

ROKA AKOR

steak | seafood | sushi

SAN FRANCISCO PRIVATE DINING GUIDE

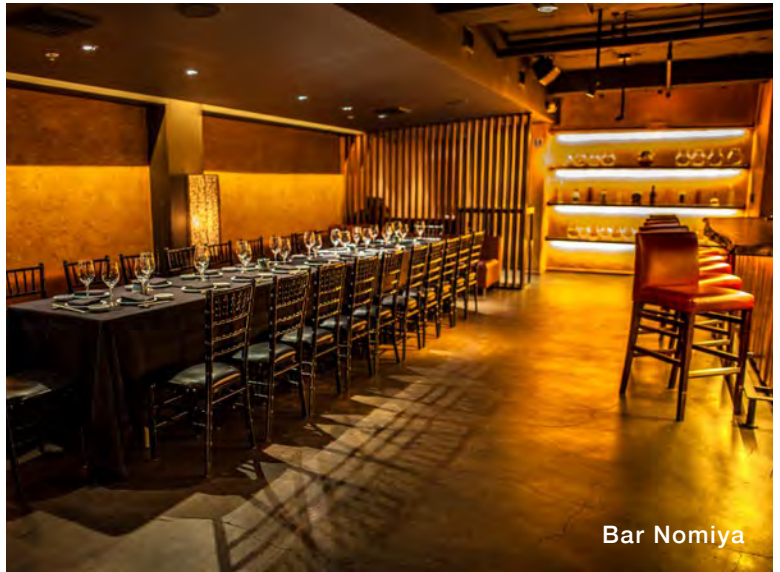
Erin Forsyth | EForsyth@RokaAkor.com | 415.362.8887

