

OMAKASE

Omakase (お任せ o-makase) is a Japanese phrase that means "I'll leave it to you."
Roka Akor's tour de force, featuring our signature dishes & inspired creations

Starting at 128 per person

Chef's Seasonal Menu

Offered as Tasting Menu for Two or A La Carte

Seasonal Tasting Menu (Min. 2 guests)	95pp
	A La Carte
*Grassy Bar Oysters, Spicy Cucumber Purée & Kanzuri Oil	19
*Quinoa & Hemp Seed Tabbouleh Temaki with Salmon Skin & Parsley	8
*Ankimo Duo, Truffle and Avocado, King Crab and Ossetra Caviar	19
Organic Beet Salad with Miso, Rajas & Almonds	7
*Bay Scallop Ceviche with Plantain Chips	18
Intermezzo: Lillet and Elderberry Sorbet with Candied Grapefruit	5
*Lobster Kama-meshi with Uni Butter, Snow Crab, Pine Nuts & Comté Cheese	29
*Muscovy Duck Duo, Smoked Breast with Japanese Stout Beer Reduction and Wild Mushrooms	42
Dark Meat Confit with Umeboshi and Ohba Jam	9
Rapini Stir-fry, Chinese Sausage and Crispy Chicken Skin	13
*Australian Wagyu Tri-Tip, Robata Grilled	47
Roka Parfait, Crème Fraiche, Tropical Fruit, Moscato d'Asti Shards and Jasmine	9

Cold Plates

	Seasonal Oysters on the Half Shell 1/2 dz/dz	17/29
ROKA AKOR	*Butterfish Tataki with White Asparagus & Yuzu	11
	Kale Caesar with Katsuobushi & Rice Croutons	9
	*Australian Wagyu Tataki, with Truffle Jus & Pickled Shallots	18
	*Kampachi with Compressed Watermelon & Avocado	15

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	7
	Crispy Fried Smelts with Japanese Remoulade	9

Tempura

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

* are served raw or undercooked or may contain raw or undercooked ingredients

* consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness especially if you have certain medical conditions.

ROKA AKOR = Our Signature Dishes

ROBATA GRILL SELECTIONS

Steaks – Domestic – USDA Prime

ROKA AKOR	*Filet (8 oz.)	39
	*Filet (12 oz.)	48
	*Rib Eye (12 oz.)	38
	*New York Strip Loin (12 oz.)	48

Steak – Imported – Served with Exotic Salts

	*Wagyu Hanger Steak with Bone Marrow Parisienne Gnocchi	mkt
	*A5+ Japanese Wagyu from Miyazaki Prefecture	mkt

Seafood

ROKA AKOR	*Skuna Bay Salmon With Ginger Teriyaki & Pickled Cucumber	27
	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
	Saigon Inspired Organic Chicken Breast with Nuoc Cham & Taro Crisp	21
	*Pata Negra Iberico Pork Chop	mkt

Vegetables/ Sides

ROKA AKOR	Sweet Potato with Ginger Teriyaki	5
	Zucchini with Miso Mustard	5
ROKA AKOR	Cremini Mushrooms with Soy Garlic Butter	5
	Broccoli with Ginger & Sesame	5
	Grilled Tofu with Barley Miso & Yuzu Daikon	6
ROKA AKOR	Sweet Corn with Butter & Soy	5
	Asparagus with Lemon Sweet Soy	5
	Japanese Wild Mushroom Hot Pot (Add truffle for \$14)	11
	Crispy Brussels Sprouts with Japanese Mustard & Bonito (Add Wild Boar Bacon for \$5)	9

Premium Sashimi & Nigiri

Please ask your server for additional selections

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

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, Ikura and Crab Cucumber Roll	17
*Rainbow Roll	21
*Roka Roll	18

Classic

Crispy Prawn Roll	12
Spicy Avocado Roll	8
California Roll	13
*Spicy Tuna Roll	11
*Salmon Avocado Roll	12
*Negi Hamachi	8
*Maguro	8
*Negi Toro (Add Natto for \$3)	mkt

Executive Chef: G. Sega