

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

Wine and Sake Pairing available upon request

Chef's Seasonal Items

*Peruvian Bay Scallops with Green Apple, Wasabi and Sudachi	11
*Seared Duck Breast with Roasted Hakurei Turnip, Wild Mushroom and Black Truffle	28
Wagyu Bone Marrow with Squid Ink Brioche and Japanese Mignonette	16
*King Crab Kama-Meshi with Uni Butter, Snow Crab, and Pine Nuts	29
Crispy Duck Wings with Shiso Jam	11

Cold Plates

*Seasonal Oysters on the Half Shell	mkt
ROKA AKOR *Butterfish Tataki with White Asparagus & Yuzu	12
Kale Caesar with Katsuo-bushi & Rice Croutons	9
*Prime Beef Tataki, with Truffle Jus & Pickled Shallots	18
*Kampachi with Compressed Watermelon & Avocado	15
Organic Beet Salad with Miso, Rajas & Almonds	7

Hot Plates

Steamed Edamame with Sea Salt	4
White Miso Soup with Tofu & Wakame	5
ROKA AKOR Prime Beef & Kimchi Dumplings	10
Shishito Peppers with Ponzu & Bonito	8
ROKA AKOR *Scallops with Yuzu Shiso & Wasabi	18
Niman Ranch Pork Belly with Marinated Golden Beets	13
Crispy Fried Squid with Chili & Lime	8
Yakitori with Spring Onion	9

PREMIUM SASHIMI & NIGIRI

Please ask your server for additional selections

ROKA AKOR *Deluxe Platter	mkt
<i>Chef's inspired presentation, a true showcase of the freshest seasonal seafood and shellfish from all over the world</i>	

ROKA AKOR *Chef's Sashimi Selection	3 types		5 types		7 types	21		33		45
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Nigiri (2 pcs) | Sashimi (4 pcs)

*Salmon – Sake	7		14	*Big Eye Tuna– Mebachi	9		18
*Yellowtail – Hamachi	8		16	*Fluke – Hirame	8		16
*Sea Urchin – Uni	mkt			*Sweet Shrimp – Ama Ebi	12		24
*Amberjack – Kampachi	9		18	*Blue Fin Loin – Aka Mi	12		24
*Salmon Roe – Ikura	8		16	*Tuna Belly – Chu Toro	mkt		
*Striped Bass – Suzuki	6		12	*Tuna Belly – Toro	mkt		

*Scallops - Hotate

10 | 20

*Tuna Belly – O Toro

mkt

ROBATA GRILL SELECTIONS

Steaks

ROKA AKOR	*Prime Beef Filet with Chili Ginger Sauce (8 oz. / 12 oz.)		39 / 48	
	*Prime Rib Eye with Wafu Dressing (12 oz.)		38	
	*New York Strip Loin with Truffle Aioli (12 oz.)		48	
	*Wagyu Flat Iron Steak with Sukiyaki Sauce & Quail Egg Yolk		mkt	
	*Japanese Grade A5+ Wagyu from Miyazaki Prefecture with Artisan Salts		mkt	
ROKA AKOR	*Prime Flight	68	*Wagyu Flight	mkt

Seafood

	*Skuna Bay Salmon With Ginger Teriyaki & Pickled Cucumber		27
ROKA AKOR	Yuzu Miso Marinated Black Cod with Pickled Red Onions		31
	*Madagascar Jumbo Tiger Prawn with Yuzu Kosho Chili		mkt

Classics

ROKA AKOR	*Lamb Cutlets with Korean Spices		32
	Glazed Pork Ribs with Spring Onions & Cashews		23
	Ginger Teriyaki Organic Chicken Breast with Shiitake Mushroom Salad		21

Vegetables | Sides

ROKA AKOR	Sweet Potato with Ginger Teriyaki		5
	Zucchini with Miso Mustard		5
ROKA AKOR	Cremini Mushrooms with Soy Garlic Butter		5
	Broccolini with Ginger & Sesame		5
	Grilled Tofu with Barley Miso & Yuzu Daikon		6
ROKA AKOR	Sweet Corn with Butter & Soy		5
	Asparagus with Wafu and Sesame		5
	Japanese Wild Mushroom Hot Pot		11
	Crispy Brussels Sprouts with Japanese Mustard & Bonito		9
	BBQ Rice with Sukiyaki Glaze		5

Tempura

	Seasonal Vegetable		10
	Rock Shrimp with Wasabi Pea & Sweet Chili Aioli		11
	Tiger Prawn		15
	Spicy Fried Tofu with Avocado & Japanese Herb Salad		14
	Vegetables & Seafood with Curry Salt		19

Maki (Rolled Sushi)

Signature

	Soft Shell Crab Roll	16
	*Hamachi Serrano Chili Roll	12
	*Dynamite Scallop Roll	18
	*Wagyu Duo Roll	24
	*Crispy Chirashi Prawn Roll	19
	*Salmon Avocado Roll	12

Classic

	Crispy Prawn Roll	12
	Spicy Avocado Roll	8
	California Roll	13
	*Spicy Tuna Roll	11
	*Rainbow Roll	21
	*Negi Hamachi Roll	8

*Salmon & Crab Cucumber Roll	17	*Negi Toro Roll	mkt
*Roka Roll	18	*Maguro Roll	8

Executive Chef Jason Alford