

## OMAKASE

"To entrust the Chef", Designed for the entire table to share, Minimum 2 people

**Decadent Omakase\* 128**

*Comprised of rare and hand-selected ingredients*

### Cold Appetizers

ROKA AKOR	*Butterfish Tataki with White Asparagus and Yuzu	13.5
	Heirloom Beet Salad with Shiso Crème Fraiche and Lime	12
	*Yellowtail Sashimi with Shallots and Poached Garlic Ponzu	18
	*Tuna Tataki with Chili Ponzu, Red Onion and Lotus Root Chips	17
	*Santa Barbara Uni with Lime, Daikon Sprouts and Chicharrones	15
ROKA AKOR	*Beef Tataki with Shaved Black Truffle and Truffle Jus	22

### Hot Appetizers

	Steamed Edamame with Sea Salt	4.5
	Miso Soup with Wild Mushrooms	5.5
	Robata Grilled Japanese Shishito Peppers with Ponzu & Bonito Flakes	8.5
	Crispy Fried Squid with Chili and Lime	10
	Spicy Fried Tofu with Avocado and Japanese Herb Salad	12
ROKA AKOR	*Robata Grilled Scallops with Yuzu and Wasabi	14.5
ROKA AKOR	*Robata Grilled Pork Belly with Marinated Golden Beets	13.5
	*Wagyu Beef and Kimchi Dumplings	10
	Pork and Rock Shrimp Dumplings	9.5

### ROKA AKOR Modern Style Nigiri (2 pieces per order)

	*Seared King Salmon with Sesame and Shaved Onion	9
	*Spot Prawn with Uni and Ossetra Caviar	16
	*Scallop with Black Truffle	16
	Grilled Eel with Shiso and Japanese Plum	10
	*Toro Tartar Gunkan with Ossetra Caviar	18

### Premium Sashimi and Nigiri

*2 pieces per order - Ask your Server for Daily Market Specials*

*Sashimi Chef Selection (5 or 7 kinds, 2 pieces each)	34/46
*Nigiri Chef Selection (5 or 7 kinds)	21/29

*King Salmon (Sake)	7.5	*Albacore (Bincho)	6
*King Salmon Belly (Sake Toro)	8.5	Shrimp & Egg Custard (Tamago)	6
*Salmon Roe (Ikura)	8.5	*Santa Barbara Sea Urchin (Uni)	10
*Scallop (Hotate)	8	*Spot Prawn (Amaebi)	9
*Yellowtail (Hamachi)	8	Freshwater Eel (Unagi)	8.5
Monkfish Liver (Ankimo)	11	*Amberjack (Kanpachi)	9.5
*Big Eye Tuna (Mebachi Maguro)	8	*Fatty Tuna (Toro)	MP
*Blue Fin Tuna (Hon Maguro)	12	*Premium Fatty Tuna (O Toro)	MP

## ROBATA GRILL SELECTION

### Steaks

	*Prime Beef Filet (8oz) with Chili Ginger Sauce	38
ROKA AKOR	*Dry Aged Prime Rib Eye (12oz) with Wafu Dressing	38
	*Wagyu Sirloin (6oz) with Grilled Bone Marrow and Spicy Sweet Garlic Soy	34
ROKA AKOR	*Wagyu Flat Iron (6oz) with Maitake Mushroom and Egg Yolk	38
	*Australian Grade 9+ Wagyu Beef with Fresh Wasabi	MP
	*Japanese Grade A5+ Wagyu Beef from Miyazaki Prefecture with D'Es Trenc Flor de Sal	MP

### Seafood

	*Salmon Teriyaki with Pickled Cucumbers	24
ROKA AKOR	Yuzu Miso Marinated Black Cod wrapped in a Japanese Magnolia Leaf	34
	*Madagascar Tiger Prawn with Yuzu Koshu Chili and Lemon	30

### Classics

ROKA AKOR	*Lamb Chops with Korean Spices (3 chops)	38
	Glazed Baby Back Pork Ribs with Spring Onions and Cashews	19.5

### Vegetables/Sides

ROKA AKOR	Sweet Corn with Butter and Soy	7.5
	Chinese Broccoli with Ginger Shallot Dressing	7.5
	Crispy Brussels Sprouts with Mustard	7.5
	Asparagus with Wafu Dressing and Sesame	7.5
ROKA AKOR	Japanese Mushroom Rice Hot Pot / with Black Truffle	11/26

### Tempura

	Seasonal Vegetable	10
	Tiger Prawn	12
	Assorted Seafood and Seasonal Vegetable	14
	Japanese Style Fried Chicken with Smoked Chili Aioli	11
ROKA AKOR	Rock Shrimp with Wasabi Pea Dust and Sweet Chili Aioli	13

### Maki Rolls

ROKA AKOR	*Hamachi Serrano Chili Roll	12
	*California Roll with Snow Crab, Avocado and Tobiko	9.5
	Avocado and Asparagus Tempura Roll with Japanese Herbs	11.5
ROKA AKOR	Soft Shell Crab Roll with Kimchi	12
	*Toro Roll with Fresh Wasabi and Green Onions	15
	*Tuna Roll with Green Chili Aioli	9.5
	*Salmon Avocado Roll with Lemon Zest and Yuzu	9.5
	Crispy Prawn and Grilled Eel Roll with Avocado and Sweet Soy	15