

***ROKA AKOR FAMILY MEAL**
38 per person

Charred Heirloom Tomato Salad with Black Garlic Dressing
 *Crunchy Spicy Tuna Roll
 *Wagyu Sirloin (6oz) with Grilled Bone Marrow and Spicy Sweet Garlic Soy
 Sweet Corn with Butter and Soy
 Steamed Japanese Rice with Sesame

ROKA AKOR A5 JAPANESE WAGYU MEAL
98 per person

Yellowtail Sashimi with Green Chili, Shallots and Poached Garlic Ponzu
 *Dungeness Crab California Roll
 *Japanese Grade A5+ Wagyu Beef from Miyazaki Prefecture (4oz)
 Sweet Corn with Butter and Soy
 Steamed Japanese Rice with Sesame

Appetizers

Edamame with Balinese Sea Salt	7
Miso Soup with Seasonal Mushrooms	7
*Yellowtail Sashimi with Green Chili, Shallots and Poached Garlic Ponzu	19
Charred Heirloom Tomato Salad with Black Garlic Dressing	15
Robata Grilled Pork Belly with Breakfast Radish and Tarragon Miso	17
Spicy Fried Tofu with Avocado and Japanese Herbs	15
Wagyu Beef and Kimchi Dumplings	14
Japanese Style Fried Chicken with Smoked Chili Aioli	15

Sashimi, Nigiri and Maki Rolls

*Sashimi Chef Selection (5 kinds, 2 pieces each)	49		
*Nigiri Chef Selection (4 kinds, 1 piece each)	24		
*Chirashi – Diced Assorted Sashimi over Sushi Rice	25		
*Hamachi Serrano Chili Roll	16	*Crunchy Spicy Tuna Roll	13
*Dungeness Crab California Roll	15	*Salmon Avocado Roll	15
*Seared Salmon and Dungeness Crab Roll	19	Assorted Vegetable Roll	10

Robata Grilled Steaks & Meats

*Wagyu Filet (8oz) with Chili Ginger Sauce	58
*Prime Dry Aged Rib Eye (12oz) with Green Onion Ginger Sauce	52
Glazed Baby Back Ribs with Cashew Nuts and Green Onion	36

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

*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

Robata Grilled Seafood

King Crab Legs (10oz) with Chili Lime Butter	49
Yuzu Miso Marinated Black Cod (8oz) wrapped in a Japanese Magnolia Leaf	39
*Salmon Teriyaki (8oz) with Cucumber Salad	26

Vegetables/Sides

Sweet Corn with Butter and Soy	11
Asparagus with Wafu Sauce and Sesame	12
Crispy Brussels Sprouts with Mustard and Bonito Flakes	11
Truffle Fries with Parmesan	9
Bone Marrow with Sweet Garlic Soy	10
Steamed Japanese Rice with Sesame	3

ROKA AKOR Signature Cocktails Bottled to Go (2 servings per bottle) 20 each

Blood Orange Margarita

Sauza Tequila, Solerno Blood Orange Liqueur, Blood Orange Bitters, Lime Juice

Roka Fashion

Iwai 45, Angostura Bitters, Japanese Black Sugar, Citrus Oils, Bitters

Paper Crane

Kikori, Grand Poppy, Aperol, Lemon Juice

At First Glance

Absolut Elyx Vodka, Umeshu, Paranubes Rum, Lemon Juice, Lavender Bitters

Sake by the Bottle

Taka - Noble Arrow Junmai - Yamagushi Prefecture 720ml	50
Dassai 45 - Junmai Daiginjo - Yamaguchi Prefecture 720ml	55
Dassai 23 - Junmai Daiginjo - Yamaguchi Prefecture 720ml	100
Kamoizumi - Summer Snow – Ginjo Nigori- Hiroshima Prefecture 500ml	40
Hakkaisan Yukimuro "Snow Aged"- Junami Ginjo - Niigata Prefecture 720ml	80

Wine by the Bottle

Sparkling

NV JCB # 69 Brut Rose, Burgundy, France	40
NV Andre Jacquart 1er Cru Brut Blanc de Blanc, Champagne, France	65

White

2016 Domaine Chanson Vire-Clese, Burgundy, France	35
2017 Kistler Les Noistiers Chardonnay, Sonoma Coast, California	70
2016 Robert Sinskey Pinot Blanc, Los Carneros, California	40
2018 Domaine Dupeuble Rose of Gamay, Beaujolais, France	29

Red

2017 Annie Amie Pinot Noir, Willamette Valley, Oregon	40
2017 Kosta Browne Pinot Noir, Sonoma Coast, California	90
2017 Harvey & Harriet by Booker Cabernet Sauvignon, Paso Robles, California	50
2016 Jean Luc Colombo Les Collines de Lauren Syrah, Rhone, France	29

Beer by the Bottle

Hitachino Nest, Red Rice Ale	8
Hitachino Nest, Belgium White Ale	8