

## Cocktails / / \$12

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### **Roka Kir, Aperitif**

Gabriel Boudier Cassis, Campari, Apricot, Fresh Lime Juice, Prosecco

### **Roka Mule, Aperitif – 1940s**

Vikingfjord Vodka, Fresh Lime Juice, Homemade Ginger Beer

### **Blood Orange Margarita, Aperitif**

Lunazul Tequila, Solerno Blood Orange Liqueur, Blood Orange Bitters, Fresh Lime Juice, Chili-Salt Rim

### **Paper Tiger, Gimlet**

Botanist Gin, Yuzu Juice, Matcha Green Tea, Fresh Lemon Juice

### **El Presidente, 1930s**

Sailor Jerry Rum, Carpano Antica, Combier, House Made Grenadine

### **Saketini, Martini**

Hendrick's Gin, Eiko Fuji Dry Sake, Fresh Cucumber

### **Gosutochiri, Chili Martini**

Vikingfjord Vodka, Eiko Fuji Sake, Elderflower Liqueur, Muddled Jalapeno, Cucumber & Shiso

### **Barbary Coast, Daiquiri**

Flor de Caña, Goslings Black Seal, Honey, Yuzu Juice

### **Mezcalito, Margarita**

Vida Mezcal, Combier Triple Sec, Agave, Fresh Lemon Juice, Kaffir Lime Leaf Salted Rim

### **Shochu Smash, Caribbean**

Mango Thai Chili Shochu, Orange & Lemon Wheels, Fresh Muddled Mint

### **Roka Fashion, Boozy & Bitter**

Rittenhouse Rye, Angostura Bitters, Regan's Orange Bitters, Swath of Orange & Lemon, Demerara

### **French Quarter, Boozy & Bitter**

Rittenhouse Rye, Cognac, Benedictine, Peychauds Bitters, Angostura Bitters

## Beer / /

### Draft / /

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<b>Sapporo</b> Ontario, Canada	<b>7</b>
<b>Kirin</b> Los Angeles, California	<b>7</b>
<b>Drake's Hefeweizen</b> San Leandro, California	<b>9</b>
<b>Boont Amber Ale</b> Boonville, California	<b>8</b>

## Bottle / /

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## Sake // Glass | Carafe

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### Kire Sake //

'Beautiful-clean sake', simple, pristine, subtle.

#### **Super Dry | Eiko Fuji Hon Kara** 10 | 33

(H) Yamagata

Bright, refreshing, notes of candied citrus, very dry

#### **Water Lilly | Mizbasho** 9 | 30

(JG) Gunma

Clear, kiss of melon and orange zest, neither sweet or dry

### Kaori Sake //

'Pleasant Aroma', wine like aromas often floral and or fruity.

#### **Mystery | Mabaroshi** 13 | 44

(JG) Hiroshima

Billowing aromas of candied plums and blueberry, medium dry

#### **Bird Ocean Mtn. | Chokaisan** 18 | 60

(JD) Akita

Luxurious, apricot and spring blossoms, neither sweet nor dry

### Aji Sake //

'Flavorful' Rich sakes that express the richness and flavor of the rice.

#### **Crane of Akita | Dewatsuru Kimoto** 11 | 37

(J) Akita

Perfect balance, real umami, medium dry

#### **Bad Boy | Minato Harbor Tzuchizaki Yamahai** 14 | 46

(F) Akita

Tangy, rich, off dry

### Asobi Sake //

'Playful' Unusual, sparkling, unfiltered, or flavored, always fun!

#### **Dreamy Clouds | Bihaku Nigori | Unfiltered** 13 | 43

## Wine / / By the Glass

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### Sparkling / /

<b>Domaine Carneros</b> Brut, California, 2010	15
<b>S��rard Bertrand</b> , Brut Ros��, France, 2012	13
<b>Bruet</b> Brut, Blanc de Noirs, New Mexico, NV	11
<b>Henriot</b> Brut, Champagne, France, NV	22

### Ros   / /

<b>Schloss Schonborn</b> , Ros��, 'Pink', Rheingau, Germany 2013	12
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### White / /

Albari��o <b>Bodega Castro Martin</b> , "A2O, Sobre Lias" Rias Baixas, Galicia, Spain, 2012	12
Assyrtiko/Athiri <b>Domaine Sigalas</b> , Santorini Aegean Islands, Greece, 2012	15
Chardonnay, <b>Tallulah</b> , 'Orchard Avenue', Napa Valley, California, 2011	19
Chardonnay, <b>Lioco</b> , Sonoma County, California, 2013	13
Chardonnay, <b>Olivier Leflaive Fr��res</b> , "Les S��tilles" Bourgogne, France, 2011	15
Chardonnay, <b>Domaine Lafage</b> , 'Centenaire', C��tes du Roussillon, France 2012	12
Gruner Veltliner, <b>Hirsch</b> , "#1 Hirsch of the Year" Nieder��sterreich, Austria, 2009	13
Riesling, <b>Argyle</b> , "Nuthouse", Dundee, Oregon, 2012	12
Sauvignon Blanc, <b>Craggy Range</b> , "Te Muna Road Vineyard", Martinborough, New Zealand, 2013	12

### Red / /

Barbera, <b>Marchesi di Barolo</b> , "Mar��ia", del Monferrato Piedmont, Italy, 2013	10
Bordeaux Blend, <b>Chateau Blaignan</b> , Medoc Cru Bourgeois, France, 2010	14
Cabernet Sauvignon, <b>Sequoia Grove</b> , Napa Valley, California, 2011	20
Zinfandel "Old Vine", <b>Turley</b> Paso Robles, California 2012	15
Malbec <b>Ch��teau du Caillau</b> , Cahors	

## Bar menu / /

Sunday – Thursday until 10pm

Friday and Saturday until 11pm

### Maki Rolls / /

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*Hamachi Serrano Chili Roll	13.5
Soft Shell Crab Roll with Kimchi	14
*Salmon Avocado Roll with Lemon Zest and Yuzu	11
California Roll with Snow Crab, Avocado and Tobiko	9.5
*Tuna Roll with Green Chili Aioli	9.5
*Toro and Prawn Tempura Roll with Yuzu Ponzu	18

### Snacks / /

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Steamed Edamame with Sea Salt	4.5
Truffle Fries with Parsley and Aged Parmesan	9
Crispy Fried Squid with Chili and Lime	11
Wagyu Beef and Kimchi Dumplings	11
Pork and Rock Shrimp Dumplings	10
Fried Soft Shell Crab with Mizuna Salad, Avocado and Wasabi Lime Aioli	14
*Roka Chibi Burger with Avocado and Yuzu Kosho	3
Crispy Brussels Sprouts with Mustard and Bonito Flakes	8
*Crispy Tacos with Shrimp and Scallop Ceviche	10
Japanese Style Fried Chicken with Smoked Chili Aioli	12

### Robata Grilled / /

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Shishito Peppers with Ponzu and Bonito Flakes	9.5
Sweet Corn with Butter and Soy	8
Glazed Baby Back Pork Ribs with Green Onions and Cashews	21
*Wagyu Flat Iron (6oz) with Maitake Mushroom and Egg Yolk	39