

OMAKASE Chef's Tasting Menu (created individually per person)

SIGNATURE 98 per person

Composed of classics and signature dishes

DECADENT 128 per person

Composed of rare, hand selected, premium ingredients

COLD / HOT PLATES

| | | |
|-----------|--|-----|
| | Mixed Green Salad, Avocado, Ginger Wasabi Dressing | 12 |
| ROKA AKOR | Escolar Tataki, White Asparagus, Yuzu Shallot Dressing* | 13 |
| | Yellowtail Sashimi, Serrano Chili, Shallot, Ponzu* | 18 |
| | Roasted Beet Salad, Smoked Almonds, Chili Miso | 12 |
| | Wagyu Beef Tataki, Lemongrass Dressing, Sunchoke Chips | 18 |
| | Steamed Edamame, Maldon Sea Salt Spicy Edamame | 5/6 |
| | White Miso, Wakame Wild Mushrooms, Tofu | 5 |
| ROKA AKOR | Japanese Shishito Peppers, Ponzu, Bonito Flakes | 9 |
| ROKA AKOR | Crispy Squid, Serrano Chili, Lime, Sweet Chili Aioli | 11 |
| ROKA AKOR | Wagyu Beef and Kimchi Dumplings, Soy Vinaigrette | 12 |
| ROKA AKOR | Robata Grilled Pork Belly, Pickled Radish, Black Garlic Miso | 14 |
| ROKA AKOR | Robata Grilled Diver Sea Scallops, Yuzu Aioli, Wasabi Pea Dust | 16 |
| | Karaage Chicken, Lime, Sweet Chili Aioli | 12 |
| | Spicy Big Eye Tuna, Crispy Rice, Avocado, Sweet Soy | 16 |

PREMIUM SASHIMI & NIGIRI

| | | |
|-----------|-----------------------------------|-------|
| | Sashimi Chef Selection* (3 or 5) | 24/36 |
| ROKA AKOR | Modern Nigiri Selection* (5 Kind) | 24 |

MAKI

| | SIGNATURE | | CLASSIC | |
|-----------|------------------------|----|-------------------|----|
| ROKA AKOR | Hamachi Serrano Chili* | 13 | Snow Crab Avocado | 13 |
| ROKA AKOR | Dynamite Scallop | 18 | Tempura Vegetable | 12 |
| | Crunchy Spicy Tuna* | 12 | Salmon Avocado* | 13 |
| | Crispy Prawn Unagi | 18 | Crunchy Escolar | 14 |
| | Poached Lobster | 20 | Soft Shell Crab | 14 |
| | Tuna 4 Ways | 18 | Sake Maguro | 20 |

ROBATA GRILL SELECTIONS
PRIME STEAKS | DOMESTIC WAGYU | JAPANESE WAGYU

| | | |
|-----------|--|-----|
| ROKA AKOR | Prime Rib Eye (12 oz.), Wafu Dressing | 40 |
| | Prime Skirt Steak (8 oz.), Sweet Garlic Soy | 29 |
| | Prime New York Strip (10 oz.), Truffle Aioli | 39 |
| | Snake River Farms American Wagyu Sirloin (6 oz.), Bone Marrow, Truffle Aioli | 39 |
| | Snake River Farms American Wagyu Filet (8 oz.), Chili Ginger | 48 |
| | Japanese Grade A5-10+ Wagyu Beef from Miyazaki Prefecture <small>Minimum 3 oz. per order</small> | mkt |

SEAFOOD

| | | |
|-----------|--|----|
| | Salmon Teriyaki, Pickled Cucumber | 26 |
| ROKA AKOR | Yuzu Miso Marinated Black Cod, Pickled Red Onion | 35 |
| | Roasted King Crab, Chili Lime Butter, Cucumber | 48 |

CLASSICS

| | | |
|-----------|--|----|
| ROKA AKOR | Korean Spiced Lamb Cutlets, Smoked Eggplant and Cucumber | 30 |
| | Glazed Pork Ribs, Cashews, Spring Onion | 22 |
| | Teriyaki Chicken Breast, Shiitake Mushrooms | 20 |

VEGETABLES | SIDES

| | | |
|-----------|--|-------|
| | Sweet Potato, Ginger Teriyaki | 8 |
| | Broccolini, Ginger Shallot Dressing | 8 |
| | Sweet Corn, Soy, Butter | 8 |
| | Crispy Brussels Sprouts, Wafu, Mustard, Bonito Flakes | 8 |
| ROKA AKOR | Japanese Mushroom Rice Hot Pot w/ Fresh Shaved Black Truffle | 12/24 |

TEMPURA

| | | |
|--|--|----|
| | Seasonal Vegetables (7pcs) | 9 |
| | Shrimp Tempura, Wasabi Pea Dust, Sweet Chili Aioli | 15 |
| | Tiger Prawn, Pink Peppercorn Tentsuyu | 12 |
| | Spicy Fried Tofu, Avocado Relish, Fresno Chili | 12 |

*items are served raw or undercooked; contain or may contain raw or undercooked ingredients

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

ROKA AKOR = Signature dishes