

## SAN FRANCISCO 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.

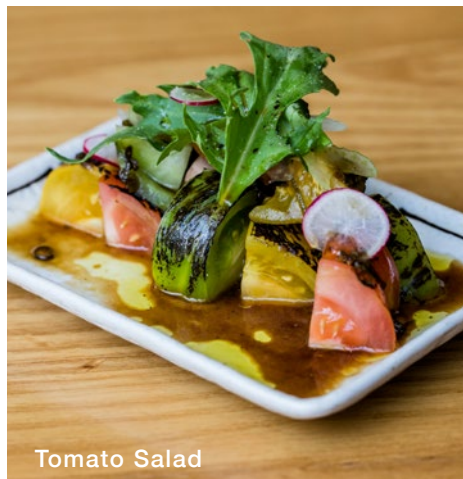
Orders Include: Plates, Napkins, Chopsticks, and Serving Utensils

\$500 Minimum Delivery Order • Minimum 48-hour Notice • Earliest Delivery & Pick-up is 12PM Noon  
15% Service Fee • \$25 per Mile Delivery Fee

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



Salmon Teriyaki



Tomato Salad



Wagyu Filet Tartare

### APPETIZERS

Steamed Edamame with Balinese Sea Salt 7

Spicy Edamame with Fresh Chili and Lime 9

Oysters on the Half Shell with Yuzu Mignonette\* (min 30) 4.5

Golden Beet Salad with Shiso Creme Fraiche and Lime (Winter/Spring) 16

Charred Tomato Salad with Black Garlic Vinaigrette (Summer/Fall) 16

Tuna Tataki with Asparagus and Yuzu\* (6pcs) 18

Wagyu Filet Tartare with Truffle Caviar\* 25

Mizuna Salad with Grapefruit, White Asparagus, and Avocado 12

Yellowtail Sashimi with Green Chili, Shallots and Poached Garlic Ponzu\* (7pcs) 19

Sautéed Spinach with Fresh Chilies and Garlic 11

Robata Grilled Shishito Peppers with Ponzu and Bonito 11

# CATERING MENUS

## SUSHI

**MAKI PLATTER**  
10 Maki Rolls  
\$150

Hamachi Serrano Chili\*  
California  
Salmon Avocado\*  
Crunchy Spicy Tuna\*  
Assorted Vegetable\*  
Unagi Spicy Tuna\*

**NIGIRI & MAKI PLATTER**  
20 pieces Nigiri & 5 Maki Rolls  
\$160

NIGIRI: Chef's Selection  
MAKI: See Maki Selections

**VEGAN PLATTER**  
20 pieces Assorted Vegan Nigiri  
& 5 Vegetable Maki Rolls  
\$130

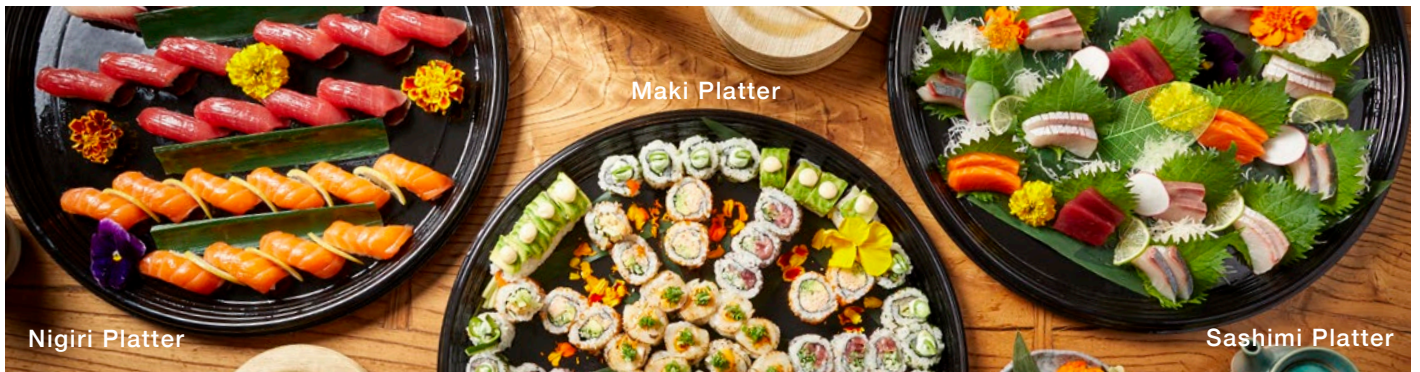
**NIGIRI PLATTER**  
40 pieces | \$200  
Chef's Selection

**SASHIMI PLATTER**  
50 pieces | \$200  
Chef's Selection

## SASHIMI & NIGIRI

Two pieces per order | Served à la carte

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



## ROBATA GRILL PLATTERS

**WAGYU FILET STEAK**  
5 Wagyu Filet Steaks  
with Chili Ginger Sauce  
5 Grilled Sweet Corn  
with Butter and Soy  
\$300

**SALMON TERIYAKI**  
5 Salmon Teriyaki  
10 Grilled Asparagus Skewers  
with Wafu Dressing  
\$150

**BLACK COD**  
5 Yuzu Miso Marinated  
Black Cod  
5 Grilled Shishito Peppers  
with Ponzu and Bonito Flakes  
\$250

## BEVERAGES

Cucumber Rose Lemonade 7 • Roka Ginger Ale 6 • Acqua Panna (1L) 8 • Pellegrino (1L) 8

\*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.