

OMAKASE

Executive Chef Ce Bian will Create an Amazing Dining Experience

Signature 98 per person

Created with the Guest's Particular Palate in Mind
Composed from the Most Premium Ingredients

Decadent 128 per person

Comprised of Rare and Hand Selected Ingredients

	Deluxe Sashimi Platter*	mp
ROKA AKOR	Sashimi Chef Selection (3, 5, or 7 kinds; 2 pieces each)	20/32/46
	Traditional Nigiri Selection* (6 pieces)	20
ROKA AKOR	Modern Nigiri Selection* (6 pieces)	24

Premium Sashimi and Nigiri

Salmon (Sake)*	6.5	Freshwater Eel (Unagi)*	9.5
Striped Bass (Suzuki)*	6.5	Sweet Shrimp (Botan Ebi)*	8
Scallop (Hotate)*	8.5	Blue Fin Tuna (Hon Maguro)*	12
Yellowtail (Hamachi)*	8	Striped Jack (Shima-Aji)*	16
Amberjack (Kampachi)*	9.5	Alaskan King Crab (Taraba Gani)*	20
Big Eye Tuna (Mebachi Maguro)*	9.5	Semi Fatty Blue Fin Tuna (Chu Toro)*	mp
Sea Urchin (Uni)*	11	Fatty Blue Fin Tuna (Toro)*	mp
Fluke (Hirame)*	8.5	Premium Fatty Blue Fin Tuna (O Toro)*	mp

2 PIECES PER ORDER. ASK YOUR SERVER FOR DAILY MARKET SPECIALS.

Hot Appetizers

	Steamed Edamame with Sea Salt	4.5
	White Miso Soup	4.5
	Lobster Red Miso Soup	8
	Robata Grilled Japanese Shishito Peppers with Ponzu & Bonito Flakes	7
	Crispy Fried Squid with Chili and Lime	8
ROKA AKOR	Wagyu Beef and Kimchi Dumplings*	10
	Robata Grilled Pork Belly with Marinated Golden Beets	12.5
ROKA AKOR	Robata Grilled Scallops with Yuzu Shiso and Wasabi*	14.5
	Robata Grilled Chicken Wings with Sancho Salt and Lime	6

Cold Plates

	Burnt Tomato Salad with Grilled Eggplant, Cucumber and Soy Vinaigrette	9
	Beef Tataki with Shaved Black Truffle and Truffle Jus	22
ROKA AKOR	Butterfish Tataki with White Asparagus and Yuzu*	12
	Yellowtail Sashimi with Shallots and Poached Garlic Ponzu*	18
	Organic Mixed Green Salad with Ginger Wasabi Dressing	8.5
	Wagyu Gunkan with Green Onions and Caviar	16
	Tuna Tataki with Apple Mustard Dressing	18

Tempura

	Seasonal Vegetables	9
	Seasonal Vegetables with Prawns and Butterfish	15
ROKA AKOR	Rock Shrimp Tempura with Wasabi Peas and Sweet Chili Aioli	13
	Whole Lobster with Spicy Ponzu and Wasabi Aioli	mp
	Tiger Prawn (5 pieces)	13
	Spicy Fried Tofu with Avocado and Mixed Greens	14

* 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 six or more.

ROKA AKOR = Our Signature Dishes

ROBATA GRILL SELECTIONS

Steaks

	Prime Beef Filet (8 oz.) with Chili Ginger Sauce*	36
ROKA AKOR	Prime Beef Filet (12 oz.) with Chili Ginger Sauce*	48
	Prime Rib Eye (12 oz.) with Wafu Dressing*	36
	Prime Skirt Steak (8 oz.) with Sweet Garlic Soy*	26
	Prime New York Strip Loin (12 oz.) with Truffle Aioli*	48
	American Grade 9+ Wagyu Beef with Fresh Wasabi*	mp
	Australian Grade 10+ Pure Bred Wagyu Beef with Artesian Salts*	mp
	Chef Selection	mp

Seafood

	Salmon Teriyaki with Pickled Cucumber*	23
ROKA AKOR	Yuzu Miso Marinated Black Cod with Pickled Red Onions	32
	Madagascan Jumbo Tiger Prawn with Yuzu Kosho Chili Paste*	32
	Roasted King Crab with Chili Lime Butter and Fresh Cucumber	mp

Classics

ROKA AKOR	Lamb Cutlets with Korean Spices (3 cutlets)*	32
	Glazed Pork Ribs with Spring Onions and Cashews	19.5
	Whole Baby Chicken with Barley Miso	24
	Cumin Barbeque Berkshire Pork Loin with Shaved Vegetables and Cilantro*	18

Vegetables/Sides

ROKA AKOR	Sweet Potato with Ginger Teriyaki	5
	Crimini Mushrooms with Soy Garlic Butter	5
	Broccolini with Ginger Shallot Dressing	7
ROKA AKOR	Sweet Corn with Butter and Soy	7
	Asparagus with Sweet Soy and Sesame	5
	Crispy Brussels Sprouts with Wafu Dressing and Bonito Flakes	7
ROKA AKOR	Japanese Wild Mushroom Rice Hot Pot / with Black Truffle	11/mp
	BBQ Rice Cake with Red Miso Glaze, Snow Crab and Wild Mushroom	9

Additions: Wafu Dressing 3 | Sweet Garlic Soy 3 | Fresh Shaved Black Truffle mp
Black Truffle Aioli 3 | Chili Ginger Sauce 3

Maki Rolls

	Signature		Classic	
ROKA AKOR	Soft Shell Crab Roll	11	Negi Hamachi*	7
ROKA AKOR	Hamachi Serrano Chili Roll*	12	California Roll	11
	Dynamite Scallop*	16	Spicy Tuna Roll*	12
	Organic Vegetable Roll	10	Salmon Avocado Roll*	12
	Unagi Maguro	18	Negi Tuna*	7
	Crispy Prawn and Chirashi*	18	Crispy Prawn Roll	12

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