

ROKA AKOR

steak | seafood | sushi

Starters

House Smoked Tri Tip with Wasabi Crème Fraiche \$12

Cured Ocean Trout with Green Apple and Serrano \$10

Grilled Pork Belly with Kimchi \$12

Smoked Skuna Bay Salmon \$10

Roasted Bone Marrow with Black Garlic and Balsamic \$13

Assorted Charcuterie Board \$15

Entrees

Blue Crab Cake Benedict with Yuzu Hollandaise \$14

Grilled Skuna Bay Salmon Benedict with Yuzu Hollandaise \$14

Braised Duroc Pork Belly Omelet \$12

Glazed Pork Ribs with Cashew and Spring Onion \$18

“Roka Style French Toast” with Caramelized Banana and Coconut \$10

Grilled Prime Skirt Steak with Shiso and Chimichurri and Poached Eggs \$18

Chicken Katsu with Rice and Fried Egg \$12

Skuna Bay Salmon with Ginger Teriyaki and pickled cucumbers \$22

SALADS

Roasted Beet Salad with Jalapeno Miso Dressing \$9

Local Greens with Wasabi Ginger Dressing \$8

“Roka” Kale Caesar Salad with Red Onions and Rice Crackers \$8

SIDES \$4 each

Two Eggs Any Style

BBQ rice with Mugi Miso

Taro Root Hash Browns

“Roka Style” Home-style Potatoes

Grilled Shishito Peppers with Ponzu and Bonito

Grilled Corn with Shiso Lime Butter

Grilled Sweet Potatoes with Ginger Teriyaki

Kimchi Fried Rice with Fried Egg and Pork Belly

Grilled Green Beans with Barley Miso and Ponzu