

ROKA  
AKOR

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steak | seafood | sushi

**OAK BROOK PRIVATE DINING GUIDE**

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## ABOUT ROKA AKOR

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The meaning of ROKA: “Ro” is a place to gather and enjoy a meal in a sociable, relaxed atmosphere. “Ka” is a burning fire or heat, projecting warm energy. ROKA AKOR restaurants bring the unparalleled combination of thoughtful design and contemporary Japanese robata cuisine under one roof, featuring prime-cut steaks, seafood, and sushi. The heart of the restaurant is our robata-style fair using an open, mesquite charcoal grill that features a plethora of dining options that are sure to satisfy anyone’s palate. Our tradition is to source the best seasonal and local ingredients and serve the product in its purest most natural form. With family-style service, the food will be served when and as it is ready and is meant to be shared among guests.

ROKA | BAR offers a wide variety of premium wine, liquor, sake, beer and shochu.

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## DINING SPACES

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# SEATED DIAGRAM

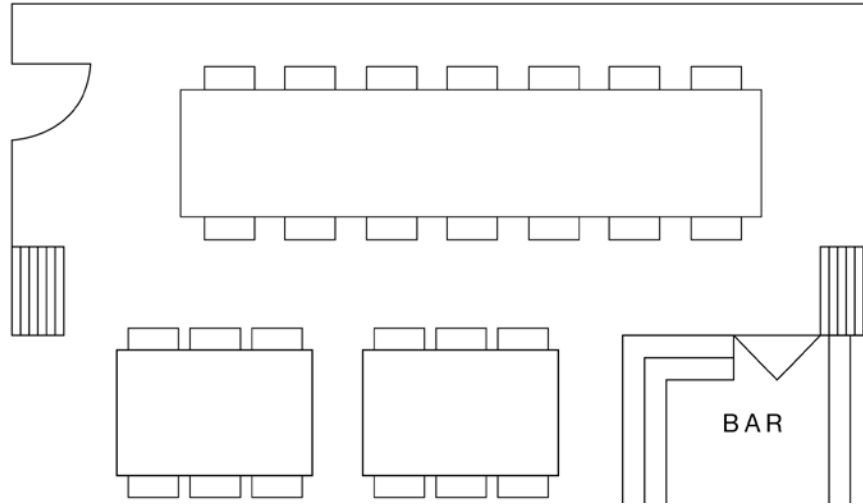
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All Private Dining Spaces have a 55" Flat Screen TV, Apple TV and HDMI Compatible.  
Each room has the option of lowering the blinds allowing the space to be completely private.

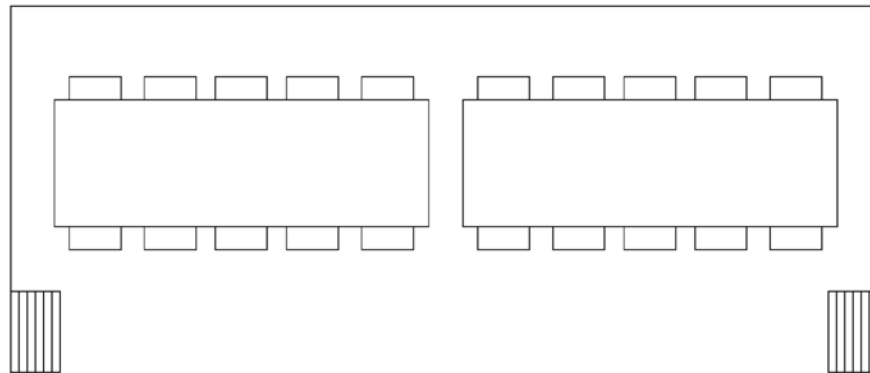
## BAR SUKIYA

Private Room seats up to 14 guests. Semi-Private Room seats up to 26 guests.  
Full bar buyouts available which accomodates up to 50 standing guests.



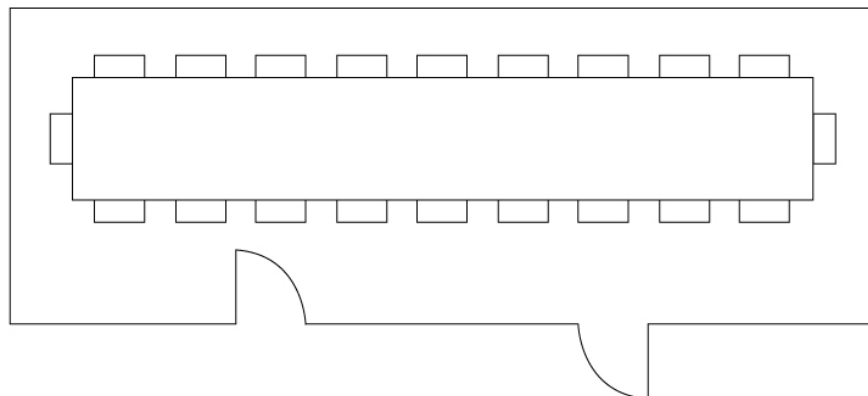
## SHŌJI

Private Room seats up to 20 guests.



## ENCLOSED PATIO

Private Room seats up to 30 guests.





