



SCOTTSDALE

OMAKASE

Executive Chef German Segal will create an amazing dining experience

Starting at 128 per person

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

'Chef's Seasonal Fall' Tasting - (2 guests)	163
* 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 Katsuboshi 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. Segal

Sous Chefs: M. Amborn & T. Tellez

Pastry Chef: B. Black

* 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. 20% gratuity will be added for parties of six or more.

ROKA AKOR = Our Signature Dishes



ROBATA GRILL SELECTIONS

Please Ask Your Server About Additional

Selections Steak - Domestic - Niman Ranch

Table with 2 columns: Item description and Price. Items include Filet (8oz), Filet (12oz), Ribeye (12oz), and New York Strip Loin (12 oz).

Steak - Imported - Served with Exotic Salts

Table with 2 columns: Item description and Price. Items include 100% Grassfed New Zealand Wagyu and A5-9 Japanese Wagyu.

Seafood

Please Ask Your Server About Additional Selections

Table with 2 columns: Item description and Price. Items include Skuna Bay Salmon, Yuzu Miso Marinated Black Cod, Madagascar Tiger Prawn, and Scallops with Housemade XO Sauce.

Classics

Table with 2 columns: Item description and Price. Items include Colorado Lamb Cutlets, Glazed Pork Ribs, and Saigon Inspired Organic Chicken Breast.

Vegetables/Sides

Please ask your server about additional selections

Table with 2 columns: Item description and Price. Items include Sweet Potato, Zucchini, Cremini Mushrooms, Broccolini, Grilled Tofu, Sweet Corn, Asparagus, and Japanese Wild Mushroom Rice Hotpot.

Premium Sashimi - Nigiri

Please ask your server about additional selections

Nigiri (2pcs) or Sashimi (4pcs)

Table with 4 columns: Item description, Price (left), Item description, Price (right). Items include Ora King Salmon, Yellowtail, Sea Urchin, Young Yellowtail, Salmon Roe, Striped Bass, Big Eye Tuna, Hiramé, Blue Fin loin, Tuna Belly, and Tuna Belly - Toro.

Maki (rolled sushi)

Please ask your server about additional selections

Signature

Table with 2 columns: Item description and Price. Items include Soft Shell Crab Roll, Hamachi Serrano Chili Roll, Dynamite Scallop Roll, Wagyu Duo Roll, and Crispy Chirashi Prawn Roll.

Classic

Table with 2 columns: Item description and Price. Items include Crispy Prawn Roll, Spicy Avocado Roll, California Roll, Spicy Tuna Roll, and Salmon Avocado Roll.

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