

New Year's Eve Menu 2014

Roka Akor San Francisco

*Butterfish Tataki with White Asparagus and Yuzu

*Beef Tataki with Shaved Black Truffle and Truffle Jus

Rock Shrimp Tempura with Wasabi Pea Dust and Sweet Chili Aioli

*Decadent Seasonal Sashimi Platter

*Wagyu Flat Iron (6oz) with Maitake Mushroom and Egg Yolk

or

* A5+ Wagyu Beef (3oz) from Miyazaki Prefecture with D'Es Trenc Flor de Sal

(Supplement of \$60 per person)

Robata Roasted Alaskan King Crab with Chili Lime Butter and Cucumber

Sweet Corn with Butter and Soy

Japanese Mushroom Rice Hot Pot

Warm Valrhona Chocolate Orange Cake with Caramelized Almond Ice Cream

\$108 per Person

Menu is designed to be shared and be served for a minimum of 2 People. Participation of the entire Table suggested

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

A la Carte

*Butterfish Tataki with White Asparagus and Yuzu	14.5
Heirloom Beet Salad with Shiso Crème Fraiche and Lime	13
*Yellowtail Sashimi with Shallots and Poached Garlic Ponzu	18
*Beef Tataki with Shaved Black Truffle and Truffle Jus	22
*Roka Akor Signature Style Modern Nigiri Chef Selection (5 kinds)	29
*Premium Blue Fin Tuna Flight (Hon Maguro, Chu Toro and O Toro, 2 pieces each)	40
*Sashimi Chef Selection (5 or 7 kinds, 2 pieces each)	36/48
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Rock Shrimp Tempura with Wasabi Pea Dust and Sweet Chili Aioli	14
*Wagyu Beef and Kimchi Dumplings	11
*Grilled Scallops with Yuzu and Wasabi	16
Japanese Shishito Peppers with Ponzu & Bonito Flakes	9.5
Spicy Fried Tofu with Avocado and Japanese Herb Salad	13
Crispy Fried Squid with Chili and Lime	11
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Yuzu Miso Marinated Black Cod wrapped in a Japanese Magnolia Leaf	36
Robata Roasted Alaskan King Crab (1lb) with Chili Lime Butter and Cucumber	68
*Madagascar Tiger Prawn with Yuzu Koshu Chili and Lemon	32
*Wagyu Flat Iron (6oz) with Maitake Mushroom and Egg Yolk	39
*Prime Beef Filet (8oz) with Chili Ginger Sauce	39
*Japanese Grade A5+ Wagyu Beef from Miyazaki Prefecture with D'Es Trenc Flor de Sal	MP
Lamb Chops with Korean Spices (3 chops)	39
Glazed Baby Back Pork Ribs with Spring Onions and Cashews	21
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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
Japanese Mushroom Rice Hot Pot / with Black Truffle	13/28