

ROKA
AKOR

steak | seafood | sushi

HOUSTON PRIVATE DINING GUIDE

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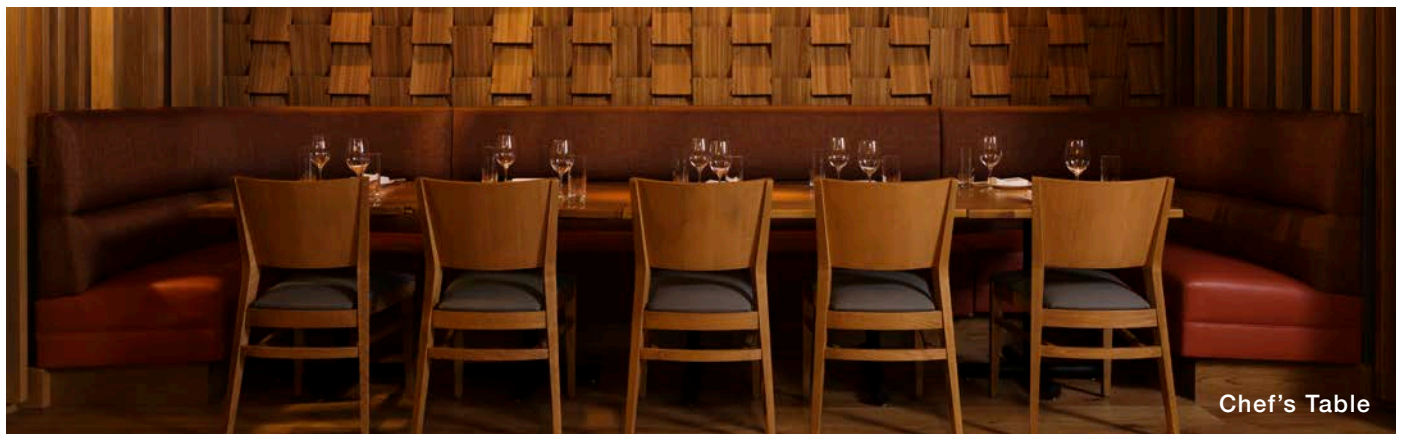
2929 Wesleyan Street #100, Houston, Texas 77027 | RokaAkor.com

ABOUT ROKA AKOR

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.

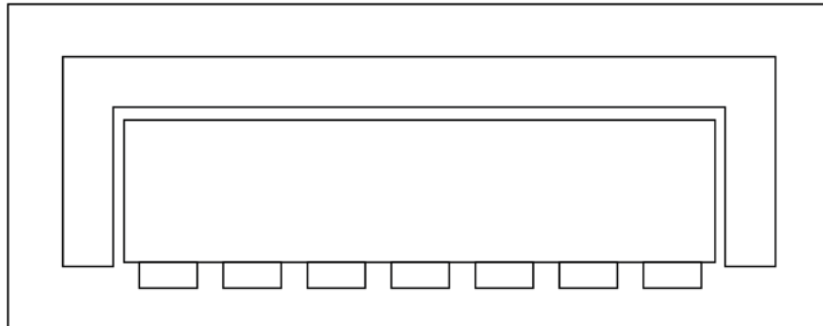
DINING SPACES



SEATED DIAGRAM

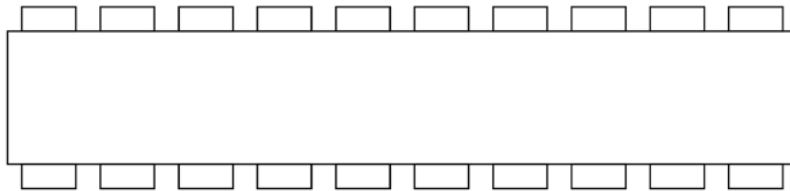
CHEF'S TABLE

Semi-Private Room seats up to 14 guests.



