

# CHICAGO CHEF WEEK

MARCH 16 - MARCH 21, 2014

LUNCH \$22

## COURSE ONE

White Miso Soup  
Baby Green Salad with Tofu,  
Cucumbers and Wasabi Ginger  
Dressing

## COURSE TWO

Crispy Butterfish Maki Roll  
Prime Beef and Kimchi Dumplings

## COURSE THREE

CHOICE OF:

Skuna Bay Salmon with Ginger  
Teriyaki and House Picked  
Cucumbers  
Chicken Teriyaki with Shitake  
Mushroom Salad  
Skirt Steak with Chili Ginger Sauce

ROKA  
AKOR

steak | seafood | sushi

# CHICAGO CHEF WEEK

MARCH 16 - MARCH 21, 2014

DINNER \$44

## COURSE ONE

White Miso Soup  
Roasted Beet Salad with Jalapeno  
Miso Dressing and Tamari Almonds

## COURSE TWO

Butterfish Tataki  
Salmon Avocado Maki Roll

## COURSE THREE

CHOICE OF:

Korean Marinated Lamb with  
Grilled Eggplant Salad  
NY Strip Steak with Truffle Aioli  
Yuzu Miso Marinated Black Cod  
With Pickled Red Onions

ROKA  
AKOR

steak | seafood | sushi