

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 for Two 133

A La Carte

| | |
|--|-----|
| *Modern Nigiri Selection 3 Types | 13 |
| *Roasted Vegetable Dumplings with Chili Daikon Vinaigrette | 10 |
| *Wagyu Gunkan with Osetra Caviar | 18 |
| *Salmon, Ikura and Snow Crab Cucumber Roll | 15 |
| *Prime Niman Skirt Steak with Shiso Chimichurri | 35 |
| *Pata Negra Iberico Pork Loin with Wild Mushroom | 39 |
| Grilled Heirloom Carrots with Honey and Miso | 4.5 |

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 |
| *Niman Ranch Beef Tataki, with Truffle Jus & Pickled Shallots | | 18 |
| *Kampachi with Compressed Watermelon & Avocado | | 15 |

Hot Plates

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|---|----|
| 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 Robata Grilled Scallops with Yuzu Shiso & Wasabi | 18 |
| Robata Grilled Niman Ranch Pork Belly with Marinated Golden Beets | 13 |
| Crispy Fried Squid with Chili & Lime | 8 |
| Yakitori with Spring Onion | 7 |

Tempura

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|---|----|
| 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

Prime Steaks – Domestic – Niman Ranch

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|-----------|-------------------------------|----|
| 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

| | | |
|--|--|-----|
| | *100% Grass Fed New Zealand Wagyu | mkt |
| | *A5+ Japanese Wagyu from Miyazaki Prefecture | mkt |

Seafood

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|-----------|--|-----|
| ROKA AKOR | *Skuna Bay Salmon With Ginger Teriyaki & Pickled Cucumber | 23 |
| | Yuzu Miso Marinated Black Cod with Pickled Red Onions | 28 |
| | *Madagascar Jumbo Tiger Prawn with Yuzu Kosho Chili Paste | mkt |
| | *Whole Fish with Grapefruit Ponzu and Avocado Truffle Puree' | mkt |

Classics

| | | |
|-----------|--|----|
| ROKA AKOR | *Lamb Cutlets with Korean Spices | 30 |
| | Glazed Pork Ribs with Spring Onions & Cashews | 23 |
| | Saigon Inspired Organic Chicken Breast with Nuoc Cham & Taro Crisp | 21 |

Vegetables/ Sides

| | | |
|-----------|--|----|
| ROKA AKOR | Sweet Potato with Ginger Teriyaki | 5 |
| | Zucchini with Miso Mustard | 5 |
| ROKA AKOR | Cremeni 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 Lemon Sweet Soy | 5 |
| | Japanese Wild Mushroom Hot Pot | 11 |
| | Crispy Brussels Sprouts with Japanese Mustard & Bonito | 9 |

Premium Sashimi & Nigiri

Please ask your server about our Deluxe Sashimi Platter

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|-----------|---|--------------|
| ROKA AKOR | *Chef's Sashimi Selection 3 types 5 types 7 types | 21 33 45 |
|-----------|---|--------------|

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 | *Blue Fin Loin – Aka Mi | 12 24 |
| *Young Yellowtail – Kampachi | 9 18 | *Tuna Belly – Chu Toro | mkt |
| *Salmon Roe – House Cured Ikura | 8 16 | *Tuna Belly – Toro | mkt |
| *Striped Bass – Suzuki | 6 12 | *Tuna Belly – O Toro | mkt |

Maki (Rolled Sushi)

Signature

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|-----------------------------|----|
| *Soft Shell Crab Roll | 16 |
| *Hamachi Serrano Chili Roll | 12 |
| *Dynamite Scallop Roll | 18 |
| *Wagyu Duo Roll | 24 |
| *Crispy Chirashi Prawn Roll | 18 |

Classic

| | |
|----------------------|----|
| Crispy Prawn Roll | 12 |
| Spicy Avocado Roll | 8 |
| California Roll | 13 |
| *Spicy Tuna Roll | 11 |
| *Salmon Avocado Roll | 12 |

Executive Chef: G. Sega