

cocktails // \$13

Corpse Reviver #2, Aperitif – Harry Craddock "The Savoy" – 1930s

Gates of London Gin, Combier, Cocchi Americano, Fresh Lemon Juice, Absinthe

Wisdom of a Lady, Aperitif

Imbue Bittersweet vermouth, Royal Tokaji, fresh lime juice, Peychauds Bitters, Cranberry Cardamom Syrup

Roka Mule, Aperitif – 1940s

Vikingfjord Vodka, Fresh Lime Juice, Homemade Ginger Beer

The Sword & The Samurai, Aperitif

Yamazaki 12 yr, Lemongrass Green Tea, Fresh Yuzu Juice, Honey Syrup

Yoi Mono, Martini

Hendrick's Gin, Junmai Sake, Fresh Cucumber

Decoding Annie Parker, Light & Refreshing

Elko Fuji Dry Sake, Quinta Do Tedo Rose Port, fresh lemon juice, muddles mixed berries

Walk in the Orchard, Seasonal

Espresso infused Breaking & Entering, Cynar, Black Pepper Thyme Maple, local farmed cider

The Drunken Monk, Seasonal Smash

Winter spiced pear Shochu, Green Chartreuse, muddle grilled asian pear, orange and lemon

Shochu Smash, Caribbean

Mango Thai Chile Shochu, Orange/Lemon Wheels, Fresh Mint

Roka Fashion, Boozy & Bitter

Rittenhouse Rye, Angostura Bitters, Regan's Orange Bitters, Swath of Orange & Lemon, Demerara

Isle of Despair, Boozy & Bitter

Botanist Gin, Elijah Craig 12yr., Grand Poppy Liqueur, Nocino walnut Liqueur

London Favorites

Blood Orange Margarita, Aperitif

Lunazul Tequila, Solerno Blood Orange Liqueur, Blood Orange Bitters, Fresh Lime Juice, Chili-Salt Rim

J&B, Martini

Vikingfjord Vodka, House Sake, St. Germain, with Fresh Muddled Jalapeño, Cucumber, and Shiso

beer //

draft //

Calicraft Buzzerkeley Walnut Creek, CA 16oz	7
Sapporo Ontario, Canada 16oz	7
Anchor Seasonal San Francisco, CA 16oz	7
Kirin Los Angeles, CA 16oz	7

bottle //

Asahi Tokyo, Japan	6
Sapporo Light La Crosse, Wisconsin	6
Eurige Sticke Dusseldorf, Germany	12
Kankiku Kujukuri Ocean Weizen Chiba, Japan	13
Hitachino XH Shochu Cask Ibaraki, Japan	14
Koshihikari Echigo Niigata, Japan	10
Orion Okinawa, Japan	10
Trumer Pils Berkeley CA	6

beer //

bottle //

Orval Florenville, Belgium	12
Saison Dupont Tourpes-Leuze, Belgium	12
Reutberger Export Dunkel Sachsenkam, Germany	11
Sierra Nevada Porter Chico, CA	7
St. Peters Organic Ale Bungay, England	10
Yo Ho Black Porter Nagano, Japan	11
Yo Ho Indo No Aooni IPA Nagano, Japan	11
Yo Ho Yona Yona Ale Nagano, Japan	11

wine // by the glass

sparkling //

Extra Dry Lamberti, Prosecco Veneto, Italy, NV	10
Brut Domaine Carneros, California, 2009	15
Brut Rosé JCB, "No. 69" Burgundy, France, NV	13

rose' //

Domaine de la Fouquette, Cotes Du Provence Rose 2012	12
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white //

Riesling Schloss Vollrads, "Estate Qualitätswein" Rheingau, Germany, 2004	13
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Gruner Veltliner Hirsch, "#1 Hirsch of the Year" Niederösterreich, Austria, 2010	13
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Pinot Blanc Hugel, "Cuvée Les Amours" Alsace, France, 2009	11
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Sauvignon Blanc Craggy Range, "Te Muna Road Vineyard", Martinborough, New Zealand, 2012	12
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Pinot Blanc/Pinot Gris Au Bon Climat Santa Barbara County, California, 2011	13
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Assyrtiko/Athiri Domaine Sigalas, Santorini Aegeon Islands, Greece, 2011	15
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Albariño Bodega Castro Martin, "A2O, Sobre Lias" Rias Baixas, Galicia, Spain, 2012	12
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Chardonnay Lioco, Sonoma County, California, 2011	13
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Chardonnay Foley, Santa Rita Hills, California, 2011	17
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Sauvignon Blanc Michel Redde, Pouilly Fumé, "La Moynerie", Loire, France, 2009	18
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Chardonnay Olivier Leflaive Frères, "Les Sétilles" Bourgogne, France, 2011	14
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red //