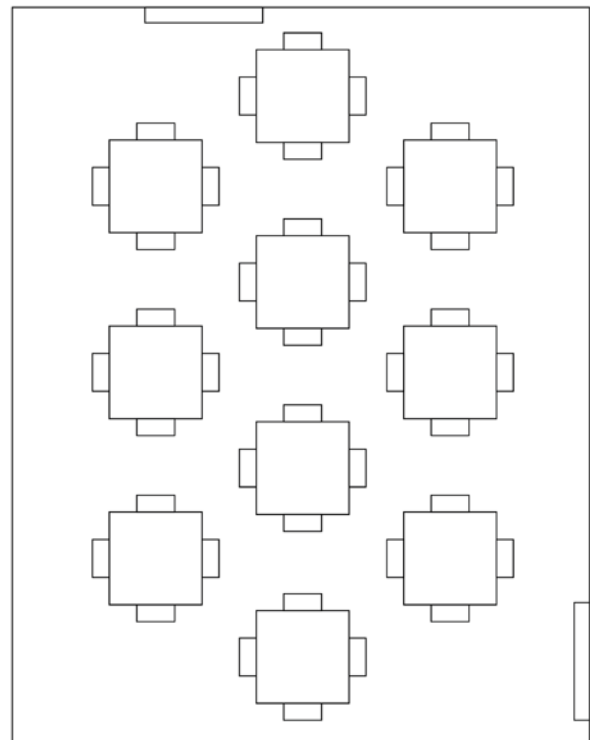
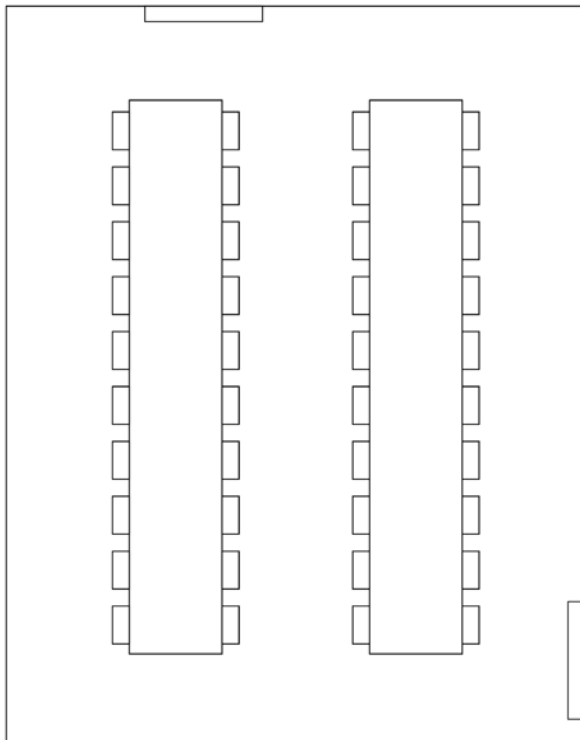
RO ROOM & KA ROOM

Private Room seats up to 20 guests.



ROKA ROOM

Private Room seats up to 40 guests or 60 standing guests with your choice of layout option.



LUNCH MENU

Available for lunch only | \$48 per person

COURSE ONE

Escolar Tataki with White Asparagus and Yuzu
Fried Chicken with Smoked Chili Aioli

COURSE TWO

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

COURSE THREE

choice of

Salmon Teriyaki with Pickled Cucumber*
Prime New York Strip Steak (6 oz.) with Sautéed Japanese Mushrooms*

served with

Crispy Brussels Sprouts with Mustard Seed Vinaigrette and Bonito Flakes



Prime NY Strip Steak



Tuna and Green Chili Aioli



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.*

COCKTAIL RECEPTION MENU

Choose any combination of items.

HOT APPETIZERS

Regular dinner portions

Edamame with Maldon Sea Salt 5 • Spicy Edamame with Fresh Chili and Lime 6
Robata Grilled Shishito Peppers with Ponzu & Bonito Flakes 9
Chibi Burger with Avocado and Yuzu Koshu* 6

Individual portions | Cones

Crispy Fried Squid with Serrano Chili and Lime 5 • Gulf Shrimp with Wasabi Dust and Sweet Chili Aioli 5
Japanese Style Fried Chicken with Smoked Chili Aioli 5

HORS D'OEUVRES

Cold | Per piece

Escolar Tataki with White Asparagus and Yuzu* 3
Toro Tartare with Ossetra Caviar* 10
Yellowtail Sashimi with Green Chili, Shallots and Poached Garlic Ponzu* 4.5
A5/10+Japanese Wagyu Beef Gunkan with Ossetra Caviar* 11

Hot | Per piece

Wagyu Beef & Kimchi Dumplings 3 • Spicy Fried Tofu with Avocado and Japanese Herbs 3
Robata Grilled Scallops with Yuzu Aioli* 8 • Grilled Asparagus with Wafu and Sesame 3.5
Robata Grilled Pork Belly Skewer 6.5 • Lamb Cutlet with Korean Spices* 14 • Robata Grilled Chicken Skewer 6
Filet Skewer with Korean Chili Ginger Sauce* 10 • Grilled Cremini Mushrooms with Soy Garlic Butter Skewer 4
Japanese Grade A5/10+Wagyu Beef from Miyazaki Prefecture* 32/oz.

