



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

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

Cold Appetizers

*Yellowtail Sashimi with Shallots and Poached Garlic Ponzu	18
ROKA AKOR *Butterfish Tataki with White Asparagus and Yuzu	13.5
Heirloom Beet Salad with Shiso Crème Fraiche and Lime	12
*Tuna Tataki with Chili Ponzu, Red Onion and Lotus Root Chips	17
Spinach Salad with Sesame Sauce	9.5
*Mendocino 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
White Miso Soup	4.5
Robata Grilled Japanese Shishito Peppers with Ponzu & Bonito Flakes	8.5
Crispy Fried Squid with Chili and Lime	10
*Wagyu Beef and Kimchi Dumplings	10
Spicy Fried Tofu with Avocado and Japanese Herbs	12
ROKA AKOR *Robata Grilled Scallops with Yuzu and Wasabi	14.5
ROKA AKOR Robata Grilled Berkshire Pork Belly with Marinated Golden Beets	13.5

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

*King Salmon (Sake)	7.5	*Albacore (Bincho)	6
*Salmon Roe (Ikura)	8.5	*Mendocino Sea Urchin (Uni)	10
*Scallop (Hotate)	8	*Spot Prawn (Amaebi)	9
*Yellowtail (Hamachi)	8	Freshwater Eel (Unagi)	8.5
*Spanish Mackerel (Sawara)	12	*Amberjack (Kanpachi)	9.5
*Big Eye Tuna (Mebachi Maguro)	8	*Stripe Bass (Suzuki)	9
*Blue Fin Tuna (Hon Maguro)	12	*Fatty Tuna (Toro)	MP
*Premium Fatty Tuna (O Toro)	MP	*Japanese Special Fish of the Day	MP

*Sushi Chef Omakase - Comprised of Premium and Seasonal Sushi and Sashimi MP

Dishes are meant to be shared and subject to change based on seasonal availability * Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.

4% surcharge added to food and beverage sales for SF Employer Mandates- 20% service charge to parties of 6 or more



ROBATA GRILL SELECTION

Steaks

	*Prime Beef Filet (8oz/12oz) with Chili Ginger Sauce	39/49
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 Artisanal Salt	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 Kosho Chili and Lemon	30
	*Grilled Whole Dungeness Crab with Treviso and Chili Lime Butter	34

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 (5 piece)	12
	Assorted Seafood and Seasonal Vegetable	14
	Sweet Corn with Lime and Salt	9.5
	Japanese Style Fried Chicken with Smoked Chili Aioli	11
ROKA AKOR	Gulf 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
	Assorted Vegetable Futomaki	12
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
	Avocado Roll with Yuzu Aioli	7.5

Dishes are meant to be shared and subject to change based on seasonal availability * Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.

4% surcharge added to food and beverage sales for SF Employer Mandates- 20% service charge to parties of 6 or more