



# SAN FRANCISCO

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## Cold Appetizers

*Yellowtail Sashimi with Shallots and Poached Garlic Ponzu	18
<b>ROKA AKOR</b> *Butterfish Tataki with White Asparagus and Yuzu	13.5
Heirloom Beet Salad with Shiso Crème Fraiche and Lime	12
*Santa Barbara Uni with Lime, Daikon Sprouts and Chicharrones	15
Mizuna Salad with Grapefruit, White Asparagus and Avocado	9

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## Hot Appetizers

Steamed Edamame with Sea Salt	4.5
White Miso Soup	4.5
Robata Grilled Japanese Shishito Peppers with Ponzu & Bonito Flakes	8.5
Crispy Fried Squid with Chili & Lime	10
<b>ROKA AKOR</b> Robata Grilled Pork Belly with Marinated Golden Beets	13.5
*Wagyu Beef and Kimchi Dumplings	10
Pork and Rock Shrimp Dumplings	9.5

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## Maki Rolls Sashimi and Nigiri

*Full Premium Sashimi and Nigiri Selection Available on Request*

<b>ROKA AKOR</b> *Hamachi Serrano Chili Roll	12
*California Roll with Snow Crab, Avocado and Tobiko	9.5
Avocado and Asparagus Tempura Roll with Japanese Herbs	11.5
<b>ROKA AKOR</b> Soft Shell Crab Roll with Kimchi	12
*Toro Roll with Fresh Wasabi and Green Onions	15
*Tuna Roll with Green Chili Aioli	9.5
*Salmon Avocado Roll with Lemon Zest and Yuzu	9.5
Crispy Prawn and Grilled Eel Roll with Avocado and Sweet Soy	15
*Sashimi Chef Selection (5 or 7 kinds, 2 pieces each)	34/46

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## Tempura

Seasonal Vegetable	10
Tiger Prawn	12
Assorted Seafood and Seasonal Vegetable	14
Japanese Style Fried Chicken with Smoked Chili Aioli	11
<b>ROKA AKOR</b> Rock Shrimp with Wasabi Pea Dust and Sweet Chili Aioli	13

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

\* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition. 4% surcharge added to food and beverage sales for SF Employer Mandates

20% service charge to parties of 6 or more



### Lunch Specials

Robata Grilled Yellowtail Collar	with Heirloom Beet Salad	18
ROKA AKOR Miso Marinated Black Cod Skewers	with Mizuna Salad	18
*Robata Grilled Prime New York Strip (6oz)	with Sautéed Japanese Mushrooms	18
Spicy Fried Tofu	with Avocado and Japanese Herb Salad	12

### Robata Grill Selections

ROKA AKOR *Dry Aged Prime Rib Eye (12oz)	with Wafu Dressing	38
*Wagyu Sirloin (6oz)	with Grilled Bone Marrow and Spicy Sweet Garlic Soy	34
ROKA AKOR *Wagyu Flat Iron (6oz)	with Maitake Mushroom and Egg Yolk	38
ROKA AKOR *Lamb Chops	with Korean Spices (3 chops)	38
Glazed Baby Back Pork Ribs	with Spring Onions and Cashews	19.5
*Salmon Teriyaki	with Pickled Cucumbers	24
ROKA AKOR *Madagascar Tiger Prawn	with Yuzu Koshu Chili and Lemon	30

### Vegetables and Sides

ROKA AKOR Sweet Corn	with Butter and Soy	7.5
Chinese Broccoli	with Ginger Shallot Dressing	7.5
Asparagus	with Wafu Dressing and Sesame	7.5
Crispy Brussels Sprouts	with Mustard	7.5

### Sushi Sets

*Served with Mizuna Salad and Miso Soup*

*Diced Assorted Sashimi on Sushi Rice	with Avocado and Spicy Sesame Soy	19
*6 piece Sashimi Set	with Butterfish Serrano Chili Roll	21

### Business Set Lunch

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*Served with Miso Soup and Steamed Rice*

*Choice of one:*

- \*Butterfish Tataki with White Asparagus and Yuzu
- Heirloom Beet Salad with Shiso Crème Fraiche and Lime
- \*Yellowtail Sashimi with Shallots and Poached Garlic Ponzu

*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

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20% service charge to parties of 6 or more