PREMIUM SASHIMI

2 pieces | Served plated on ice at station

Salmon (Sake)* 8 • Sea Urchin (Uni)* MP • Scallop (Hotate)* 10 • Spot Prawn (Amaebi)* 11
Yellowtail (Hamachi)* 9 • Big Eye Tuna (Mebachi Maguro)* 11 • Blue Fin Tuna (Hon Maguro)* 14
Premium Fatty Tuna (Toro)* 22 • Blue Fin Flight (Hon Maguro, Chu Toro, O Toro)* (2 pcs ea) 48
Chef's Selection 5 Kind Sashimi* (2 pcs ea) 36

MAKI ROLLS

8 pieces

Hamachi Serrano Chili* 13 • King Crab Truffle* 24 • Tuna and Green Chili Aioli* 12
Salmon Avocado with Yuzu Mayo* 12 • Assorted Vegetable 10

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PRIVATE DINING MENUS

TOKUJO

\$68 per person

COURSE ONE

Escolar Tataki with White Asparagus and Yuzu* • Wagyu Beef & Kimchi Dumplings
Crispy Fried Squid with Serrano Chili and Lime

COURSE TWO

Chef's Selection Sashimi Platter* • Tuna and Green Chili Aioli*

COURSE THREE

Salmon Teriyaki with Pickled Cucumber* • Prime Rib Eye (12 oz.) with Wafu Dressing*
Crispy Brussels Sprouts with Wafu and Bonito Flakes • Japanese Mushroom Rice Hot Pot

DESSERT

Warm Valrhona Chocolate Cake with Almond Caramel and Vanilla Ice Cream



Hamachi and Serrano Maki



Yuzu Miso Black Cod



Warm Chocolate Cake

OKIRAKU

\$88 per person

COURSE ONE

Prime Beef Tataki with Shaved Black Truffle, Truffle Jus and Pickled Daikon*
Yellowtail Sashimi with Green Chili, Shallots and Poached Garlic Ponzu*
Shrimp Tempura with Wasabi Pea Dust and Sweet Chili Aioli

COURSE TWO

Chef's Selection Sashimi Platter* • Hamachi and Serrano Chili Maki*

COURSE THREE

Snake River Farms Wagyu Sirloin (6 oz.) with Spicy Garlic Soy*
Yuzu Miso Marinated Black Cod with Pickled Red Onion
Asparagus with Wafu and Sesame • Japanese Mushroom Rice Hot Pot

DESSERT

Warm Valrhona Chocolate Cake with Almond Caramel and Vanilla Ice Cream

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PRIVATE DINING MENUS

HAIMI

\$108 per person

COURSE ONE

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

Prime Beef Tataki with Shaved Black Truffle, Truffle Jus and Pickled Daikon*

Robata Grilled Scallops with Yuzu*

COURSE TWO

Chef's Selection 5 Piece Sashimi Platter* • Seared Escolar and Prawn Tempura

COURSE THREE

Snake River Farms Wagyu Filet with Chili Ginger Sauce* • Robata Grilled King Crab with Chili Lime Butter

Fingerling Potatoes with Chimichurri • Cauliflower with Green Onion Ginger Wafu

DESSERT

Decadent Dessert Platter



Prime Beef Tataki



Dessert Platter



Signature Nigiri

DECADENT OMAKASE

\$128 per person

For the most adventurous guests, OMAKASE translates to "I'll leave it to you." Put your trust in Roka Akor to create a personalized tasting of all our premium in-house ingredients.

COURSE ONE

Beef Tataki with Shaved Black Truffle, Pickled Daikon and Truffle Jus*

Robata Grilled Diver Sea Scallops with Yuzu and Wasabi Dust*

Toro Tartare with Ossetra Caviar, Quail Egg and Taro Chips*

COURSE TWO

Seasonal Deluxe Sashimi Platter* • Signature Modern Nigiri Selection*

COURSE THREE

Japanese Grade A5/10+ Wagyu Beef with Hibiscus Salt and Fresh Wasabi*

King Crab with Chili Lime Butter • Sweet Corn with Soy Garlic Butter

Japanese Mushroom Rice Hot Pot with Shaved Black Truffle

DESSERT

Decadent Dessert Platter

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