



ROKA
AKOR
steak | seafood | sushi

SAN FRANCISCO
Private Dining Guide

ABOUT ROKA AKOR



WHAT DOES "ROKA AKOR" MEAN?

"Ro" is a place to gather and enjoy a meal in a sociable, relaxed atmosphere. "Ka" is a burning fire or heat, projecting warm energy. ROKA AKOR restaurants bring the unparalleled combination of thoughtful design and contemporary Japanese robata cuisine under one roof, featuring prime-cut steaks, seafood, and sushi.

ATMOSPHERE

ROKA AKOR was designed by Noriyoshi Muramatsu in collaboration with Tokyo-based firm, Super Potato. It's sleek interior marries sophisticated contemporary design with comfortable, rustic elements. ROKA AKOR's most striking feature is its centrally located robata grill, which is encompassed by a 200 year old Irish Elm counter, flanked with seating for guests who want a front-row experience.

CUISINE

ROKA AKOR serves modern, Japanese robata-style fare using an open, mesquite-charcoal-grill. It features prime cut steaks, seafood, vegetables, and much more, while incorporating unique house-made marinades and sauces. Sushi, sashimi, and tempura are also major staples of ROKA AKOR's cuisine and provide a plethora of options that are sure to satisfy anyone's palate. ROKA AKOR keeps to the traditions of sourcing the best seasonal and local produce, always foraging for the whole product in its purest, most natural form. With family-style service, the food will be served when and as it is ready and is meant to be shared amongst guests.

ROKA | BAR

The ROKA BAR's centerpieces include shochu infusions made from locally-sourced materials such as huckleberries and candy cap mushrooms, super premium sake, a world-class selection of whiskey, and an extensive wine list. Offering a bespoke service experience, the ROKA BAR accommodates guests in a classic timeless atmosphere, reflecting the modern elegance of the space, providing generous drinks in a comfortable, grown-up environment. The ROKA BAR's expansive cocktail program will change seasonally.

PRIVATE DINING

On the street level, an airy and modern dining room is anchored by an open-flame robata grill, while downstairs the ROKA BAR offers bar and lounge style seating, featuring darker elements with indirect moody lighting. The Private Dining Room features ROKA AKOR's signature "Scissor Wall," a statement wall installation also found in the restaurant's Chicago location. Use ROKA AKOR's audio/video equipment and 6-foot projection screen for your business presentations or slide shows. Customize your own tasting menu or let Executive Chef Roman Petry take you on an unparalleled culinary journey with your unique palate in mind.

LARGE PARTIES AND BUY-OUT CAPACITIES

ROKA BAR Cocktail Reception with passed hors d'oeuvres = 150 guests
Cocktail Reception in dining room and ROKA BAR = 400 guests
Sit down dinner - 110 guests
Private Dining Room - 18 guests

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EXECUTIVE BIOS



ROMAN PETRY | EXECUTIVE CHEF, ROKA AKOR SAN FRANCISCO

Roman Petry is an industry veteran with more than 13 years of experience in international kitchens, including at several of the world's most renowned Japanese restaurants, including Zuma in London, Zuma in Hong Kong and Hachibei in Tokyo. Petry began his tenure with ROKA AKOR at the restaurant's Scottsdale location in 2008, where he established the ROKA concept from London and served as executive chef until 2010.

After completing his formal culinary education in 2000 at Bavaria Hotel Business School in Altoetting, Germany, where he received training in Hotel and Restaurant Management and Financial Operations, Petry learned on the job at a diverse array of international restaurants. Beginning at the two star Michelin restaurant Alois Dallmayr in Munich, Germany, where he learned the techniques of German and French Cuisine, he went on to Obauer in Werfen, Austria, also a two-Michelin-starred restaurant where he focused on central European cuisine with Mediterranean and Asian influences. From there, he spent time at Seeger's in Atlanta, Georgia, the two-Michelin-starred Tristan in Mallorca, Spain and the Michelin-starred Christian's Restaurant in Kirchdorf, Germany, where he got his first executive chef role at the age of 20, before beginning his foray into Japanese cuisine.

ALEXANDER RUIZ | PASTRY CHEF, ROKA AKOR SAN FRANCISCO

Alexander Ruiz is a third-generation chef with a broad pedigree and a passion for detail, subtlety, and balance - qualities consistent with ROKA AKOR's culinary identity. Ruiz brings to ROKA AKOR an illustrious and international culinary background, having worked with some of the most talented pastry chefs and respected restaurateurs - under Pierre Poulin at Le Cirque, with Richard Reddington at the Michelin-starred REDD and Redd Wood, and as a baker for James Beard Nominee Sarah Lukasiewicz.

Ruiz has worked in Indonesia, the Pacific Northwest, New York City, the Napa Valley and, most recently, the San Francisco Bay Area. He opened a pastry boutique in Jakarta, Indonesia, and spent nine months staging and eating his way through France.

