

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

HOT / COLD PLATES

	Prime Beef Tataki, Lemongrass Dressing, Sunchoke Chips	18
ROKA AKOR	Escolar Tataki, White Asparagus, Yuzu Shallot Dressing*	14
	Yellowtail Sashimi, Shallots, Poached Garlic Ponzu, Serrano Chili*	18
	Roasted Beet Salad, Whipped Tofu, Hazelnuts, Ginger Yuzu Dressing	13
ROKA AKOR	Toro Tartare, Osetra Caviar, Quail Egg, Taro Crisps*	22
	Steamed Edamame, Sea Salt Spicy Edamame	5/6
	White Miso, Wild Mushrooms, Tofu	5.5
ROKA AKOR	Japanese Shishito Peppers, Ponzu, Bonito Flakes	9
ROKA AKOR	Crispy Squid, Chili, Lime	11
ROKA AKOR	Wagyu Beef and Kimchi Dumplings, Soy Vinaigrette	12
ROKA AKOR	Robata Grilled Pork Belly, Pickled Radish, Tarragon Miso	14
ROKA AKOR	Robata Grilled Diver Sea Scallops, Yuzu Aioli, Wasabi Pea Dust	16
	Japanese Style Fried Chicken, Sweet Chili Aioli	12
	Crispy Rice, Spicy Tuna, Shiso Tempura Leaf	16

PREMIUM SASHIMI & NIGIRI

	Sashimi Chef Selection* (3 or 5)	24/36
ROKA AKOR	Modern Nigiri Selection* (5 or 7 Kind)	24/35

MAKI

	SIGNATURE		CLASSIC	
ROKA AKOR	Hamachi Serrano Chili*	14	California	13
ROKA AKOR	Dynamite Scallop	18	Tempura Vegetable	12
	Crispy Spicy Tuna*	11	Salmon Avocado*	13
	Crispy Prawn and Chirashi*	18	Crispy Prawn	12
	Poached Lobster	20	Soft Shell Crab	14

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	43
	Snake River Farms American Wagyu Sirloin (6 oz.), Bone Marrow, Truffle Aioli	39
	Snake River Farms American Wagyu Filet (8 oz.), Chili Ginger	49
	Prime Bone-In New York Strip (18 oz.) 30 Day Dry Aged, Truffle Butter	68
	Japanese Grade A5-10+ Wagyu Beef from Miyazaki Prefecture <small>Minimum 3 oz. per order</small>	mkt
	Japanese Grade A5-10 Wagyu Beef from Hokkaido Prefecture <small>Minimum 3 oz. per order</small>	mkt

SEAFOOD

	Salmon Teriyaki, Pickled Cucumber	29
ROKA AKOR	Yuzu Miso Marinated Black Cod, Pickled Red Onion	35
	Roasted King Crab, Chili Lime Butter, Cucumber	48
	Robata Grilled Chilean Seabass, Carrot Miso, Pickled Vegetables	35

CLASSICS

ROKA AKOR	Korean Spiced Lamb Cutlets, Smoked Eggplant and Cucumber	38
	Glazed Pork Ribs, Cashews, Spring Onion	22
	Teriyaki Chicken Breast, Tokyo Turnips, 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	14/26

TEMPURA

	Assorted Vegetables	9
	Shrimp Tempura, Wasabi Pea Dust, Sweet Chili Aioli	16
	Tiger Prawn, Pink Peppercorn Tentsuyu	13
	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