

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

Half Glass \$5

Brut Valdo Prosecco, Veneto, Italy, NV	7
Brut Rosé Gérard Bertrand Crémant de Limoux, France, 2012	13

Rosé

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

Chardonnay Lioco Sonoma County, California, 2012	13
Riesling Argyle "Nuthouse", Dundee, Oregon, 2012	12
Sauvignon Blanc Roth , Alexander Valley, California, 2012	7

Red

Barbera Marchesi di Barolo "Maráia", del Monferrato, Piedmont, Italy, 2012	10
Pinot Noir La Merika Central Coast, California, 2012	7
Syrah Blend Domaine de la Janasse Terre de Bussière, France, 2009	11

Cocktails

ROKA AKOR Roka Mule - Aperitif	8
<i>Vikingfjord Vodka, Fresh Lime Juice, Simple Syrup, House-Made Ginger Soda</i>	

ROKA AKOR Seasonal Infused Gin-Tonic	10
<i>House-Infused Dry Gin, Tonic Water, Lime</i>	

Chief Warhorse, Boulevardier	10
<i>Hickory-Smoked Rittenhouse Rye, Campari, Carpano Antica</i>	

Sake

Glass | Carafe

Water Lilly Mizbasho (JG) Gunma	8 27
<i>Clear, kiss of melon and orange zest, neither sweet or dry</i>	

Crane of Akita Dewatsuru Kimoto (J) Akita	10 34
<i>Perfect balance, real umami, medium dry</i>	

Dreamy Clouds Rihaku Nigori, Unfiltered (TJ) Shimane	13 43
<i>Slightly cloudy, cashew and honey, slightly sweet</i>	

Beer

Kirin Los Angeles, CA <i>Draft</i>	5	Sapporo Ontario, Canada <i>Draft</i>	5
Asahi Tokyo, Japan <i>Bottle</i>	6	Sapporo Light La Crosse, Wisconsin	6

Non-Alcoholic Cocktails

ROKA AKOR Yuzu-Shiso Lemonade	9
<i>Yuzu Juice, Fresh Lemon Juice, Organic Honey, Fresh Shiso</i>	

Roka Ginger-Ale	8
<i>Fresh Ginger Juice, Fresh Lemon Juice, Demerara Pure Cane Sugar</i>	

Peach Punch	8
<i>Pomegranate Tea, Peach Preserve, Fresh Lemon Juice, Simple Syrup</i>	

Full Beverage List Available Upon Request

DESSERT

House-Made Sorbets and Ice Creams (per scoop)	4.5
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