

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	163
A La Carte	
*Hirame Kombu Jime, with Yuzu & Ash Salt	21
*Hon Maguro Aka-Mi Tartar with Natto, Negi & Lotus Chip	24
*Oregon Albacore Tuna Tataki, with Gari-Shoga Wafu, Watercress & Myoga	18
*Australian Wagyu Sashimi, Sizzling Sesame Garlic Oil & Mustard	22
Lobster & Bay Shrimp Maki with Hearts of Palm & Spicy Aioli	29
Bone Marrow, Black Garlic, Sansho Pepper Onion Relish & Grilled Bread - Green Apple & Wasabi Mochi -	13
Robata Grilled Whole Fish with Truffled Avocado Purée & Grapefruit Ponzu	39
* Dry Aged North Dakota Bison Tomahawk with Wafu Dressing	52
Duck Kama – Meshi, Duck Egg & Chinese Sausage	23
Magnolia Leaf Custard, Jackfruit Foam, Amish Bread Cinnamon Crouton & Curried Pineapple	12

Cold Plates

Seasonal Oysters on the Half Shell	1/2 dz dz	25 40
ROKA AKOR *Butterfish Tataki with White Asparagus & Yuzu		11
Kale Caesar with Katsuboshi & Rice Croutons		9
*Niman Ranch Beef Tataki, with Truffle Jus & Pickled Shallots		18
*Kampachi with Compressed Watermelon & Avocado		15
*Wild Hawaiian Crudo, with Green Papaya Slaw, Pickled Jalapeños & Fragrant Curry		15

Hot Plates

Steamed Edamame with Sea Salt	4
White Miso Soup with Tofu & Wakame	5
Assorted Steamed Shellfish with Tomato Miso Dashi	23
ROKA AKOR 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

Green Beans with Chili – Lime Aioli	7
Assorted Vegetables	10
Bay Shrimp Tempura with Wasabi Peas & 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

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 – 9 Japanese Wagyu	mkt

Seafood

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

Classics

ROKA AKOR	* Colorado 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	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 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

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

Nigiri (2 pcs) or Sashimi (4 pcs)

* Salmon – Sake	7 14	*Big Eye Tuna– Mebachi	9 18
*Yellowtail – Hamachi	8 16	*Hirame – Fluke	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

*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. Segal

Sous Chefs: T. Tellez

Pastry Chef: B. Black