



ROKA AKOR Mother's Day Brunch

Fresh Oysters with Ponzu Mignonette, Shiso and Cucumber	15
Roka Akor "Hot Mama Maki"-Escolar, Tobico, Lime and Soy Paper	12
Roka Akor Sushi set-Kapachi, Hon Maguro sashimi and Salmon Nigiri	18
Pork Belly Bun with Kimchee, Fresh Shaved Vegetables	16
Crab Cake Benedict with Poached Egg and Yuzu Kosho Hollandaise*	12
Sesame Griddle Cake with Scrambled Eggs, Tomato Relish and Avocado	8
Robata Smoked Bacon with Fried Egg, Mustard Greens and Apple Mustard Vinaigrette *	11
Salmon Omelet with Avocado, Asparagus and House Made Sesame Bread	12
Azuki Red Bean Pancakes with Vanilla Bean Bourbon Maple Syrup	10
Fresh Baked Sesame Bread with Orange Honey Blossom Butter	4

Brunch Drinks

Traditional Mimosa with Fresh Squeezed Orange Juice and Champagne	9
Sunrise Mimosa with Coconut Puree, Chambord, Honey Drizzle and Champagne	9
Raspberry Bubbles with Fresh Lychee, Raspberries, Champagne	9
Mimosa Flight, a Tasting of 3 Mimosas (Traditional, Sunrise, and Raspberry Bubbles)	9
Bloody Mary with Shochu infused with Sundried Tomatoes and Morita Peppers	9
Blood Orange Margarita with Maestro Dobel Diamond Tequila and Solerno Blood Orange Liqueur	9
Yuzu Lemondrop with Gray Goose, Homemade Yuzu Lemonade and Green Chartreuse	9

Executive Chef: Ce Bian

*These dishes 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 eight or more.