

ROKA AKOR

steak | seafood | sushi

SCOTTSDALE PRIVATE DINING GUIDE

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DINING CAPACITY

MAIN DINING ROOM

Seats up to 120 guests

BAR AND LOUNGE

Seats up to 75 guests

OUTDOOR PATIO

Seats up to 60 guests

PRIVATE DINING ROOM

Seats up to 25 guests at a boardroom style table

DINING SPACES



Main Dining Room



Outdoor Patio



Private Dining Room



Bar and Lounge

LUNCH MENU

SHIZUKE

Available for lunch only | \$52 per person

COURSE ONE

Grilled Steadfast Summer Squash with Miso Avocado Crema and Pine Nuts
Butterfish Tataki with Yuzu Shallot Dressing*
Crispy Prawn & Chirashi Roll*
White Miso Soup
Japanese Shishito Peppers with Ponzu and Bonito

COURSE TWO

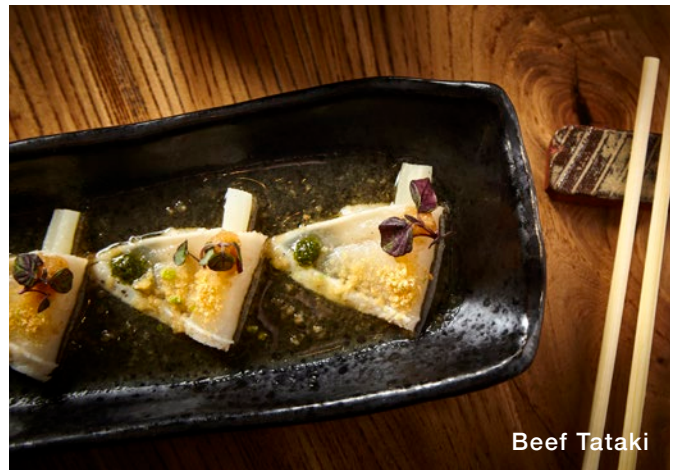
Prime Skirt Steak with Sweet Garlic Soy*
Atlantic Salmon with Ginger Teriyaki and Pickled Cucumber*

served with

Broccoli with Ginger Shallot Dressing
Steamed White Rice

DESSERT

Exotic Fruit and House made Sorbets and Ice Cream



Menu is served family style. Vegetarian, Vegan, and Gluten Free menus 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.

COCKTAIL RECEPTION MENU

Choose any combination of items

HOT APPETIZERS

Individual portions | Cones

- Steamed Edamame with Sea Salt 3
- Crispy Fried Squid with Chili and Lime 4
- Rock Shrimp with Wasabi Peas and Sweet Chili Aioli 6
- Robata Grilled Japanese Shishito Peppers with Ponzu and Bonito Flakes 5
- Japanese Style Fried Chicken with Smoked Chili Aioli 5

HORS D'OEUVRES

Cold | Per piece

- Butterfish Tataki with White Asparagus and Yuzu* 3
- Prime Beef Tartare with White Ponzu, Wasabi and Taro Chips* 6
- Prime Beef Dumplings 3
- Spicy Fried Tofu with Avocado and Japanese Herbs 3
- Robata Grilled Scallops with Yuzu and Wasabi* 9
- Grilled Asparagus Skewer with Wafu Dressing 5

Hot | Per piece

- Robata Grilled Berkshire Pork Belly Skewer 6
- Grilled Cremini Mushrooms with Garlic Soy Butter Skewer 4
- Chili Ginger Beef Skewer* 9
- Lamb Cutlet with Korean Spices* 12

PREMIUM SASHIMI

2 pieces | Served plated on ice at station | Prices are subject to change

- King Salmon (Sake)* 8 • Albacore (Bincho)* 10 • Salmon Roe (Ikura)* 9 • Scallop (Hotate)* \$8
- Fluke (Hirame)* 8 • Yellowtail (Hamachi)* 8 • Freshwater Eel (Unagi)* 9
- Amberjack (Kanpachi)* 12 • Big Eye Tuna (Mebachi Maguro)* 9 • Blue Fin Tuna (Hon Maguro)* 14
- Fatty Blue Fin Tuna (Toro)* MP • Premium Fatty Blue Fin Tuna (O Toro)* MP

MAKI ROLLS

8 pieces

- Hamachi Serrano Chili Roll* 14 • California Roll with Snow Crab, Avocado and Tobiko 15
- Soft Shell Crab Roll with Kimchi 16 • Toro Roll with Fresh Wasabi and Green Onions* 17
- Salmon Avocado Roll* 14 • Dynamite Scallop Roll* 18

DESSERT BAR

Chef's Selection Signature Desserts

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PRIVATE DINING MENUS

Items subject to change based on seasonal availability

TOKUJO

\$59 per person

COURSE ONE

Butterfish Tataki with Yuzu Shallot Dressing*
Crispy Fried Squid with Chili and Lime
Japanese Shishito Peppers with Ponzu and Bonito