801 Montgomery Street, San Francisco, CA 94133 | RokaAkor.com

DINING SPACES



Roka Bar



Bar Nomiya



Main Dining Area



Main Dining Area



Private Dining Room

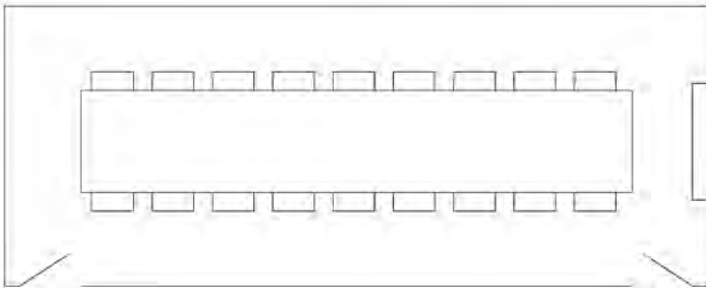


Mokuzai Table

SEATED DIAGRAM

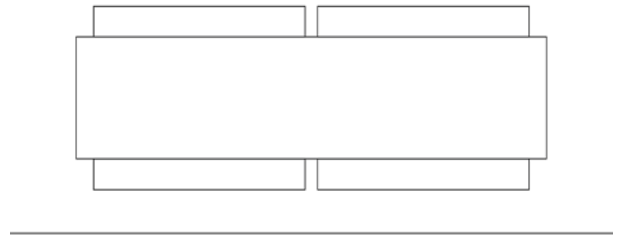
PRIVATE DINING ROOM

Private Room seats up to 18 guests, optional A/V



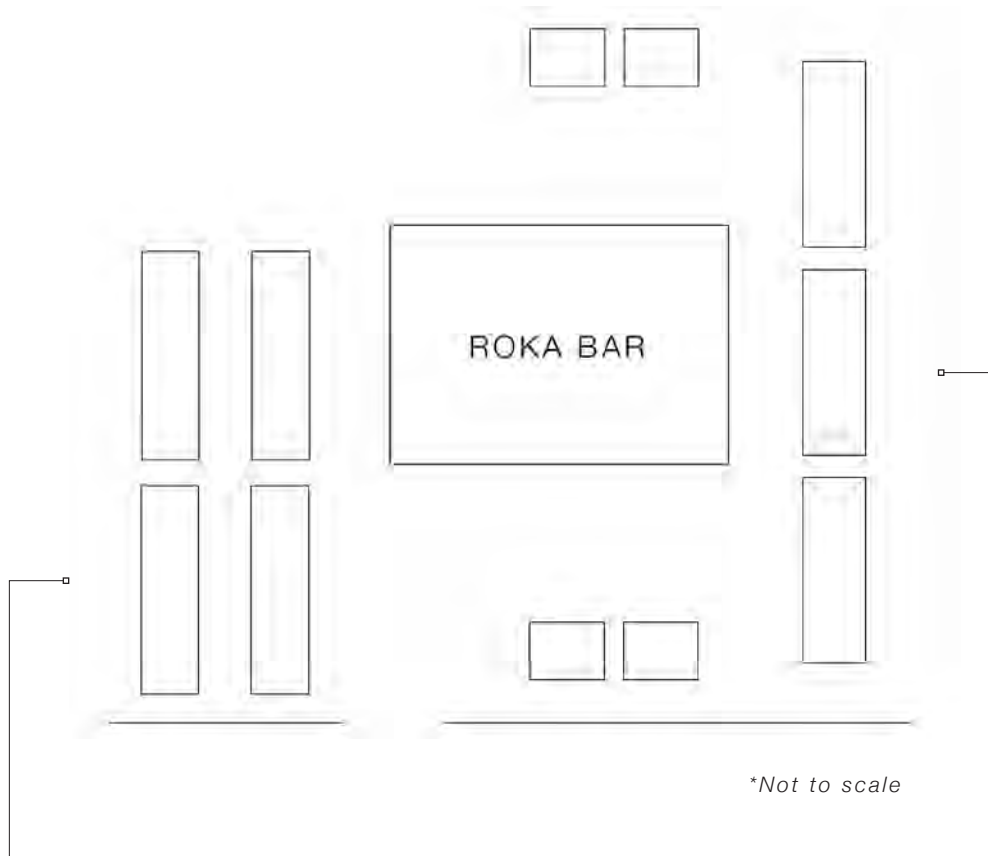
MOKUZAI

Semi-Private Table seats up to 14 guests



ROKA BAR BUYOUT

The Bar and Lounge seats up to 80 guests or 150 for a standing cocktail reception



**Not to scale*

BAR NOMIYA

Semi-Private Table seats up to 48 guests

BAR NAMI

Semi-Private Table seats up to 30 guests

There is a pillar between each table, which won't allow for one long community table.

