



SAN FRANCISCO

Cold Appetizers

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

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 and Lime	10
	Wagyu Beef and Kimchi Dumplings	10
ROKA AKOR	Robata Grilled Berkshire Pork Belly with Marinated Golden Beets	13.5

Maki Rolls Sashimi and Nigiri

Full Premium Sashimi and Nigiri Selection Available on Request

ROKA AKOR	*Hamachi Serrano Chili Roll	12
	*California Roll with Snow Crab, Avocado and Tobiko	9.5
	Assorted Vegetable Futomaki	12
ROKA AKOR	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
	Avocado Roll with Yuzu Aioli	7.5
	*Sashimi Chef Selection (5 or 7 kinds, 2 pieces each)	34/46

Tempura

	Seasonal Vegetable	10
ROKA AKOR	Gulf Shrimp with Wasabi Pea Dust and Sweet Chili Aioli	13
	Prawn (5 piece)	12
	Assorted Seafood and Seasonal Vegetable	14
	Japanese Style Fried Chicken with Smoked Chili Aioli	11

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



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Lunch Specials

	Grilled Yellowtail Collar with Heirloom Beet Salad	18
	*Roka Chibi Sliders with Seasonal Vegetable Tempura	12
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	*Madagascan 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
	Sweet Potato with Ginger Teriyaki	7.5
	Crispy Brussels Sprouts with Mustard	7.5

Sushi Sets

Served with 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

22

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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