

***ROKA AKOR OMAKASE**

138 per person

*"To entrust the Chef", Comprised of fine, hand-selected ingredients
Designed for the entire table to share, Minimum 2 people
Optional Sake Pairing 88 per person*

Cold Appetizers

ROKA AKOR	*Yellowtail Sashimi with Green Chili, Shallots and Poached Garlic Ponzu	19
	*Salmon Tataki with Sesame, Rice Crackers and Brown Butter Ponzu	18
ROKA AKOR	*Sea Bream Sashimi with Ikura and Truffle Yuzu Dressing	18
	Grilled Golden Beet Salad with Lime and Shiso Crème Fraiche	15
ROKA AKOR	*Wagyu Filet Tartare with Almond Black Truffle Aioli, Truffle Caviar and Quail Egg	25
	*Tuna Tataki with Asparagus and Yuzu Shallot Dressing	18
	*Tsar Nicolai Osetra Caviar (1oz) with Soba Blinis	88
	*Smoked Trout Caviar (1oz) with Soba Blinis	25

Hot Appetizers

	Edamame with Balinese Sea Salt	7
	Spicy Edamame with Fresh Chili and Lime	9
	White Miso Soup with Seasonal Mushrooms	7
	*Spicy Tuna Tartare over Crispy Rice	18
	Crispy Fried Squid with Sweet Chili Aioli and Lime	13
ROKA AKOR	Robata Grilled Pork Belly with Breakfast Radish and Tarragon Miso	17
	Robata Grilled Shishito Peppers with Ponzu and Bonito Flakes	11
ROKA AKOR	*Robata Grilled Scallops with Yuzu and Wasabi	19
	Wagyu Beef and Kimchi Dumplings	14
ROKA AKOR	Lobster Dumplings	19

ROKA AKOR **Modern Nigiri** (2 pieces per order)

	*Seared Salmon Belly with Yuzu	15
	*Spot Prawn with Uni and Osetra Caviar	22
	*Yellowtail with Crispy Shallots and Ponzu	13
	*Langoustine with Basil, Yuzu and Hibiscus Salt	21
	*Japanese Wagyu Beef Gunkan with Ginger and Crispy Garlic	18
	*Seared Scallop with Parmesan and Truffle Caviar	17
	*Blue Fin Tuna with Uni and Kizame Wasabi	20
	*Unagi Gunkan with Soft Quail Egg and Smoked Soy Sauce	14
	*Toro Tartare Gunkan with Horseradish and Osetra Caviar	21

Sashimi & Nigiri

	*Sashimi Chef Selection (5 or 7 kinds, 2 pieces each)	49/62
	*Nigiri Chef Selection (4 or 6 kinds, 1 piece each)	24/36
	*Premium Blue Fin Tuna Flight (Hon, Chu, and O Toro, 2 pieces each)	58
	*Vegan Nigiri Selection (4 kinds, 1 piece each)	18

2 pieces per order - Ask your Server for Daily Market Specials

*Salmon (Sake)	10	Freshwater Eel (Unagi)	11
*Salmon Belly (Sake Toro)	11	*Amberjack (Kanpachi)	13
*Yellowtail (Hamachi)	11	*Langoustine (Tenaga Ebi)	20
*Sea Bream (Madai)	14	*Big Eye Tuna (Mebachi Maguro)	13
*Blue Fin Tuna (Hon Maguro)	16	*Medium Fatty Tuna (Chu Toro)	21
*Premium Fatty Tuna (O Toro)	24	*Sea Urchin (Uni)	MP

Dishes are meant to be shared and subject to change based on seasonal availability. Additional sauces and dressings are \$1
* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.

ROBATA GRILL SELECTION

Steaks & Meats

ROKA AKOR	*Wagyu Filet (8oz) with Chili Ginger Sauce	56
ROKA AKOR	*Prime Dry Aged Rib Eye (12oz) with Wafu Dressing	52
	*Wagyu Sirloin (6oz) with Grilled Bone Marrow and Spicy Sweet Garlic Soy	44
	*Wagyu Flat Iron (6oz) with Maitake Mushroom and Egg Yolk	44
	Wagyu Short Rib (8oz) with Kimchi Glaze and Cucumber Shiso Salad	42
	Free Range Chicken Teriyaki with Charred Heirloom Carrots and Egg Yolk	32
ROKA AKOR	*Lamb Chops with Korean Spices and Smoked Eggplant Salad (3 chops)	49

ROKA AKOR Japanese Wagyu

(Japanese Wagyu Selections are served with a minimum of 3oz)

	*Japanese Grade A5+ Wagyu Beef from Miyazaki Prefecture	38/oz
	*Japanese Grade A5+ Wagyu Beef from Hokkaido Prefecture	40/oz
	*Japanese Grade A5+ Bushu Samurai Wagyu from Saitama Prefecture	45/oz
	*Japanese Grade A5+ Takamori Drunken Wagyu Beef from Yamaguchi Prefecture	50/oz
	*Japanese Grade A5+ Kobe Wagyu Beef from Hyogo Prefecture	70/oz

Seafood

ROKA AKOR	Yuzu Miso Marinated Black Cod (8oz) wrapped in a Japanese Magnolia Leaf	39
	*Maine Lobster Tail (12oz) with Curry Ponzu Butter and Japanese Herbs	56
	*Salmon Teriyaki (8oz) with Pickled Cucumber	26
	King Crab Legs (10oz) with Chili Lime Butter	49

Vegetables/Sides

ROKA AKOR	Sweet Corn with Butter and Soy	10
	Asparagus with Wafu Dressing and Sesame	11
	Golden Cordycep Mushrooms with Garlic Chives and Yunnan Chili	12
	Tender Stem Cauliflower with Ponzu Aioli and Parmesan	11
	Sautéed Spinach with Chilies and Garlic	11
ROKA AKOR	Crispy Brussels Sprouts with Mustard and Bonito Flakes	11
	Bone Marrow with Sweet Garlic Soy	10
ROKA AKOR	Japanese Mushroom Rice Hot Pot	19

Tempura

ROKA AKOR	Tiger Shrimp Tempura with Wasabi Pea Dust and Sweet Chili Aioli	16
	Squash Blossom, Eggplant and Asparagus with Vadouvan Curry Tensuyu	15
	Japanese Style Fried Chicken with Smoked Chili Aioli	15
ROKA AKOR	Spicy Fried Tofu with Avocado and Japanese Herb Salad	15

Maki Rolls

ROKA AKOR	*Hamachi Serrano Chili Roll	16
	*Dungeness Crab California Roll	15
	Assorted Vegetable Roll	10
	*Unagi and Spicy Tuna Roll	18
	*Seared Salmon and Dungeness Crab Roll	19
ROKA AKOR	*Toro Roll with Kizami Wasabi	19
	*Crunchy Spicy Tuna Roll	13
	*Salmon Avocado Roll with Yuzu Aioli	15

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6% surcharge added to food and beverage sales for SF Employer Mandates