

ROKA  
AKOR

steak | seafood | sushi

# Chef Dinner

with Chef Koichi Asano, Chef Mike Han, & our Sushi Team

**Saki Zuke (Course One):**

Hotaru Ika: Firefly Squid

Japanese Pickles: Cucumber, Daikon and Carrots

Grilled Bamboo Shoot with Soy Dashi

**Shii Zakana (Course Two):**

Hegiyaki A5-12 Wagyu Tataki with  
24k Gold Leaf and Mitsuha

**Otsukuri (Course Three):**

Decadent Sashimi Platter

**Osusugi (Course Four):**

Seasonal Nigiri Platter

**Yakimono (Course Five):**

Robata Grilled Shima Aji with Golden Beet Puree,  
Spring Vegetables and Daikon Ponzu

**Hassun (Course Six):**

Robata Grilled Saikyo Miso Strip Loin with Alaskan  
King Crab Legs and Truffle Ikura

**Dezato (Dessert):**

Tamago Purin with Poached Peaches  
and Luxardo Cherries

April 8th, 2015 | 7pm | \$98 per person  
\$50 Additional Wine or Sake Sommelier Pairing  
Reservation Required

456 N Clark St., Chicago, IL 60654  
312.477.7652 | RokaAkor.com