

STARTERS

	Edamame with Sea Salt	4.5
	White Miso Soup	4.5
	Sweet Corn and Edamame Dumplings	10
ROKA AKOR	Wagyu Beef and Kimchi Dumplings with Soy Vinaigrette	9
ROKA AKOR	Butterfish Tataki with Shiso and Yuzu Shallot Dressing*	12
	Red Miso Soup with Lobster	8
	Robata Grilled Japanese Shishito Peppers with Ponzu and Bonito Flakes	7
	Yellowtail Sashimi with Shallots and Poached Garlic Ponzu	16

LUNCH SALADS (served with soup)

	Seared Tuna Salad with Organic Spring Mix and Apple Mustard Dressing*	16
	Rainbow Beets and Octopus Salad with Wasabi Miso Dressing	16
	Braised Duck Salad with Papaya, Bamboo Shoot and Chili Shiso Dressing	14
ROKA AKOR	Assorted Sashimi Salad with Avocado, Cucumber and Soy Seasoning*	16
	Fried Calamari Salad with Sweet Chili Aioli and Mixed Greens	12
	Crispy Fried Tofu Salad with Avocado Relish and Yuzu Vinaigrette	12

BAO (Steamed Buns)

	Pork Belly with Pickled Vegetables and Cilantro	5
	Braised Duck with Kimchi and Spring Onions	5
	Seared Salmon with Avocado, Heirloom Tomatoes	6
	Mushrooms with Tofu and Sansai	5

NOODLES

	Yaki Soba with Chicken, Sweet Soy and Mixed Vegetables	9
	Cha Soba with Shrimp Tempura, Seaweed and Soy Dashi	12

ROKA BENTO STYLE LUNCH

With Crispy Butterfish Maki, White Miso Soup and Wagyu Dumplings

	Sushi Set with Flame Seared Salmon Nigiri, Hamachi Sashimi, Spicy Tuna Roll*	22
	Chirashi "Diced Sashimi" with Cucumber, Avocado and Salmon Roe*	19
	Chicken Teriyaki with Shiitake Mushrooms	16
ROKA AKOR	Lamb Cutlets with Korean Spices (2 Cutlets)	18
	Robata Grilled Salmon Teriyaki with Pickled Cucumbers*	20
	Grilled Prime Skirt Steak with Sweet Garlic Soy*	24
ROKA AKOR	Yuzu Miso Marinated Black Cod Skewers	18
	Robata Grilled Vegetables with Truffle Soy Butter	15

SASHIMI / NIGIRI (two pieces of each selection served)

	3 Kind- Chef's Selection*	18
	5 Kind- Chef's Selection*	28

MAKI ROLLS

ROKA AKOR	Hamachi Serrano Chili*	12	California*	11
	Dynamite Scallop*	16	Salmon and Avocado*	12
	Unagi Maguro*	18	Spicy Tuna*	12
	Crispy Prawn and Chirashi*	18	Soft Shell Crab	12
	Seared Wagyu Beef*	22	Organic Vegetable	10

* ROKA AKOR = Signature Dishes

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition

ROKA | BAR

COCKTAILS

\$11

Lychee Bellini
Soho Lychee, Lychee Puree, Sparkling

Blood Orange Margarita
Maestro Dobel, Solerno, Fresh Lime, Blood Orange Bitters, Chili Salt Rim

Far East Bloody Mary
Sobieski, Tomato, Wafu, Ginger, Wasabi, Ghost Chili

MOCKTAILS

\$6

Daily Citrus-ade
Fresh Citrus Juice, Seasonal Flare

Jasmine Yuzu Palmer
Yuzu, Jasmine Green Tea, Honey

White Peach Margarita
Blood Orange Bitters, Orange, Lime, White Peach Infused Agave

REGIONAL BREWERY OF THE MONTH

\$7

Two Brothers Brewing Co. Warrenville, IL

PRAIRIE ALE *crisp & clean with a savory light finish*
Golden Ale

CABINET OF CURIOSITIES *refreshing and unique flavors*
White India Pale Ale *limited collaboration with the Chicago Field Museum*

CANE AND ABLE *dry & creamy with a spicy Asian tang of rye & Hops*
Hopped Red Rye Ale

\$5/½ glass, \$9/Glass, \$33/Bottle

M. Chapoutier

Cote du Rhone, France

2012 Luberon "La Ciboise" Blanc
Grenache Blanc, Vermentino, Ugni Blanc, Roussanne

2012 Cotes-du-Rhone "Belleruche" Rose
Grenache, Syrah, Cinsault

2012 Luberon "La Ciboise" Rouge
Grenache, Syrah

**SPECIALTY COFFEE & TEAS: Coffee, Espresso, Cappuccino, Latte
by Intelligencia, Chicago**

\$6

Hot Teas by Kilogram

Organic Jasmine Green- Green Tea with Jasmine Blossoms

Organic Earl Grey – Black Tea with Bergamot

Organic 333 Blend – Rosehips, Peppermint & Chamomile

Organic King Crimson – Hibiscus, Lemongrass & Citrus

Complete Sake & Wine List Available Upon Request