

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
*Dry-Aged Bison Tomahawk Ribeye with Orange Blossom Honey Glazed Cippolini Onions	52
*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	11
Kale Caesar with Katsuobushi & 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	7

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

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	

* 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

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
	Broccoli 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
	*Salmon & Crab Cucumber Roll	17
	*Roka Roll	18

Classic

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

Executive Chef: G. Segal