SEATED DIAGRAM

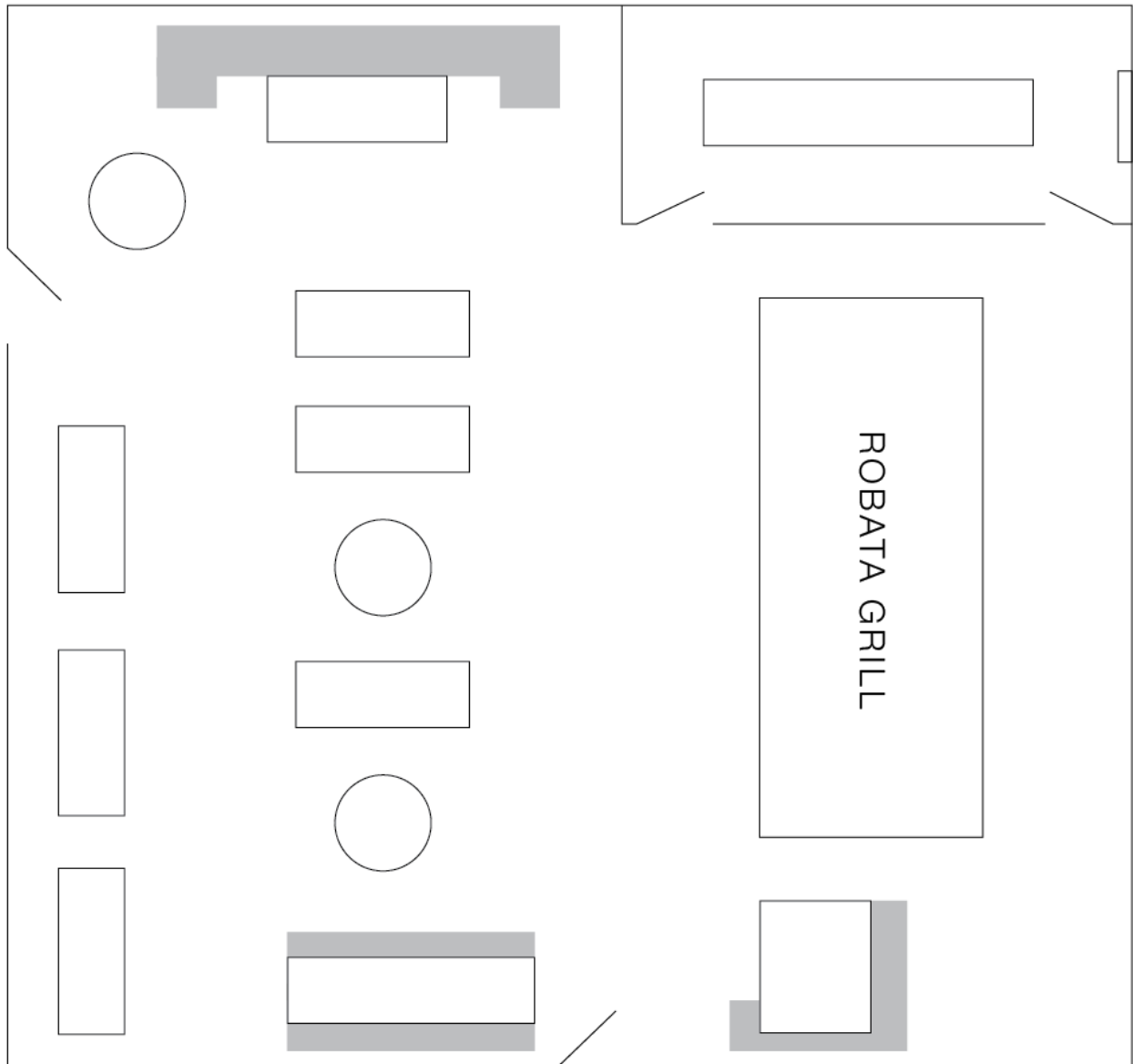
FULL RESTAURANT BUYOUT

Seats up to 205 guests or 400 for a standing cocktail reception

Main Dining Room Seating Options:

With current furniture, seats up to 104 guests.

With chair rental, seats up to 125 guests. Rental fees apply.



**Not to scale. Suggested table arrangements.*

LUNCH MENU

SHIZUKE

\$55 per person

COURSE ONE

White Miso Soup

Steamed Edamame with Balinese Sea Salt

Yellowtail Sashimi with Poached Garlic Ponzu, Green Chili and Shallots*

Crunchy Spicy Tuna Roll*

Shishito Peppers with Ponzu and Bonito Flakes

COURSE TWO

New York Strip Steak with Sautéed Japanese Mushrooms*

Salmon Teriyaki with Pickled Cucumbers

Grilled Asparagus with Wafu Dressing and Sesame

Steamed White Rice

DESSERT

Cherry Blossom Panna Cotta with Fresh Fruit



New York Strip Steak



Shishito Peppers



Crunchy Spicy Tuna Roll

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

Menus and prices are seasonal and subject to change. 6% surcharge added to food and beverage sales for SF Employer Mandates.

**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

Regular dinner portions

Steamed Edamame with Sea Salt 7 • Spicy Edamame with Fresh Chili and Lime 9
Grilled Shishito Peppers with Ponzu and Bonito Flakes 11
Truffle Fries with Parsley and Aged Parmesan 10 • Chibi Burgers with Avocado and Yuzu Koshu 7

Individual portions | Cones

Crispy Fried Squid with Chili and Lime 6.5 • Japanese Style Fried Chicken with Smoked Chili Aioli 6.5
Tiger Shrimp Tempura with Wasabi Pea Dust and Sweet Chili Aioli 7.5

HORS D'OEUVRES

Cold | Per piece

Oysters on the Half Shell with Lemon Ponzu Mignonette* (min 30) 4.5
Golden Beet Skewer with Shiso Creme Fraiche and Lime (Winter/Spring) 4
Charred Heirloom Tomato Skewer with Black Garlic Vinaigrette (Summer/Fall) 4
Yellowtail Sashimi with Poached Garlic Ponzu, Green Chili and Shallots* 5
Tuna Tataki with Asparagus and Yuzu* 4.5 • Wagyu Filet Tartare with Truffle Caviar* 10

Hot | Per piece

Wagyu Beef & Kimchi Dumplings 4.5 • Lobster Dumplings 6
Spicy Fried Tofu with Avocado and Japanese Herbs 4
Robata Grilled Scallops with Yuzu & Wasabi* 8.5 • Grilled Asparagus Skewer with Wafu Dressing 4
Grilled Cremini Mushrooms with Soy Garlic Butter (min 30) 4.5 • Spicy Tuna Tartare over Crispy Rice* 5
Lamb Cutlet with Korean Spices* 16 • Robata Grilled Salmon Teriyaki Skewer (min 30) 8.5
Robata Grilled Pork Belly Skewer (min 30) 7.5 • Robata Grilled Chicken Skewer (min 30) 7.5
Filet Skewer with Korean Chili Ginger Sauce* (min 30) 10.5

DESSERTS

Per piece | 30 piece minimum

Valrhona Chocolate Cream Puffs 7 • Green Tea Cream Puffs 7 • Raspberry and Lime Tarts 7
Assorted Macarons 4.5 • Cherry Blossom Panna Cotta 7 • Mango and Tapioca Pudding 7

