

OMAKASE Chef's Tasting Menu

Starting at \$69 per person

Starters

	Edamame with Sea Salt	3.5
	Sweet Corn and Edamame Dumplings	7
	White Miso Soup with Tofu and Wakame	3
ROKA AKOR	Butterfish Tataki with Shiso and Yuzu Shallot Dressing*	13
	Baby Green Salad with Tofu, Cucumber, and Wasabi Ginger Dressing	6.5
	Kale Caesar Salad with Rice Croutons and Charred Tomato	10
	Tuna and Avocado Tartare with Truffle Ikura and White Ponzu*	15
ROKA AKOR	Roasted Beet Salad with Jalapeno Miso Dressing and Tamari Almonds	9
	Crispy Baby Squid with Lime and Serrano Chili	7
ROKA AKOR	Prime Beef and Kimchi Dumplings with Soy Vinaigrette	9
	Robata Grilled Scallops with Yuzu Shiso and Wasabi Pea*	14.5
	Duroc Pork Belly with Kimchi	12.5
	Steamed Mussels with Ginger, Ponzu, and Wild Mushroom	16

Nigiri and Sashimi (2 pieces)

Sashimi – Chef's Selection 3 types / 5 types*

19 / 31

Sake - Ora King Salmon*	7	Mebachi - Big Eye Tuna*	9.5
Hamachi - Yellowtail*	8	Suzuki - Stripe Bass*	6.5
Hirame - Fluke*	8.5	Unagi - Eel	9.5
Shiro Maguro - Albacore*	5	Hotate - Scallop*	10
Uni - Sea Urchin*	mkt		

Maki (Rolled Sushi)

ROKA AKOR	Hamachi Serrano Chili*	12	California	11
	Crispy Prawn and Chirashi*	18	Salmon Avocado*	12
	Tuna Four Ways*	18	Spicy Tuna*	12
	Soft Shell Crab	12	Tempura Tuna*	12
	Sake Maguro*	18	Crispy Prawn and Unagi*	15
	Spicy Avocado	8	Vegetable Tempura	8
	Crispy Butterfish*	9	Spicy Lobster	24
ROKA AKOR	Scallop Dynamite*	18	Snow Crab and Soft Shell	18

*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.

ROKA AKOR = Our Signature Dishes

ROBATA GRILL SELECTIONS

Steaks – Domestic – Greater Omaha – USDA Prime

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

Steak - Imported - Served with Exotic Salts

	A5+ Japanese Wagyu*	mkt
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Seafood

ROKA AKOR	Yuzu Miso Marinated Black Cod with Pickled Red Onion*	32
	Skuna Bay Salmon with Ginger Teriyaki and House Pickled Cucumbers*	23
	Madagascar Tiger Prawn with Yuzu Kosho Chili	32
	Scallops with Housemade XO Aioli and Ponzu Butter*	26

Classics

	Chicken Teriyaki with Shitake Mushroom Salad	15
ROKA AKOR	Grilled Lamb Cutlets with Korean Spice with Grilled Eggplant Salad*	28.5
ROKA AKOR	Glazed Baby Back Pork Ribs with Cashews and Spring Onion	19.5

Vegetables

ROKA AKOR	Brussels Sprouts with Japanese Mustard and Bonito Flakes	4.5
	Asparagus with Sweet Soy and Sesame	4.5
	Cremini Mushrooms with Soy Garlic Butter	4.5
	Sweet Potato with Ginger Teriyaki	4.5
	Sweet Corn with Soy Garlic Butter	4.5
	Broccolini with Ginger Shallot Dressing	4.5

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 (5pc)	10
	Spicy Fried Tofu with Wasabi Aioli and Avocado	9
	Sweet Corn Tempura	4
	Roast Duck and Kimchi Udon Noodles	12
	Seafood Udon Soup with Spot Prawn, Ika, Scallop, and Mussels	18
	Assorted Vegetable Tempura (7pc)	11

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