

*ROKA AKOR FAMILY MEAL	44 per person
Charred Heirloom Tomato Salad with Black Garlic Dressing	
*Hamachi Serrano Chili 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 SUSHI MEAL	58 per person
*Yellowtail Sashimi with Green Chili, Shallots and Poached Garlic Ponzu	
*5 Kind Nigiri Chef Selection	
*King Salmon and Big Eye Tuna Sashimi with Fresh Wasabi	
*Dungeness Crab California Roll	
Miso Soup with Seasonal Mushrooms	

ROKA AKOR A5 JAPANESE WAGYU MEAL	108 per person
Yellowtail Sashimi with Green Chili, Shallots and Poached Garlic Ponzu	
*Poached Maine Lobster Roll	
*Japanese Grade A5+ Wagyu Beef from Miyazaki Prefecture (4oz)	
Asparagus with Wafu Sauce and Sesame	
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 (5 kinds, 1 piece each)			30
*Chirashi – Diced Assorted Sashimi over Sushi Rice			28
*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	*Poached Maine Lobster Roll	21

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

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
*Ora King Salmon (8oz) with Ginger Teriyaki Sauce and Cucumber Salad	30

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

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