

Business Set Lunch

24

*Served with Miso Soup and Steamed Rice**Choice of one:*

- *Butterfish Tataki with White Asparagus and Yuzu
- Charred Heirloom Beet Salad with Shiso Crème Fraiche and Lime
- *Yellowtail Sashimi with Shallots and Poached Garlic Ponzu
- Mizuna Salad with Grapefruit, White Asparagus and Avocado

Choice of one:

- *Prime New York Strip (6oz) with Sautéed Japanese Mushrooms
- *Salmon Teriyaki with Pickled Cucumbers
- Miso Marinated Black Cod Skewers with Mizuna Salad
- *6 piece Sashimi Set with Butterfish Serrano Chili Roll

Cold Appetizers

	Mizuna Salad with Grapefruit, White Asparagus and Avocado	9.5
ROKA AKOR	*Butterfish Tataki with White Asparagus and Yuzu	14.5
	Heirloom Beet Salad with Shiso Crème Fraiche and Lime	13
	*Yellowtail Sashimi with Shallots and Garlic Ponzu	18
	Santa Barbara Uni with Lime, Daikon Sprouts and Chicharrones	16

Hot Appetizers

	Steamed Edamame with Sea Salt	4.5
	White Miso Soup	4.5
	Robata Grilled Japanese Shishito Peppers with Ponzu & Bonito Flakes	9.5
	Crispy Fried Squid with Chili & Lime	11
	*Wagyu Beef and Kimchi Dumplings	11
	Pork and Rock Shrimp Dumplings	9.5
ROKA AKOR	Robata Grilled Pork Belly with Marinated Golden Beets	14.5
	Japanese Style Fried Chicken with Smoked Chili Aioli	12
ROKA AKOR	Rock Shrimp Tempura with Wasabi Pea Dust and Sweet Chili Aioli	14
	Spicy Fried Tofu with Avocado and Japanese Herb Salad	13

Sashimi, Nigiri and Maki Rolls*Full Premium Sashimi and Nigiri Selection Available on Request*

	*Sashimi Chef Selection (5 or 7 kinds, 2 pieces each)	36/48		
	*Nigiri Chef Selection (5 or 7 kinds, 1 piece each)	23/31		
	*Chirashi – Diced Assorted Sashimi over Sushi Rice	19.5		
ROKA AKOR	*Hamachi Serrano Chili Roll	13.5	*Toro Roll	15
	*California Roll	9.5	*Tuna Roll with Green Chili Aioli	9.5
	Avocado and Asparagus Tempura Roll	12	*Salmon Avocado Roll	11
ROKA AKOR	Soft Shell Crab Roll	14	Crispy Prawn and Grilled Eel Roll	16

Robata Grill Selections

	*Dry Aged Prime Rib Eye (12oz) with Wafu Dressing	39
	*Wagyu Flat Iron (6oz) with Maitake Mushroom and Egg Yolk	39
	Glazed Baby Back Pork Ribs with Spring Onions and Cashews	21
ROKA AKOR	*Madagascan Tiger Prawn with Yuzu Koshu Chili and Lemon	32
	Robata Grilled Yellowtail Collar with Heirloom Beet Salad	18
ROKA AKOR	Sweet Corn with Butter and Soy	8
	Chinese Broccoli with Ginger Shallot Dressing	8
	Asparagus with Wafu Dressing and Sesame	8
	Crispy Brussels Sprouts with Mustard and Bonito Flakes	8

Dishes are meant to be shared and subject to change based on seasonal availability

Wine By The Glass

Sparkling

Brut **Gruet** Blanc de Noirs, New Mexico, NV 11

Rosé

Schloss Schonborn "Pink", Rheingau, Germany, 2013 13

White

Chardonnay **Lioco** Sonoma County, California, 2012 13

Riesling **Argyle** "Nuthouse", Dundee Hills, Oregon, 2012 12

Sauvignon Blanc **Craggy Range** "Te Muna Road Vineyard", Martinborough, New Zealand, 2012 12

Red

Barbera **Marchesi di Barolo** "Maráia", del Monferrato, Piedmont, Italy, 2012 10

Cabernet Sauvignon **Sequoia Grove** Napa Valley, California, 2011 20

Pinot Noir **Bouchard** Bourgogne Rouge, Burgundy, France, 2012 13

Cocktails

ROKA AKOR **Shochu Smash, Caribbean** 12

Mango Thai Chili Shochu, Orange & Lemon Wheels, Fresh Mint

ROKA AKOR **Roka Mule, Aperitif** 12

Vikingfjord Vodka, House-Made Ginger Soda, Lime

Chief Warhorse, Boulevardier 12

Rittenhouse Rye, Campari, Punt e Mes

Sake

Glass | Carafe

Water Lilly | Mizbasho (JG) Gunma 9 | 30

Clear, kiss of melon and orange zest, neither sweet or dry

Dreamy Clouds | Rihaku Nigori, Unfiltered (TJ) Shimane 13 | 43

Slightly cloudy, cashew and honey, slightly sweet

Beer

Kirin Los Angeles, CA 16oz Draft 7 **Sapporo** Ontario, Canada 16oz Draft 7

Asahi Tokyo, Japan 6 **Sapporo Light** La Crosse, Wisconsin 6

Koshihikari Echigo Niigata, Japan 12 **Yo Ho Indo No Aooni IPA** Nagano, Japan 12

Non-Alcoholic Cocktails

ROKA AKOR **Cucumber Rose Lemonade** 6

Fentimans Rose Lemonade, Fresh Cucumber

Roka Ginger-Ale 6

Fresh Ginger Juice, Fresh Lemon Juice, Demerara Pure Cane Sugar

Samovar Tea

Nishi Sencha Green 9 California Persian 7

English Breakfast 6 Chamomile Melange 7

Four Seasons Oolong 9 Genmaicha Green 6

Dessert

House-Made Sorbet or Ice Cream (per scoop) 4.5

Warm Valhrona Chocolate Cake with Almond Caramel and Vanilla Ice Cream 14