



<b>SIGNATURE OMAKASE</b>	98 Per Person
<i>Created with the guests particular palate in mind, composed from the most premium ingredients</i>	
<b>DECADENT OMAKASE</b>	128 Per Person
<i>Comprised of Premium, hand-selected ingredients</i>	
<i>"To entrust the Chef" Minimum 2 people</i>	

COLD/HOT PLATES

ROKA AKOR	*Yellowtail Sashimi with Green Chili, Shallots and Poached Garlic Ponzu	18
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
	*A-5 Japanese Wagyu Beef Gunkan with Ossetra Caviar (1 piece)	10
	Mizuna Salad with Avocado, Ruby Grapefruit and White Asparagus	9
	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
	Wagyu Beef and Kimchi Dumplings	12
	Lobster and Gulf Shrimp Dumplings	18

Tempura

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

ROBATA GRILL SELECTION

Steaks | Meats | Seafood

	*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
ROKA AKOR	Yuzu Miso Marinated Black Cod in Magnolia Leaf with Pickled Red Onions	36
ROKA AKOR	Alaskan King Crab Legs with Chili Lime Butter	48
	*Salmon Teriyaki with Pickled Cucumber	28

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 Kobe Beef from Hyogo Prefecture	MP

Vegetables | 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
	*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	*Soft Shell Crab and Kimchi Roll	14
	Prawn Tempura and Avocado Roll	12	*Tuna Roll with Green Chili Aioli	12
	*King Crab Truffle Roll	24	*Salmon Avocado Roll	12
	Vegetable Tempura Roll	10	*Seared Escolar and Prawn Tempura	16
	*Seared Salmon and Unagi Roll	18	*Seared Japanese Wagyu Roll	22

ROKA AKOR 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