

New Year's Eve Menu 2014

Roka Akor San Francisco

*Butterfish Tataki with White Asparagus and Yuzu

*Beef Tataki with Shaved Pergjord Truffle and Truffle Jus

Rock Shrimp Tempura with Wasabi Pea Dust and Sweet Chili Aioli

*Decadent Seasonal Sashimi Platter

*Wagyu Flat Iron (6oz) with Maitake Mushroom and Egg Yolk

or

* A5-12 Wagyu Beef (3oz) from Miyazaki Prefecture with D'Es Trenc Flor de Sal

(Supplement of \$60 per person, minimum of 2 people)

Robata Roasted Alaskan King Crab with Chili Lime Butter and Cucumber

Sweet Corn with Butter and Soy

Japanese Mushroom Rice Hot Pot

Warm Valrhona Chocolate Orange Cake with Caramelized Almond Ice Cream

\$108 per Person

Menu is designed to be shared and be served for a minimum of 2 People. Participation of the entire Table suggested

Dishes are meant to be shared and subject to change based on seasonal availability * 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