WAGYU

Per ounce

Japanese A5+ Wagyu from Miyazaki Prefecture* 38
Japanese A5+ Wagyu from Hokkaido Prefecture* 40
Japanese A5+ "Drunken Wagyu" Takamori from Yamaguchi Prefecture* 50
Japanese A5+ Kobe Wagyu from Hyogo Prefecture* 70

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COCKTAIL RECEPTION MENU

Choose any combination of items

PREMIUM SASHIMI*

2 pieces

Salmon (Sake) 10 • Freshwater Eel (Unagi) 11 • Salmon Belly (Sake Toro) 11
Yellowtail (Hamachi) 11 • Blue Fin Tuna (Hon Maguro) 16
Fatty Tuna (Chu Toro) 21 • Sea Urchin (Uni) MP • Amberjack (Kanpachi) 13
Big Eye Tuna (Mebachi Maguro) 13 • Premium Fatty Tuna (O Toro) 24

MAKI ROLLS

8 pieces

Hamachi Serrano Chili* 16
California with Dungeness Crab* 15
Crunchy Spicy Tuna* 13
Salmon Avocado with Lemon Zest and Yuzu* 15
Assorted Vegetable 10



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PRIVATE DINING MENUS

TOKUJO

\$88 per person

APPETIZER

Steamed Edamame with Balinese Sea Salt

COURSE ONE

Charred Heirloom Tomato Salad with Black Garlic Vinaigrette (Summer/Fall)
Golden Beet Salad with Shiso Creme Fraiche and Edamame (Winter/Spring)
Tuna Tataki with Asparagus and Yuzu*
Japanese Style Fried Chicken with Lime and Smoked Chili Aioli

COURSE TWO

Chef's Selection Sashimi Platter* • Crunchy Spicy Tuna Roll*

COURSE THREE

Wagyu Sirloin with Grilled Bone Marrow and Spicy Sweet Garlic Soy*
Salmon Teriyaki with Pickled Cucumbers*
Crispy Brussels Sprouts with Wafu and Whole Grain Mustard
Japanese Mushroom Rice Hot Pot

DESSERT

Cherry Blossom Panna Cotta with Fresh Fruit

KANDAINA

\$100 Per Person | Preferred for parties of 50+

APPETIZER

Steamed Edamame with Balinese Sea Salt

COURSE ONE

Charred Heirloom Tomato Salad with Black Garlic Vinaigrette (Summer/Fall)
Golden Beet Salad with Shiso Creme Fraiche and Edamame (Winter/Spring)
Yellowtail Sashimi with Poached Garlic Ponzu, Green Chili and Shallots*
Japanese Style Fried Chicken with Lime and Smoked Chili Aioli

COURSE TWO

Chef's Selection Sashimi Platter* • Crunchy Spicy Tuna Roll* • Assorted Vegetable Roll

COURSE THREE

Wagyu Filet with Chili Ginger Sauce*
Yuzu Miso Marinated Black Cod Wrapped in a Japanese Magnolia Leaf
Crispy Brussels Sprouts with Wafu and Whole Grain Mustard
Japanese Mushroom Rice Hot Pot

DESSERT

Cherry Blossom Panna Cotta with Fresh Fruit

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PRIVATE DINING MENUS

HAIMI

\$108 Per Person

APPETIZER

Steamed Edamame with Balinese Sea Salt

COURSE ONE

Yellowtail Sashimi with Poached Garlic Ponzu, Green Chili and Shallots*

Tiger Shrimp Tempura with Wasabi Pea Dust and Sweet Chili Aioli

Wagyu Filet Tartare with Black Almond Truffle Aioli and Truffle Caviar over Taro Root Chip*

COURSE TWO

Chef's Selection Sashimi Platter* • Salmon Avocado Roll with Yuzu Aioli*

COURSE THREE

Wagyu Filet with Chili Ginger Sauce*

Yuzu Miso Marinated Black Cod wrapped in a Japanese Magnolia Leaf

Grilled Asparagus with Wafu Dressing and Sesame

Japanese Mushroom Rice Hot Pot

DESSERT

Warm Valrhona Chocolate Cake with Almond Caramel and Vanilla Ice Cream

DECADENT OMAKASE

\$138 per person | Optional Wine or Sake Pairing \$88 per person

OMAKASE translates to "I'll leave it to you." Put your trust in our chef to create a personalized tasting of all our premium in-house ingredients.



Wagyu Filet



Sashimi Platter

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