

*Butterfish Tataki with White Asparagus and Yuzu	14.5
Heirloom Beet Salad with Shiso Crème Fraiche and Lime	13
*Yellowtail Sashimi with Shallots and Poached Garlic Ponzu	18
*Beef Tataki with Shaved Perigord Truffle and Truffle Jus	26
*Roka Akor Signature Style Modern Nigiri Chef Selection (5 kinds)	29
*Premium Blue Fin Tuna Flight (Hon Maguro, Chu Toro and O Toro, 2 pieces each)	40
*Sashimi Chef Selection (5 or 7 kinds, 2 pieces each)	36/48
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Rock Shrimp Tempura with Wasabi Pea Dust and Sweet Chili Aioli	14
*Wagyu Beef and Kimchi Dumplings	11
*Grilled Scallops with Yuzu and Wasabi	16
Japanese Shishito Peppers with Ponzu & Bonito Flakes	9.5
Spicy Fried Tofu with Avocado and Japanese Herb Salad	13
Crispy Fried Squid with Chili and Lime	11
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Yuzu Miso Marinated Black Cod wrapped in a Japanese Magnolia Leaf	36
Robata Roasted Alaskan King Crab (1lb) with Chili Lime Butter and Cucumber	68
*Madagascar Tiger Prawn with Yuzu Kosho Chili and Lemon	32
*Wagyu Flat Iron (6oz) with Maitake Mushroom and Egg Yolk	39
*Prime Beef Filet (8oz) with Chili Ginger Sauce	39
*Japanese Grade A5-12 Wagyu Beef from Miyazaki Prefecture	35 per OZ / Minimum of 3oz
Lamb Chops with Korean Spices (3 chops)	39
Glazed Baby Back Pork Ribs with Spring Onions and Cashews	21
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Sweet Corn with Butter and Soy	8
Chinese Broccoli with Ginger Shallot Dressing	8
Asparagus with Wafu Dressing and Sesame	8
Crispy Brussels Sprouts with Mustard and Bonito Flakes	8
Japanese Mushroom Rice Hot Pot / with Perigord Truffle	13/30