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MENU OPTIONS

COCKTAIL RECEPTION MENU

Please choose any combination of items to be hand-passed. Sashimi is not passed but plated on ice and served stationed.

HOT APPETIZERS | INDIVIDUAL PORTIONS - CONES

Steamed Edamame with Sea Salt	2.25
Crispy Fried Squid with Chili and Lime	4
Rock Shrimp with Wasabi Peas and Sweet Chili Aioli	5
Robata Grilled Japanese Shishito Peppers with Ponzu and Bonito Flakes	3
Japanese Style Fried Chicken with Smoked Cili Aioli	4

COLD HORS D'OEUVRES | PRICED PER PIECE

Butterfish Tataki with White Asparagus and Yuzu*	2.5
Roasted Heirloom Beets with Shiso Crème Fraiche	1.5
Tuna Tataki with Chili Ponzu, Red Onion, and Lotus Root Chips*	2.5
Beef Tataki with Shaved Black Truffle and Truffle Jus*	4.5
Pork and Rock Shrimp Dumplings	2
Spicy Fried Tofu with Avocado and Japanese Herbs	1.5
Robata Grilled Scallops with Yuzu and Wasabi*	7

HOT HORS D'OEUVRES | PRICED PER PIECE

Robata Grilled Berkshire Pork Belly Skewer	6.5
Grilled Crimini Mushrooms with Garlic Soy Butter (skewer)	3.5
Robata Grilled Yuzu Miso Marinated Black Cod (skewer)	6
Chili Ginger Beef Skewer*	7
Lamb Cutlet with Korean Spices	12



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Menu is served family style. Substitutions and additions available upon request. Gluten Free, Vegetarian and Vegan Menus are available upon request.
*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

MENU OPTIONS

COCKTAIL RECEPTION MENU (cont)

PREMIUM SASHIMI AND NIGIRI | 2 PIECES PER ORDER

Nigiri can be passed. Sashimi is served stationed.

King Salmon* (Sake)	7.5
Albacore* (Bincho)	6
Salmon Roe* (Ikura)	8.5
Mendocino Sea Urchin* (Uni)	10
Scallop* (Hotate)	8
Fluke* (Hirame)	8
Yellowtail* (Hamachi)	8
Freshwater Eel (Unagi)	8.5
Red Sea Bream* (Madai)	12
Amberjack* (Kanpachi)	9.5
Big Eye Tuna* (Mebachi Maguro)	8
Striped Jack* (Shima-Aji)	15
Abalone (Awabi)	10
Blue Fin Tuna* (Hon Maguro)	12
Spot Prawn* (Amaebi)	9
Fatty Blue Fin Tuna* (Toro)	MP
Premium Fatty Blue Fin Tuna* (0 Toro)	MP

MAKI ROLLS | 8 PIECE PER ORDER

Hamachi Serrano Chili Roll*	12
Dungeness Crab Roll with Avocado and Tobiko*	14
Seared Wagyu Beef Roll with Spicy Ponzu and Garlic*	16
Vegetable Roll with Pickled Plum and Watercress*	8
Soft Shell Crab Roll with Kimchi	12
Tuna and Cucumber Roll with Shiso and Hirame Sashimi*	16
Tuna Roll with Green Chili Aioli*	9
Salmon Avocado Roll with Lemon Zest and Yuzu*	9
Crispy Prawn Roll with Bonito and Sweet Soy	9
Grilled Eel Roll with Avocado and Cucumber	12

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MENU OPTIONS

LUNCH GROUP MENUS

IKI - \$38/PERSON

COURSE 1

Heirloom Beet Salad

Shiso Crème Fraiche, Edamame

Japanese Style Fried Chicken

Lightly Battered Chicken, Lime, Smoked Chili Aioli

Hamachi Serrano Chili Roll

Wasabi Aioli

COURSE 2

Yuzu Miso Black Cod Skewers

Mizuna Salad with Grapefruit

Baby Back Ribs

Sweet Chili Glaze

Steamed White Rice

Wafu, Whole Grain Mustard, Sesame Seeds, Bonito Flakes

SHIZUKE - \$48/PERSON

COURSE 1

White Miso Soup

Butterfish Tataki

Excolar, White Asparagus, Crushed Wasabi Pea, Yuzu Shallot Dressing

Mizuna Salad

Grapefruit, Avocado

Crispy Prawn & Eel Roll

Bonito, Sweet Soy

Shishito Peppers

Grilled Shishito Peppers, Ponzu, Bonito Flakes

COURSE 2

Prime New York

Japanese Mushrooms

Salmon Teriyaki

Atlantic Salmon Glazed in Ginger Teriyaki, Japanese Pickles

Chinese Broccoli

Ginger Shallot, Sesame Seeds

Steamed White Rice

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Not available during dinner service. Menu is served family style.

