

OMAKASE

Omakase (お任せ o-makase) is a Japanese phrase that means "I'll leave it to you." Let our Executive Chef Brett Vibber take you on an innovative and surprising culinary adventure!

Signature 98 per person

Created with the guest's particular palate in mind composed from the most premium ingredients

Decadent 128 per person

Comprised of rare and hand selected ingredients

SEASONAL MENU

Roasted Tomato and Aka Miso Soup with Rock Shrimp, Clams, and Mussels	10
Tuna Toast with Charred Enoki, Kaiware and Uni Aioli	14
Toro Duo: Hamachi Toro with Quail Egg and Maguro Toro Tartare with Chili and Sesame	32
Robata Grilled Suzuki with Shiso Pesto and Preserved Yuzu	36
Chef's Bone-in Prime Steak Selection	MKT

Cold Plates

	Beef Tataki with Shaved Black Truffle and Truffle Jus*	22
ROKA AKOR	Butterfish Tataki with White Asparagus and Yuzu*	12
	Yellowtail Sashimi with Shallots, Poached Garlic Ponzu*	18
	Organic Mixed Green Salad with Ginger Wasabi Dressing	8.5
	Wagyu Gunkan with Green Onions and Caviar*	16
	Tuna Tataki with Caramelized Red Onion and Apple Mustard Dressing*	18
	Roasted Beet and Tako Salad with Jalapeno Miso Vinaigrette	12
	Ora King Salmon Tartare with Avocado, Ikura, Crispy Salmon Skin and Garlic Ponzu	18
	Forest Mushroom Salad with Truffle Barley Miso Vinaigrette	14

Hot Plates

	Steamed Edamame with Sea Salt	4.5
	White Miso Soup	4.5
	Lobster Red Miso Soup	8
	Robata Grilled Japanese Shishito Peppers with Ponzu & Bonito Flakes	7
	Crispy Squid with Chili and Lime	8
ROKA AKOR	Wagyu Beef and Kimchi Dumplings	10
	Robata Grilled Pork Belly with Marinated Golden Beets	12.5
ROKA AKOR	Robata Grilled Scallops with Yuzu Shiso and Wasabi*	14.5
	Ginger and Scallop Dumplings	10
	Chicken Yakitori Skewers (3pc)	9

Tempura

	Seasonal Vegetables	9
	Seasonal Vegetables with Prawns and Butterfish	15
	Rock Shrimp Tempura with Wasabi Peas and Sweet Chili Aioli	13
	Whole Lobster with Spicy Ponzu and Wasabi Aioli	MKT
	Tiger Prawn (5 pieces)	13
	Spicy Fried Tofu with Avocado Relish, Fresno Chili	14

ROBATA GRILL SELECTIONS

Steaks

ROKA AKOR	Prime Beef Filet (8 oz.) with Chili Ginger Sauce*	38
	Prime Beef Filet (12 oz.) with Chili Ginger Sauce*	48
	Prime Rib Eye (12 oz.) with Wafu Dressing*	36
	Prime Skirt Steak (8 oz.) with Sweet Garlic Soy*	28
	Prime New York Strip Loin (12 oz.) with Truffle Aioli*	48
	American Gold Label Wagyu Beef with Fresh Wasabi*	MKT
	Japanese Grade A5 Wagyu Beef with Artesian Salts*	MKT

Seafood

	Salmon Teriyaki with Pickled Cucumber*	24
	Roasted Shellfish Platter – Chef’s Daily Selection of Roasted Shellfish	MKT
ROKA AKOR	Yuzu Miso Marinated Black Cod with Pickled Red Onions	32
	Madagascan Jumbo Tiger Prawn with Yuzu Kosho Chili Paste	32
	Roasted King Crab with Chili Lime Butter and Fresh Cucumber	48

Classics

ROKA AKOR	Lamb Cutlet with Korean Spices (3 cutlets)*	32
	Glazed Pork Ribs with Spring Onions and Cashews	19.5
	Duck Two Ways with Pickled Chantrelle, Lobster Mushroom, and Shiso Infused Duck Jus with Truffle	38
	Chicken Teriyaki with Roasted Bell Pepper and Shitake Mushrooms	16

Vegetables/Sides

	Sweet Potato with Ginger Teriyaki	5
	Cremini Mushrooms with Soy Garlic Butter	5
	Broccolini with Ginger Shallot Dressing	7
	Sweet Corn with Butter and Soy	7
	Asparagus with Sweet Soy and Sesame	7
	Crispy Brussels Sprouts with Wafu Dressing and Bonito Flakes	7
	Japanese Wild Mushroom Rice Hot Pot / with Black Truffle	11/ MKT

Additions: Wafu Dressing 3 | Sweet Garlic Soy 3 | Fresh Shaved Black Truffle
Black Truffle Aioli 3 | Chili Ginger Sauce 3

Premium Sashimi and Nigiri

ROKA AKOR	Deluxe Sashimi Platter*	MKT
ROKA AKOR	Sashimi Chef Selection (3, 5, or 7 kinds; 2 pieces each)	22/32/46
	Traditional Nigiri Selection* (6 pieces)	21
	Modern Nigiri Selection* (6 pieces)	24

Salmon (Sake)*	6.5	Freshwater Eel (Unagi)*	9.5
Striped Bass (Suzuki)*	6.5	Sweet Shrimp (Botan Ebi)*	8
Scallop (Hotate)*	8.5	Blue Fin Tuna (Hon Maguro)*	12
Yellowtail (Hamachi)*	8	Striped Jack (Shima-Aji)*	16
Amberjack (Kampachi)*	9.5	Alaskan King Crab (Taraba Gani)*	20
Big Eye Tuna (Mebachi Maguro)*	9.5	Semi Fatty Blue Fin Tuna (Chu Toro)*	MKT
Sea Urchin (Uni)*	11	Fatty Blue Fin Tuna (Toro)*	MKT
Fluke (Hirame)*	8.5	Premium Fatty Blue Fin Tuna (O Toro)*	MKT

Maki Rolls

Signature		Classic	
Hamachi Serrano Chili*	12	California	11
Dynamite Scallop*	16	Spicy Tuna Roll*	12
Unagi Maguro*	18	Salmon Avocado*	12
Crispy Prawn and Chirashi*	18	Crispy Prawn	12
Tuna Four Ways*	18	Soft Shell Crab	12
Seared Wagyu Beef*	22	Organic Vegetable	10

Executive Chef Brett Vibber

