

OMAKASE Chef's Tasting Menu (Created Individually Per Person)

SIGNATURE 98 per person
Composed of classic and signature dishes

DECADENT 128 per person
Composed of rare, hand selected, premium ingredients

COLD/HOT PLATES

	Prime Beef Tataki, Fresh Shaved Truffle, Truffle Jus, Pickled Daikon*	22
ROKA AKOR	Escolar Tataki, White Asparagus, Yuzu Shallot Dressing*	13
	Yellowtail Sashimi, Shallots, Poached Garlic Ponzu, Serrano Chili*	19
ROKA AKOR	Toro Tartare, Osetra Caviar, Quail Egg, Taro Crisps*	24
	Steamed Edamame, Sea Salt	5
	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	Grilled Pork Belly, Miso Mustard, Pickled Vegetables	15
ROKA AKOR	Grilled Diver Sea Scallops, Yuzu Aioli, Crushed Wasabi Peas	16
	Chicken Yakitori Skewers	9
	Grilled Octopus, Spring Pea Puree	18
	Shrimp and Lobster Dumplings	18
	Crispy Rice, Spicy Tuna, Avocado, Sweet Soy	18

PREMIUM SASHIMI & NIGIRI

	Sashimi Chef Selection* (3 or 5 Kind)	26/36
ROKA AKOR	Modern Nigiri Selection* (5 or 7 Kind)	26/35

MAKI

	SIGNATURE		CLASSIC	
ROKA AKOR	Hamachi Serrano Chili*	13	California	13
ROKA AKOR	Dynamite Scallop*	18	Crispy Spicy Tuna*	12
	Crispy Prawn and Chirashi*	18	Crispy Prawn	12
	Seared Salmon*	18	Vegetable Tempura	12
	Unagi Maguro*	20	Soft Shell Crab	14
	Lobster	24	Salmon Avocado*	13
	Seared Wagyu	22		

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	30
	Prime New York Strip (10 oz.), Truffle Aioli	48
	Snake River Farms American Wagyu Sirloin (6 oz.), Bone Marrow, Truffle Aioli	39
	Snake River Farms American Wagyu Filet (8 oz.), Chili Ginger	50
	Japanese Grade A5-10+ Wagyu Beef from Miyazaki Prefecture* <small>Minimum 3 oz. per order</small>	mkt
	Japanese Grade A5-10+ Takamori Wagyu Beef from Yamaguchi Prefecture* <small>Minimum 3 oz. per order</small>	mkt
	Certified Tajima Kobe Beef from Hyogo 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	36
	Roasted King Crab, Chili Lime Butter, Cucumber	48
	Robata Grilled Chilean Seabass, Carrot Puree, Corn Miso	35

CLASSICS

ROKA AKOR	Korean Spiced Lamb Cutlets, Smoked Eggplant and Cucumber	38
	Glazed Pork Ribs, Cashews, Spring Onion	24
	Teriyaki Chicken Breast, Tokyo Turnips, Shiitake Mushrooms	28

VEGETABLES | SIDES

	Sweet Corn, Soy, Butter	8
	Asparagus, Wafu Dressing, Sesame	8
	Crispy Brussels Sprouts, Wafu, Mustard, Bonito Flakes	8
	Caulilini, Soybean Cream	9
ROKA AKOR	Japanese Mushroom Rice Hot Pot w/ Fresh Shaved Black Truffle	12/mkt

TEMPURA

	Shrimp Tempura, Crushed Wasabi Peas, Sweet Chili Aioli	15
	Tiger Prawn, Pink Peppercorn Tentsuyu	14
	Spicy Fried Tofu, Avocado Relish, Fresno Chili	14

*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