

## OMAKASE

Executive Chef German Sega will create an amazing dining experience

Starting at 128 per person

Roka Akor's Tour De Force, Featuring Our Signature Dishes and Inspired Creations

<b>'Chef's Seasonal Fall' Tasting - (2 guests)</b>	<b>163</b>
* Hirame Kombu Jime, with Yuzu & Ash Salt	21
* Ocean Trout Nigiri with Preserved Lemon & Osetra Caviar	28
* 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 and Bay Shrimp Maki with Hearts of Palm, & Spicy Aioli	29
* Tonkatsu Ramen, Poached Duck Egg, & Roka XO Sauce	12
Bone Marrow, Black Garlic, Sansho Pepper Onion Relish & Grilled Bread	13
-Green Apple & Wasabi Mochi -	
Robata Grilled Whole Fish with Truffled Avocado Puree & Grapefruit Ponzu	39
* Niman Ranch Prime NY Strip with Grilled Maitake & Foie Gras Confiture	31
Duck Kama -Meshi, Duck Egg, & Chinese Sausage	23
Magnolia Leaf Custard, Jackfruit, Amish Bread Saigon Cinnamon Crouton & Curried Pineapple	12

### Cold Plates

* Seasonal Oysters on the Half-Shell 1/2dz   dz	25   40
Kale Caesar with Katsuoboshi and Rice Croutons	9
ROKA AKOR * Butterfish Tataki with White Asparagus and Yuzu	11
* Sashimi Chef Selection 3 types   5 types   7 types	21   33   45
* Australian Wagyu Beef Tataki, with Truffle Jus & Pickled Shallots	18
* Kampachi with Compressed Watermelon and Avocado	15
* Wild Hawaiian Crudo, with Green Papaya Slaw, Pickled Jalepeños and Fragrant Curry	15

### Hot Plates

Steamed Edamame with Sea Salt	4
White Miso Soup with Tofu and Wakame	5
Assorted Steamed Shellfish with Tomato Miso Nage	23
Beef and Kim Chii Dumplings	10
ROKA AKOR * Shishito Peppers with Ponzu and Bonito	7
Robata Grilled Scallops with Yuzu Shiso and Wasabi	15
ROKA AKOR Niman Ranch Pork Belly with Marinated Baby Gold Beets	13
Crispy Fried Squid with Chili and Lime	8
Yakitori with Spring onion	7
Crispy Brussels Sprouts with Japanese Mustard and Bonito	7

### Tempura

Green Bean with Chili-Lime Aioli	7
Rock Shrimp with Wasabi Peas and Sweet Chili Aioli	11
Tiger Prawn	15
Spicy Tofu with Avocado and Mixed Greens	14
Vegetable & Seafood Tempura with Curry Salt	19

Executive Chef: G. Sega

Sous Chefs: M. Amborn & T. Tellez

Pastry Chef: B. Black

## ROBATA GRILL SELECTIONS

Please Ask Your Server About Additional Selections

### Steak - Domestic - Niman Ranch

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

### Steak - Imported - Served with Exotic Salts

	*100% Grassfed New Zealand Wagyu	mkt
	*A5-9 Japanese Wagyu	mkt

### Seafood

Please Ask Your Server About Additional Selections

	*Skuna Bay Salmon with Ginger Teriyaki and House Pickled Cucumbers'	23
ROKA AKOR	*Yuzu Miso Marinated Black Cod with Pickled Red Onions	28
ROKA AKOR	Madagascar Tiger Prawn with Yuzu Kosho Chili Paste	mkt
	Scallops with Housemade XO Sauce and Ponzu Butter	26

### Classics

	*Colorado Lamb Cutlets with Korean Spices	30
ROKA AKOR	*Glazed Pork Ribs with Spring Onions and Cashew Nuts	23
	Saigon Inspired Organic Chicken Breast with Nuoc Cham and Taro Crisp	21

### Vegetables/Sides

Please ask your server about additional selections

ROKA AKOR	Sweet Potato with Ginger Teriyaki	5
	Zucchini with Miso Mustard	5
ROKA AKOR	Cremeni Mushrooms with Garlic and Butter	5
ROKA AKOR	Broccolini with Ginger and Sesame	5
	Grilled Tofu with Barley Miso & Yuzu Daikon	6
ROKA AKOR	Sweet Corn with Shiso Lime Butter	5
	Japanese Wild Mushroom Rice Hotpot	11

### Premium Sashimi - Nigiri

Please ask your server about additional selections

Nigiri (2pcs) or Sashimi (4pcs)

* Ora King Salmon – Sake	7   14	* Big Eye Tuna - Mebachi Maguro	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)

Please ask your server about additional selections

#### Signature

Soft Shell Crab Roll	13
*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