COURSE TWO

Premium Sashimi Selection with Fresh Wasabi*
California Roll* • Spicy Tuna Roll*

COURSE THREE

Salmon Teriyaki with Pickled Cucumber*
Wagyu Skirt Steak with Chili Ginger Sauce*

Sides

Sweet Corn with Soy Butter • Cremini Mushrooms with Soy Garlic Butter
Japanese Truffle and Mushroom Hotpot

DESSERT

Exotic Fruit and House made Sorbet and Ice Cream

OKIRAKU

\$72 per person

COURSE ONE

Butterfish Tataki with Yuzu Shallot Dressing*
Prime Beef Tartare with White Ponzu, Wasabi and Taro Chips*
Japanese Shishito Peppers with Ponzu and Bonito Flakes

COURSE TWO

Premium Sashimi Selection with Fresh Wasabi*
Hamachi Serrano Chili Roll*

COURSE THREE

Yuzu Miso Marinated Black Cod with Pickled Red Onions
Wagyu Rib Eye Steak with Wafu Dressing*

Sides

Sweet Corn with Soy Butter • Broccolini with Ginger Shallot Dressing
Japanese Truffle and Mushroom Hotpot

DESSERT

Warm Valrhona Chocolate Cake with Almond Caramel and Vanilla Bean Ice Cream

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PRIVATE DINING MENUS

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DERAKKUSU

\$89 per person

COURSE ONE

Prime Beef Tartare with White Ponzu, Wasabi and Taro Chips*
Seasonal Pacific Oysters with Yuzu*
Butterfish Tataki with Yuzu Shallot Dressing*

COURSE TWO

Premium Sashimi Selection with Fresh Wasabi*
Dynamite Scallop Roll* • Hamachi Serrano Chili Roll*

COURSE THREE

Yuzu Miso Marinated Black Cod with Pickled Red Onions
Wagyu New York Strip*

Sides

Sweet Corn with Soy Butter • Cremini Mushrooms with Soy Garlic Butter
Japanese Truffle and Mushroom Hotpot

DESSERT

Warm Valrhona Chocolate Cake with Almond Caramel and Vanilla Bean Ice Cream

OMAKASE

\$98 Signature | \$128 Decadent | \$200 Super Premium

For the most adventurous guests, OMAKASE translates to “I’ll leave it to you.” Put your trust in Chef Tyson Tellez and he will create a personalized tasting of all our premium in-house ingredients.



Sashimi Platter



Prime NY Strip



Hamachi Serrano Chili Roll

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STEAKHOUSE MENUS

Items subject to change based on seasonal availability

STEAKHOUSE ONE

\$105 per person

STARTERS

Served Family Style

Tuna Tataki with Tomato, Shiso and Ponzu Daikon*
Prime Beef Tartare with White Ponzu, Wasabi and Taro Chips*
Pork Belly, Smoked Honey Soy, Compressed Local Melons

ENTRÉE

Wagyu New York with Truffle Aioli* • Prime Rib Eye with Wafu and Shaved Vegetables*
Atlantic Salmon with Ginger Teriyaki and Pickled Cucumber*
Yuzu Miso Marinated Cod with Pickled Red Onions

served with

Brussel Sprouts with Japanese Mustard and Bonito
Sweet Potatoes with Ginger Teriyaki • Broccolini with Ginger Shallot Dressing

DESSERT

Warm Valrhona Chocolate Cake with Almond Caramel and Vanilla Bean Ice Cream
Ube Pot De Creme with Fresh Exotic Fruit and Bubu Tuile

STEAKHOUSE TWO

\$150 per person

STARTERS

Served Family Style

Seasonal Oysters on the Half Shell* • Butterfish Tataki with Yuzu Shallot Dressing*
Tuna Tataki with Tomato, Shiso and Ponzu Daikon*
Prime Beef Tartare with White Ponzu, Wasabi and Taro Chips*

ENTRÉE

Lobster Tempura with Chili Ponzu and Wasabi Aioli • Lone Mountain Wagyu with Artisan Salts*
Chilean Seabass with Yuzu Dashi and Truffle • Prime New York Strip Loin with Truffle Aioli*

served with

Cremini Mushrooms with Soy Garlic Butter • Sweet Potatoes with Ginger Teriyaki
Broccolini with Ginger Shallot Dressing • Japanese Mushroom Hotpot with Fresh Black Truffle

DESSERT

Warm Valrhona Chocolate Cake with Almond Caramel and Vanilla Bean Ice Cream
Ube Pot De Creme with Fresh Exotic Fruit and Bubu Tuile • Green Tea Tart with Macerated Raspberries

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