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# LUNCH MENU

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## SHIZUKE

Available for lunch only | \$45 Per Person

### COURSE ONE

Japanese Style Fried Chicken, Sweet Chili Aioli  
Yellowtail Sashimi, Shallots, Poached Garlic Ponzu, Serrano Chili\*  
Crispy Spicy Tuna Maki\*

### COURSE TWO

Grilled Salmon Teriyaki, Pickled Cucumber  
Prime Skirt Steak, Sweet Garlic Soy  
Crispy Brussels Sprouts, Wafu, Mustard, Bonito Flakes

### DESSERT

Warm Chocolate Cake, Vanilla Bean Ice Cream, Chocolate Pearls



Prime Skirt Steak



Crispy Spicy Tuna Maki



Crispy Brussels Sprouts



Teriyaki Salmon

*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.*

# PRIVATE DINING MENUS

## TOKUJO

\$65 Per Person

### COURSE ONE

Escolar Tataki, White Asparagus, Yuzu Shallot Dressing\* • Crispy Squid, Chili, Lime

### COURSE TWO

Robata Grilled Pork Belly, Tarragon Miso • Crispy Spicy Tuna Maki\*

### COURSE THREE

Salmon Teriyaki, Pickled Cucumbers • Sweet Potato, Ginger Teriyaki  
Prime Rib Eye, Wafu Dressing\* • Crispy Brussels Sprouts, Wafu, Mustard, Bonito Flakes

### DESSERT

Warm Chocolate Cake, Vanilla Bean Ice Cream, Chocolate Pearls

## OKIRAKU

\$85 Per Person

### COURSE ONE

Prime Beef Tataki, Fresh Shaved Truffle, Truffle Jus, Pickled Daikon\*  
Robata Grilled Diver Sea Scallop, Yuzu Aioli, Wasabi Pea Dust  
Yellowtail Sashimi, Shallots, Poached Garlic Ponzu, Serrano Chili\*

### COURSE TWO

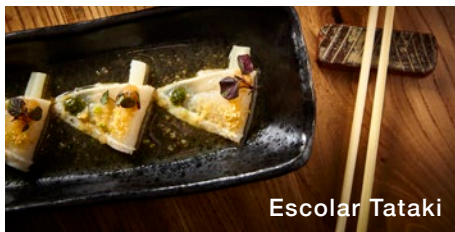
Chef's Selection Three Kind Sashimi Platter\* • Dynamite Scallop Maki

### COURSE THREE

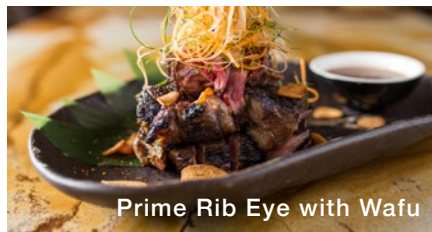
Yuzu Miso Marinated Black Cod, Pickled Red Onions • SRF Wagyu Sirloin, Bone Marrow, Truffle Aioli  
Japanese Mushroom Rice Hotpot • Crispy Brussels Sprouts, Wafu, Mustard, Bonito Flakes

### DESSERT

Warm Chocolate Cake, Vanilla Bean Ice Cream, Chocolate Pearls



Escolar Tataki



Prime Rib Eye with Wafu



Warm Chocolate Cake

## AVAILABLE UPGRADES

Special upgrades are available which include Toro, Uni, and other special fish requests.  
Japanese A5-10+ Wagyu is always available for upgrade or à la carte orders.

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# PRIVATE DINING MENUS

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

## SIGNATURE OMAKASE

\$98 Per Person

### COURSE ONE

Escolar Tataki, White Asparagus, Yuzu Shallot Dressing\*  
Tuna Tataki, Caramelized Red Onion, Apple Mustard Vinaigrette\*  
Robata Grilled Diver Sea Scallops, Yuzu Aioli, Wasabi Pea Dust  
Wagyu Beef and Kimchi Dumplings, Soy Vinaigrette

### COURSE TWO

Chef’s Selection Five Kind Sashimi Platter\* • Dynamite Scallop Maki\*

### COURSE THREE

Yuzu Miso Marinated Black Cod, Pickled Red Onion  
Rock Shrimp Tempura, Sweet Chili Aioli • Spicy Spinach with Garlic Butter

### COURSE FOUR

Snake River Farms American Wagyu Filet, Chili Ginger Sauce • Japanese Mushroom Rice Hot Pot  
Crispy Brussels Sprouts, Wafu, Mustard, Bonito Flakes

### DESSERT

Chef’s Selection Dessert Platter

## DECADENT OMAKASE

\$128 Per Person

### COURSE ONE

Yellowtail Sashimi, Shallots, Poached Garlic Ponzu, Serrano Chili\*  
Prime Beef Tataki, Fresh Shaved Truffle, Truffle Jus, Pickled Daikon\*  
Robata Grilled Diver Sea Scallops, Yuzu Aioli, Wasabi Pea Dust  
Toro Tartare, Osetra Caviar, Quail Egg, Taro Crisp\*

### COURSE TWO

Chef’s Selection Six Kind Sashimi Platter\* • Chef’s Selection Two Kind Modern Nigiri\*

### COURSE THREE

Roasted King Crab, Chili Lime Butter, Cucumber  
Lobster Tempura with Wasabi Aioli, Pink Peppercorn Tentsuyu • Broccolini, Ginger Shallot Dressing

### COURSE FOUR

Snake River Farms American Wagyu Filet, Chili Ginger Sauce • Japanese Mushroom Rice Hotpot, Truffle  
Crispy Brussels Sprouts, Wafu, Mustard, Bonito Flakes

### DESSERT

Chef’s Selection Dessert Platter

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