
OLD ORCHARD CATERING

Roka Akor offers party-sized options for carryout or delivery. Make your next event an experience to remember! Enjoy beautifully crafted platters made with premium ingredients.

Orders Include: Plates, Napkins, Chopsticks, and Serving Utensils

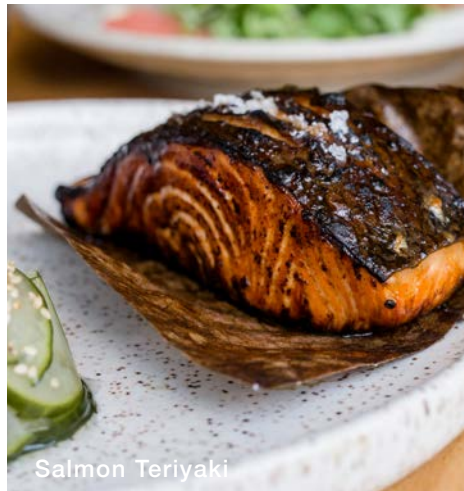
\$500 Minimum Delivery Order • Minimum 48-hour Notice • Earliest Delivery & Pick-up is 11:30AM

\$25 Delivery & Set Up Fee • Delivery within 10 Miles of Skokie

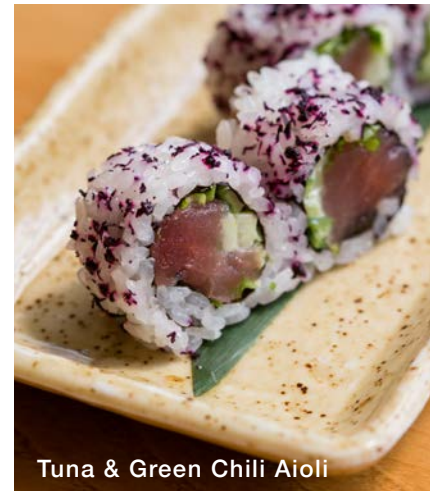
CONTACT: Erin Koss | 847.329.7650 | EKoss@RokaAkor.com
4999 Old Orchard Center, Skokie, IL 60077 | RokaAkor.com



Prime Skirt Steak



Salmon Teriyaki



Tuna & Green Chili Aioli

LUNCH MENU

Minimum of 15 people | Only available from 11:30AM-3:30PM

Full maki & lunch entrée | Includes side of white rice

\$34 Per Person

(choose one Sushi and one Robata Grill item per person)

SUSHI

Hamachi Serrano Chili • Crispy Spicy Tuna • Salmon Avocado • Dynamite Scallop
Tuna & Green Chili Aioli • Snow Crab & Avocado • Vegetable Tempura • Avocado & Cucumber

ROBATA GRILL

Salmon Teriyaki • Prime Skirt Steak • Korean Spiced Lamb Cutlets
Yuzu Miso Marinated Black Cod Skewers • Chicken Teriyaki • Spicy Fried Tofu

CATERING MENUS



Nigiri & Maki Platter

Assorted Maki Platter



Sashimi Platter

SUSHI

MAKI PLATTER

10 Maki Rolls

\$150

Hamachi Serrano Chili
California
Salmon Avocado
Crispy Prawn & Chirashi
Crispy Spicy Tuna
Crispy Escolar
Dynamite Scallop

NIGIRI & MAKI PLATTER

20 pieces Nigiri & 5 Maki Rolls

\$160

NIGIRI
Salmon
Hamachi
Big Eye Tuna

MAKI

See Maki Selections

VEGGIE PLATTER

10 Maki Rolls

\$100

Grilled Vegetable
Cucumber
Spicy Avocado

SASHIMI

Minimum of 5 orders | Two pieces per order | Served à la carte

Salmon (Sake) 9 • Striped Bass (Suzuki) 9 • Yellowtail (Hamachi) 8.5
Big Eye Tuna (Mebachi) 10 • Blue Fin Tuna (Hon Maguro) 12 • Freshwater Eel (Unagi) 9.5
Semi Fatty Blue Fin Tuna (Chu Toro) MKT • Fatty Blue Fin Tuna (Toro) MKT
Sea Urchin (Uni) 26 • Scallop (Hotate) 8.5 • Amberjack (Kampachi) 10

ON-SITE SUSHI MAKING CHEF \$100/hr | Minimum 2 hours

Ask about our in-house Sushi Making Classes for large parties!



Hamachi Serrano Chili



Salmon Avocado

CATERING MENUS

APPETIZERS

Pick 3 Items | \$15 Per Person

Robata Grilled Shishito Peppers with Wafu, Bonito Flakes • Wagyu Beef and Kimchi Dumplings
Escolar Tataki with White Asparagus, Yuzu Shallot Dressing • Steamed Edamame with Sea Salt
Spicy Fried Tofu with Avocado Relish, Fresno Chili Flakes • Mixed Green Salad with Wasabi Ginger Dressing
Salmon Tataki, Toasted Sesame, Apple Ginger Vinaigrette



Wagyu Beef Dumplings



Sweet Potato



Butterfish Tataki

ROBATA GRILL

Per piece | Minimum of 15 pieces

Lamb Cutlet With Korean Spices 9 • Chicken Yakitori Skewer 3
Prime Beef Skewer with Sweet Garlic Soy 5 • Yuzu Miso Marinated Black Cod Skewers 6



Prime Beef & Chicken Yakitori Skewers

Yuzu Miso Marinated Black Cod Skewers

VEGGIE PLATTER

Small platter \$30 (serves 8-10) | Large platter \$60 (serves 16-20)

Sweet Corn with Soy Butter • Crispy Brussels Sprouts with Japanese Mustard Vinaigrette, Bonito Flakes
Sweet Potato with Ginger Teriyaki • Broccoli with Ginger Shallot Dressing

Side of Sushi Rice 2 (small) | 15 (large)

**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.*