over Taro Root Chip*

Grilled Scallop with Yuzu and Wasabi

Yellowtail Sashimi with Poached Garlic Ponzu, Green Chili and Shallots*

COURSE TWO

5-Kind Chef's Selection Sashimi Platter*

Garlic Negi Toro over Crispy Rice

COURSE THREE

A5+ Japanese Wagyu Miyazaki Prefecture

Grilled Lobster Tail with Chili Lime Butter

Asparagus with Wafu Dressing

Japanese Mushroom Rice Hot Pot

DESSERT

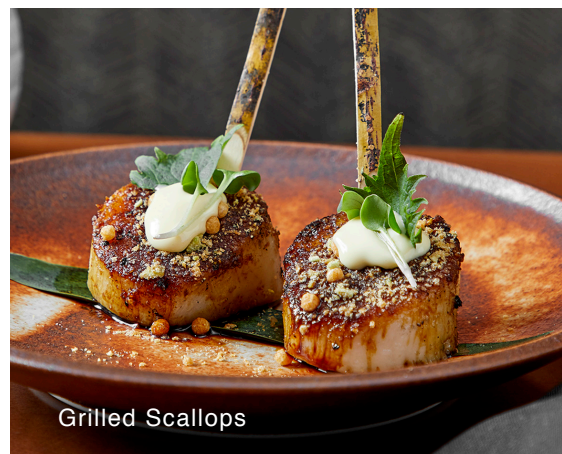
Dessert Platter



Japanese Hot Pot



Miyazaki Wagyu



Grilled Scallops

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.*