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MENU OPTIONS

DINNER GROUP MENUS

TOKUJO - \$68/PERSON

COURSE 1

Butterfish Tataki

Excolar, White Asparagus, Crushed Wasabi Pea, Yuzu Shallot Dressing

Japanese Style Fried Chicken

Lightly Battered Chicken, Lime, Smoked Chili Aioli

Shishito Peppers

Grilled Shishito Peppers, Ponzu, Bonito Flakes

COURSE 2

Chef Sashimi Platter

King Salmon, Yellowtail, Big Eye Tuna

Tuna Roll with Green Chili Aioli

Big Eye Tuna, Serrano Chili, Cucumber, Green Onion, Wasabi Aioli

COURSE 3

Salmon Teriyaki

Atlantic Salmon Glazed in Ginger Teriyaki, Japanese Pickles

Prime Sirloin Steak

Snake River Farms Sirloin Stead, Suriyaki Sauce

Crispy Brussel Sprouts

Wafu, Whole Grain Mustard, Sesame Seeds, Bonito Flakes

Japanese Mushroom Rice Hotpot

Assorted Japanese Mushroom, Tofu, Mountain Vegetables, Mushroom Stock

DESSERT

Vanilla Panna Cotta with Seasonal Fruit

HAIMI - \$88/PERSON

COURSE 1

Tuna Tataki

Excolar, White Asparagus, Crushed Wasabi Pea, Yuzu Shallot Dressing

Rock Shrimp Tempura

Crushed Wasabi Pea, Sweet Chili Aioli

Yellowtail Garlic Sashimi

Bonito, Sweet Soy

COURSE 2

Chef Sashimi Platter

King Salmon, Yellowtail, Big Eye Tuna

Seared Wagyu Beef Maki

Yamagobo, Asparagus, Cucumber, Avocado, Oshinko, Spicy Garlic Ponzu

COURSE 3

Prime Beef Filet

Greater Omaha Prime Filet, Chili Ginger Sauce

Yuzu Miso Black Cod

Black Sesame, Yuzu Miso, Pickled Red Onion

Chinese Broccoli

Ginger Shallot, Sesame Seeds

Japanese Mushroom Rice Hotpot

Assorted Japanese Mushroom, Tofu, Mountain Vegetables, Mushroom Stock

DESSERT

Warm Chocolate Cake

Chef's Selected Ice Cream

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MENU OPTIONS

DINNER GROUP MENUS

DERAKKUSU - \$108/PERSON

COURSE 1

Uni Chicharones

Mendocino Sea Urchin, Pork Chicharones, Lime

Beef Tataki

Pickled Daikon, Shaved Black Truffle, Truffle Jus

Miso Soup

With Wild Mushrooms

COURSE 2

Deluxe Sashimi Platter

Assorted Chef Selection

COURSE 3

Wagyu Flat Iron

Grilled Snake Farms Wagyu, Maitake Mushroom, Egg Yolk

Madagascar Tiger Prawn

Grilled Whole, Yuzu Kocho, Red Shisho, Lemon

Sweet Corn

Soy Garlic Butter, Shichimi Pepper

Japanese Mushroom Rice Hotpot

Assorted Japanese Mushroom, Tofu, Mountain Vegetables, Mushroom Stock

DESSERT

Dessert Platter

Assorted Homemade Desserts

OMAKASE - \$128/PERSON

Executive Chef Roman Petry Creates a Unique, Unparalleled Menu of Seasonal, Hand-Selected Premium Items for your Guests.

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Valhrona Jivara Chocolate Bar with Passion Fruit and Bacio Ice Cream

Warm Valhrona Chocolate Cake with Amarena Cherry Ice Cream

Roasted Pineapple with Brown Butter

ROKA AKOR Dessert Platter - Chef's Selection (minimum 2 people)

RARE TEA CELLARS

	/pot		/pot
Emperor's Mint Meritage	5	LemonNBerry Meritage	6
Fukamushi Sencha Green Tea	7	Moonlight Jasmine Blossom	6
First Flush Darjeeling	6	Gingerbread Dream Rooibos	8
Emperor's Chamomile	5		

AFTER DINNER DRINKS

Domaine De Canton	10	Chartreuse Green	10
Grand Marnier	12	Chartreuse Yellow	10
Courvoisier VS	12	Chartreuse Yellow VEP	28
Hennessy VS	12	Chartreuse Green VEP	28
Remy Martin XO	14	Fernet Branca	8
Remy Martin 1738	28	Glengrant 16yr	25
Remy Martin VSOP	14	Macallan 18yr	28
Louis XIII Cognac	16	Glenlivet 18yr	18
Johnnie Walker Blue	120/oz	Lagavulin 16yr	28
	40		



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