

## Omakase Chef's Tasting Menu

Starting at \$98 per person

### Starters

	Edamame with Sea Salt	3.5
	White Miso Soup with Tofu and Wakame	3
ROKA AKOR	*Butterfish Tataki with Yuzu Shallot Dressing and Shiso	13
	Baby Green Salad with Tofu, Cucumber and Wasabi Ginger Dressing	6.5
	*Tuna and Avocado Tartar with Truffle Ikura and White Ponzu	15
ROKA AKOR	Roasted Beet Salad with Jalapeno Miso Dressing and Tamari Almonds	9
	Crispy Fried Baby Squid with Lime and Serrano Chili	7
ROKA AKOR	Prime Beef and Kimchi Dumplings	9
	*Prime Beef Tataki with Black Truffle Jus and Garlic Chip	18
	*Robata Scallops with Yuzu Shiso and Wasabi Pea	14.5
	Duroc Pork Belly with Housemade Kimchi	12.5
	Steamed Mussels with Ginger, Ponzu and Wild Mushroom	16

### Nigiri and Sashimi (2 pieces)

	*Sashimi Chef Selection 3 types / 5 types	19 / 31
	*Sake - Ora King Salmon	7
	*Hamachi - Yellowtail	8
	*Tobiko - Fish Roe	6
	*Hirame - Fluke	8.5
	*Shiro Maguro - Albacore	5
	*Uni - Sea Urchin	mkt
	*Mebachi - Big Eye Tuna	9.5
	*Suzuki - Stripe Bass	6.5
	*House Cured Ikura - Salmon Roe	6
	Unagi - Eel	9.5
	*Botan Ebi - Sweet Shrimp	8
	*Hotate - Scallop	10

### Maki

ROKA AKOR	*Hamachi Serrano Roll	12	*California Roll	11
	*Crispy Prawn and Chirashi Roll	18	*Salmon Avocado Roll	12
	*Tuna Four Ways Roll	18	*Spicy Tuna Roll	12
	Spider Roll	12	*Tempura Tuna Roll	12
	*Sake Maguro Roll	18	*Crispy Prawn and Unagi Roll	15
	Spicy Avocado Roll	8	Vegetable Tempura Roll	8
	*Crispy Butterfish Roll	9	Pickled Vegetable Roll	8
ROKA AKOR	*Scallop Dynamite Roll	18	Snow Crab Softshell Roll	18

Executive Chef: Jason Alford

\* are served raw or undercooked or may contain raw or undercooked ingredients.

\*consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness especially if you have certain medical conditions. 20% gratuity will be added for parties of six or more. ROKA AKOR = Our Signature Dishes

**ROBATA GRILL SELECTIONS**


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**Steaks – Domestic – Niman**

	*Filet (8oz)	32
	*Filet (12oz)	48
ROKA AKOR	*Ribeye (12oz)	32
	*New York Strip (12oz)	48

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**Steak - Imported - Served with Exotic Salts**

	*100% Grassfed New Zealand Wagyu	mkt
	*A5-9 Japanese Wagyu	mkt

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**Seafood**

ROKA AKOR	*Yuzu Miso Marinated Black Cod with Pickled Red Onions	32
	*Skuna Bay Salmon with Ginger Teriyaki and House Pickled Cucumbers	23
	*Scallops with Housemade XO Sauce and Ponzu Butter	26

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**Classics**

	Chicken Teriyaki with Shitaake Mushroom Salad	15
ROKA AKOR	*Grilled Lamb with Korean Spice (3 cutlets)	28.5
ROKA AKOR	Glazed Baby Back Pork Ribs with Cashew and Spring Onion	19.5

**Vegetables**

	Asparagus with Sweet Soy and Sesame	4.5
	Sweet Corn with Soy Garlic Butter	4.5
	Brocolinni with Ginger and Shallot	4.5
	Sweet Potato with Ginger Teriyaki	4.5
	Brussels Sprouts with Japanese Mustard and Bonito	4.5
ROKA AKOR	Crimini Mushrooms with Soy Garlic Butter	4.5
	Cauliflower with Dashi Chili Butter	4.5

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**Rice + Noodles + Tempura**

	*Assorted Sashimi over Rice with Ikura and Avocado	16
	Wild Mushroom and Mountain Vegetable Rice Hotpot	12
	Rock Shrimp Tempura with Sweet Chili Aioli	9
	Prawn Tempura (5pcs)	10
	Spicy Fried Tofu with Wasabi Aioli and Avocado	9
	Sweet Corn Tempura	4
	Roast Duck Kimchi Udon	8
	Assorted Vegetable Tempura (7pc)	11

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