



SAN FRANCISCO

Cold Appetizers

*Yellowtail Sashimi with Shallots and Poached Garlic Ponzu	18
ROKA AKOR *Butterfish Tataki with White Asparagus and Yuzu	13.5
Charred Heirloom Tomato Salad with Black Garlic and Fresh Wasabi	12
*Mendocino Uni with Lime, Daikon Sprouts and Chicharrones	15

Hot Appetizers

Steamed Edamame with Sea Salt	4.5
White Miso Soup	4.5
Robata Grilled Japanese Shishito Peppers with Ponzu & Bonito Flakes	8
Crispy Fried Squid with Chili and Lime	10
Wagyu Beef and Kimchi Dumplings	10
ROKA AKOR Robata Grilled Berkshire Pork Belly with Marinated Golden Beets	13.5

Sashimi, Nigiri and Maki Rolls

Full Premium Sashimi and Nigiri Selection Available on Request

*Sashimi Chef Selection (5 or 7 kinds, 2 pieces each)	34/46
*5 Piece Nigiri Chef Selection	16
ROKA AKOR *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
ROKA AKOR Soft Shell Crab Roll with Kimchi	12
*Tuna and Cucumber Roll with Shiso and Fluke 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

Tempura

Seasonal Vegetable	10
ROKA AKOR Rock Shrimp with Wasabi Peas and Sweet Chili Aioli	13
Prawn (5pc)	12

Lunch Specials

Japanese Style Fried Chicken with Smoked Chili Aioli	9
Chilled Soba Noodle and Vegetable Salad with Ginger Soy and Grilled Yellowtail Collar	15
*Roka Chibi Sliders with Avocado, Yuzu Kosho and Assorted Tempura	12
ROKA AKOR Miso Marinated Black Cod Skewers with Asparagus Salad	17
*Robata Grilled Prime New York Strip (6oz) with Sautéed Japanese Mushrooms	18
Spicy Fried Tofu with Avocado and Japanese Herb Salad	12

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

20% service charge to parties of 6 or more

Robata Grill Selections

*Prime Beef Filet (8oz) with Chili Ginger Sauce	38
*Prime Skirt Steak (8oz) with Sweet Soy, Chili and Sesame	26
*Wagyu Flat Iron (6oz) with Maitake Mushroom and Egg Yolk	38
ROKA AKOR *Lamb Cutlets with Korean Spices (3 cutlets)	38
Glazed Baby Back Pork Ribs with Spring Onions and Cashews	19.5
*Salmon Teriyaki with Pickled Cucumber	24
ROKA AKOR *Madagascan Tiger Prawn with Yuzu Koshu Chili and Lemon	30

Vegetables and Sides

ROKA AKOR Sweet Corn with Butter and Soy	7.5
Broccolini with Ginger Shallot Dressing	7.5
Grilled Cremini Mushrooms with Garlic Soy Butter	7.5
Heirloom Squash with Miso and Tarragon	7.5
Crispy Brussels Sprouts with Mustard	7.5

Japanese Curry Sets

Served with Miso Soup, Japanese Pickles and Steamed Rice

Fried Pork Cutlet	14
Crispy Prawn	12
Vegetable Tempura	12

Sushi Sets

Served with Salad and Miso Soup

*Diced Assorted Sashimi on Sushi Rice with Avocado and Spicy Sesame Soy	19
*6 piece Sashimi Set with Hamachi Serrano Chili Roll	21

Business Set Lunch

22

Served with Miso Soup and Steamed Rice

Choice of one:

- *Butterfish Tataki with White Asparagus and Yuzu
- Charred Heirloom Tomato Salad with Black Garlic and Fresh Wasabi
- *Yellowtail Sashimi with Shallots and Poached Garlic Ponzu

Choice of one:

- *Prime New York Strip (6oz) with Sautéed Japanese Mushrooms
- *Salmon Teriyaki with Pickled Cucumber
- Miso Marinated Black Cod Skewers with Asparagus Salad

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