



DECADENT OMAKASE

128 per person

"To entrust the Chef", Comprised of Premium, hand-selected ingredients  
Designed for the entire table to share, Minimum 2 people

Cold Plates

ROKA AKOR	*Yellowtail Sashimi with Green Chili, Shallots and Poached Garlic Ponzu	18
	*Escolar Tataki with White Asparagus and Yuzu	12
	*Shrimp, Scallop and Octopus Ceviche with Lime, Yuzu, Chilis and Aji Amarillo	24
ROKA AKOR	*Beef Tataki with Shaved Black Truffle, Truffle Jus and Pickled Daikon	22
	*Toro Tartare with Ossetra Caviar, Quail Egg and Taro Chips	24
	*Uni with Chicharrones and Charred Lime	MP
	*A5 Japanese Wagyu Beef Gunkan with Ossetra Caviar (1 piece)	10
	Mizuna Salad with Avocado, Ruby Grapefruit and White Asparagus	9

Hot Plates

	Steamed Edamame with Maldon Sea Salt	5
	Spicy Edamame with Fresh Chili and Lime	6
	Lobster Miso Soup	9
	Robata Grilled Shishito Peppers with Ponzu and Bonito Flakes	9
	Crispy Fried Squid with Serrano Chili and Lime	10
ROKA AKOR	*Robata Grilled Scallops with Yuzu aioli and Shiso	16
ROKA AKOR	Robata Grilled Pork Belly with Pickled Breakfast Radish and Tarragon Miso	15
	Robata Grilled Octopus with Spring Pea and Corn Puree	18
	Wagyu Beef and Kimchi Dumplings	12
	Lobster and Gulf Shrimp Dumplings	18

Sashimi I Nigiri

ROKA AKOR	*Sashimi Chef Selection (5 or 7 kinds, 2 pieces each)	36/48
ROKA AKOR	*Roka Akor Nigiri Chef Selection (5 or 7 kinds, 1 piece each)	26/36
	*Premium Blue Fin Tuna Sashimi Flight (Hon Maguro, Chu Toro and Toro)	48

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

*Salmon - Sake	8	*King Salmon- Kingu-samon	10
*Striped Jack - Shima Aji	14	*Sea Urchin - Uni	MP
Freshwater Eel - Unagi	10	*Red Snapper - Madai	12
*Yellowtail – Hamachi	9	*Scallop - Hotate	10
*Amberjack - Kanpachi	12	*Big Eye Tuna - Mebachi Maguro	11
*Blue Fin Tuna - Hon Maguro	14	*Semi-Fatty Tuna – Chu Toro	18
*Premium Fatty Tuna – Toro	22		

Tempura

ROKA AKOR	Gulf Shrimp Tempura with Wasabi Pea Dust and Sweet Chili Aioli	15
	Assorted Vegetable Tempura	12
	Prawn Tempura (5 pieces)	14
	Japanese Style Fried Chicken with Smoked Chili Aioli	12
ROKA AKOR	Spicy Fried Tofu with Avocado Relish and Japanese Herbs	12

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



ROBATA GRILL SELECTION

Steaks I Meats

	*Prime Rib Eye (12oz.) with Wafu Dressing	42
	*Prime NY Strip (10oz.) with Miso Garlic Compound Butter	38
ROKA AKOR	*Snake River Farm Wagyu Filet (8oz) with Chili Ginger Sauce	46
	*Snake River Farm Wagyu Sirloin (6oz.) with Grilled Bone Marrow and Spicy Garlic Soy	42
	*Snake River Farm Wagyu Flat Iron (8oz.) with Maitake Mushroom and Sukiyaki	39
ROKA AKOR	*Korean Spiced Lamb Chops with Smoked Eggplant and Cucumber	38
	Half Free-Range Chicken Teriyaki with Charred Rainbow Carrots	26
	Glazed Baby Back Pork Ribs with Green Onions and Cashews	26

ROKA AKOR Japanese Wagyu

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

	*Japanese Grade A5 Wagyu Beef from Miyazaki Prefecture	MP
	*Japanese Grade A5 Wagyu Beef from Hokkaido Prefecture	MP
	*Japanese Grade A5 Wagyu Beef from Hida Prefecture	MP
	*Japanese Grade A5 Takamori Drunken Wagyu Beef from Yamaguchi Prefecture	MP
	*Japanese Grade A5 Kobe Beef from Hyogo Prefecture	MP

Seafood

ROKA AKOR	Yuzu Miso Marinated Black Cod in Magnolia Leaf with Pickled Red Onions	36
	Seabass with Carrot Miso and Green Onion Ginger Wafu	42
	Whole Fish with Yuzu Kosho Sauce	MP
ROKA AKOR	Alaskan King Crab Legs with Chili Lime Butter	48
	*Salmon Teriyaki with Pickled Cucumber	28

Vegetables I Sides

ROKA AKOR	Sweet Corn with Soy Garlic Butter	8
	Asparagus with Wafu Dressing and Sesame	8
	Fingerling Potato with Chimichurri	8
ROKA AKOR	Crispy Brussels Sprouts with Mustard and Bonito Flakes	8
	Cremini Mushrooms with Soy Garlic Butter	8
	Cauliflower with Green Onion Ginger Wafu	8
	*Grilled Bone Marrow with Spicy Sweet Garlic Soy	8
	Japanese Mushroom Rice Hot Pot / with Shaved Black Truffle	15/28

Maki

ROKA AKOR	*Hamachi and Serrano Chili Roll	13
	Prawn Tempura and Avocado Roll	12
	*King Crab Truffle Roll	24
	Vegetable Tempura Roll	10
	*Seared Salmon and Unagi Roll	18
ROKA AKOR	Soft Shell Crab and Kimchi Roll	14
	*Tuna Roll with Green Chili Aioli	12
	*Salmon Avocado Roll	12
	*Seared Escolar and Prawn Tempura Roll	16
	*Crispy Prawn and Diced Sashimi Roll	18
	*Seared Japanese Wagyu Roll	22

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