

OMAKASE

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

Decadent Omakase* *Comprised of rare and hand-selected ingredients*

128 per person

ROKA AKOR New Additions

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| *House Smoked Salmon Sashimi with Yuzu and Amaranth | 14 |
| *Swordfish Tataki with Chili and Lime | 17 |
| *Seared Scallop Nigiri with Cured Cherry Blossom | 11 |
| *Wagyu Gunkan with Ossetra Caviar | 18 |
| Maitake Mushroom Tempura with Spring Herbs | 12 |
| Robata Grilled Free Range Chicken Teriyaki with Charred Heirloom Carrots | 26 |

Cold Appetizers

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| 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 |
| *Santa Barbara Uni with Lime, Daikon Sprouts and Chicharrones | 15 |
| ROKA AKOR *Beef Tataki with Shaved Black Truffle and Truffle Jus | 22 |

Hot Appetizers

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| 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)

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| *Seared King Salmon with Sesame and Shaved Onion | 9 |
| *Spot Prawn with Uni and Ossetra Caviar | 16 |
| Grilled Eel with Shiso and Japanese Plum | 10 |
| *Seared Toro with Chives and Gold | 18 |

Premium Sashimi and Nigiri

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

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

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| *King Salmon (Sake) | 7.5 | *Albacore (Bincho) | 6 |
| *King Salmon Belly (Sake Toro) | 8.5 | Castella (Katsutera) | 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 |
| *Fluke (Hirame) | 8.5 | *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 |

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

ROBATA GRILL SELECTION

Steaks

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| | *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

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| | *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

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

Vegetables/Sides

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

Tempura

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| | 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

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| 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 |