Pinot Noir Banshee, Sonoma County, California, 2012	13
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Barbera Marchesi di Barolo, "Maràia", del Monferrato Piedmont, Italy, 2011	10
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Pinot Noir Blend Flowers, "Perennial" Sonoma Coast, California, 2010	18
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Merlot Blend Purple Hands, Oregon, 2011	14
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wine // by the glass

Syrah E. Guigal, Crozes Hermitage, Rhône, France, 2009	18
Malbec Château du Caillau, Cahors Southwest, France, 2010	11
Tempranillo Blend Celler Piñol, Terra Alta, "Ludovicus", Catalonia, Spain, 2010	10
GSM Blend Tablas Creek, "Patelin de Tablas" Paso Robles, California, 2011	12
Bordeaux Blend Glen Carlou, "Grand Classique" Paarl, South Africa, 2009	11
Zinfandel Ulises Valdez, "Landy Vineyard" Russian River Valley, California, 2008	14
Cabernet Sauvignon Sequoia Grove Napa Valley, California, 2010	20

sake // by the glass or carafe

kire sake // Kire (Key-Ray)

'Beautiful-Clean Sake' Simple, pristine, subtle sake.

Super Dry | Eiko Fuji Hon Kara 9 | 30

(H) Yamagata

Bright, refreshing, notes of candied citrus, very dry

Water Lilly | Mizbasho 8 | 27

(JG) Gunma

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

kaori sake // Kaori (Kah-oh-re)

'Pleasant Aroma', wine like aromas often floral and or fruity.

Mystery | Mabaroshi 12 | 40

(JG) Hiroshima

Billowing aromas of candied plums and blueberry, medium dry

Bird Ocean Mtn. | Chokaisan 16 | 55

(JD) Akita

Luxurious, apricot and spring blossoms, neither sweet nor dry

aji sake // Aji (Ah-G)

'Flavorful' Rich that express the richness and flavor of the rice.

Crane of Akita | Dewatsuru Kimoto 10 | 34

(J) Akita

Perfect balance, real umami, medium dry

Bad Boy | Minato Nama Gensu Yamahai 14 | 46

(F) Akita

Bold, praline and bamboo, medium

asobi sake // Asobi (Ah-soh-be)

'Playful' Unusual, sparkling, unfiltered, or flavored, always fun!

Dreamy Clouds | Rihaku Nigori, Unfiltered 13 | 43

(TJ) Shimane

Slightly cloudy, cashew and honey, slightly sweet

bar menu //

maki rolls //

*Hamachi Serrano Chili Roll	12
Soft Shell Crab Roll with Kimchi	12
*Salmon Avocado Roll with Lemon Zest and Yuzu	9.5
California Roll with Snow Crab, Avocado and Tobiko	9.5
*Tuna Roll with Green Chili Aioli	9.5
*Toro Roll with Fresh Wasabi and Green Onions	15

snacks //

Steamed Edamame with Sea Salt	4.5
Crispy Fried Squid with Chili and Lime	10
Wagyu Beef and Kimchee Dumplings	10
*Roka Chibi Burger with Avocado and Yuzu Koshu	3
Corn Tempura with Salt and Lime	9.5
Crispy Brussels Sprouts with Mustard	7.5
*Crispy Tacos with Shrimp and Scallop Ceviche	9
Japanese Style Fried Chicken with Smoked Aioli	11

robata grilled //

Shishito Peppers with Ponzu and Bonito Flakes	8.5
Sweet Corn with Butter and Soy	7.5
Glazed Baby Back Pork Ribs with Green Onions and Cashews	19.5
*Wagyu Flat Iron (6oz) with Maitake Mushroom and Egg Yolk	36
*Dry Aged Prime Rib Eye (12oz) with Wafu Dressing	38
Yuzu Miso Marinated Black Cod wrapped in a Japanese Magnolia Leaf	34
*Madagascar Tiger Prawn with Yuzu Koshu Chili and Lemon	30

Full Dinner Menu available upon request

* 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