



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



The M Room



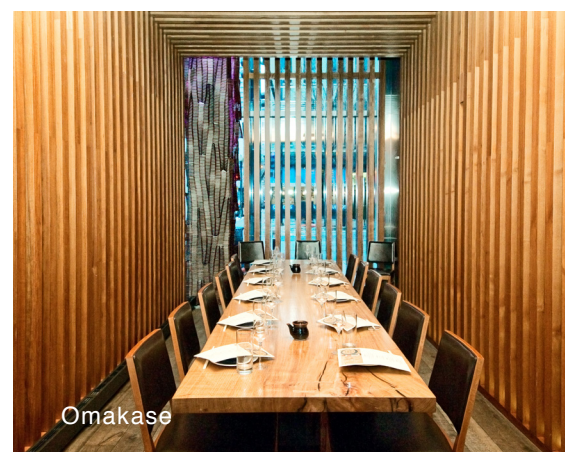
Akai



Chef's Table



Main Dining Area



Omakase

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

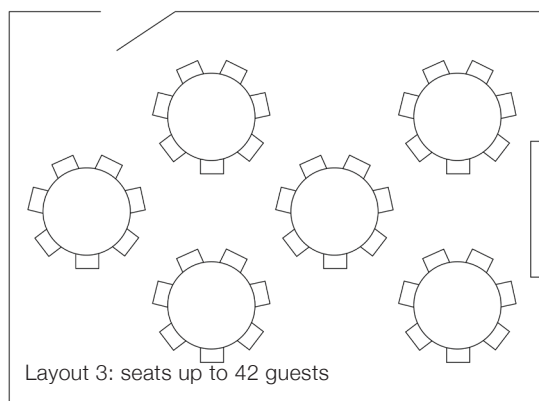
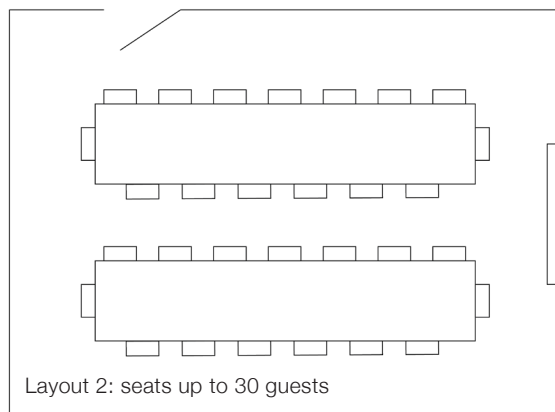
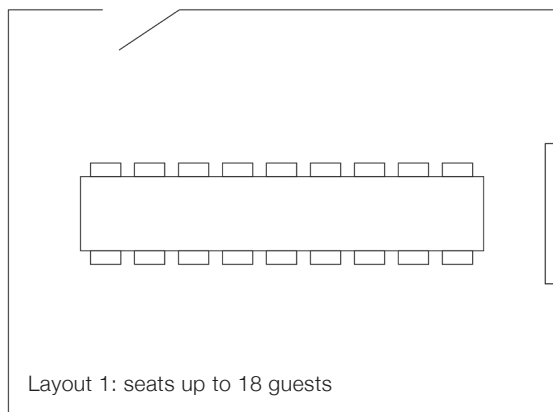


Sushi Bar

SEATED diagrams

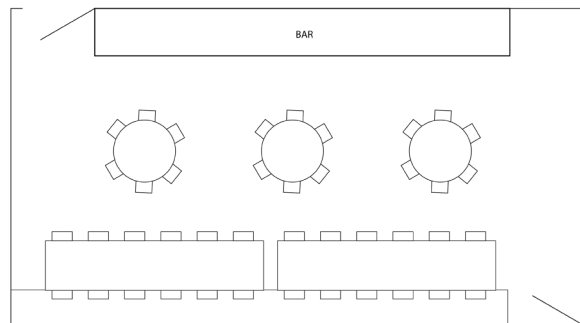
AKAI

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



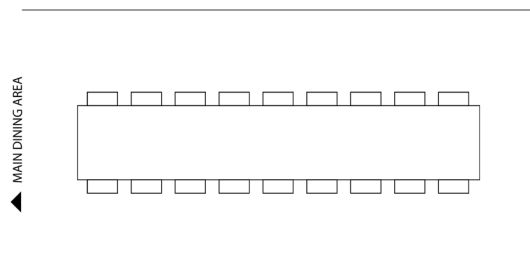
THE M ROOM

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



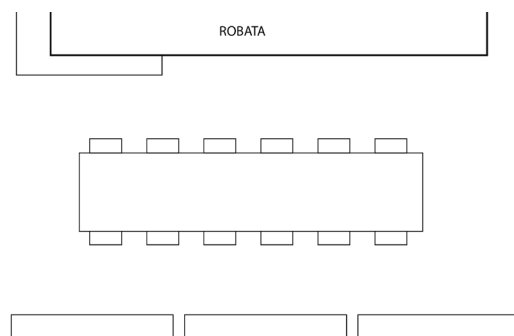
OMAKASE

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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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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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

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Beef Tataki



Black Cod



Brussels Sprouts

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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
\$120 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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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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“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

Grilled Lobster Tail, Chili Lime Butter, Panko Breadcrumbs
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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