



**PRIVATE
DINING**
guide

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DINING *spaces & capacity*

ROKA ROOM

Seats up to 40 guests or 60 for a standing cocktail reception

RO & KA ROOMS

Each room seats up to 20 guests

CHEF'S TABLE

Seats up to 14 guests

MAIN DINING ROOM

Seats up to 80 guests



Main Dining Room



Chef's Table



Roka Room



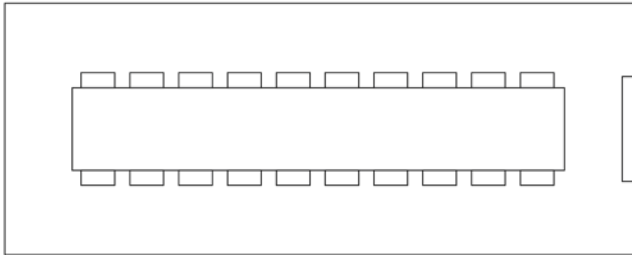
ROKA | BAR



SEATED *diagrams*

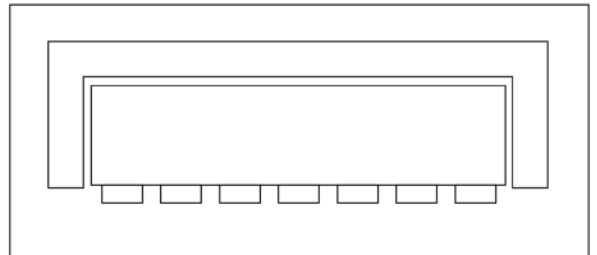
RO & KA ROOMS

Private Rooms each seat up to 20 guests



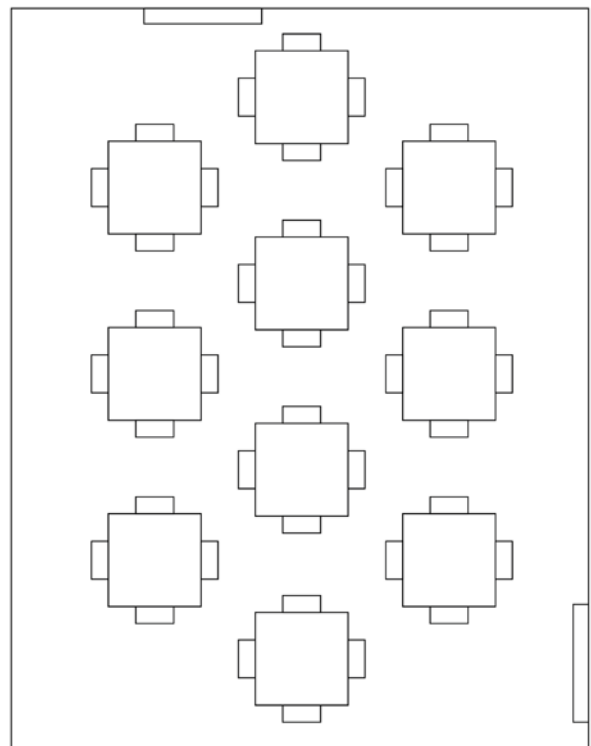
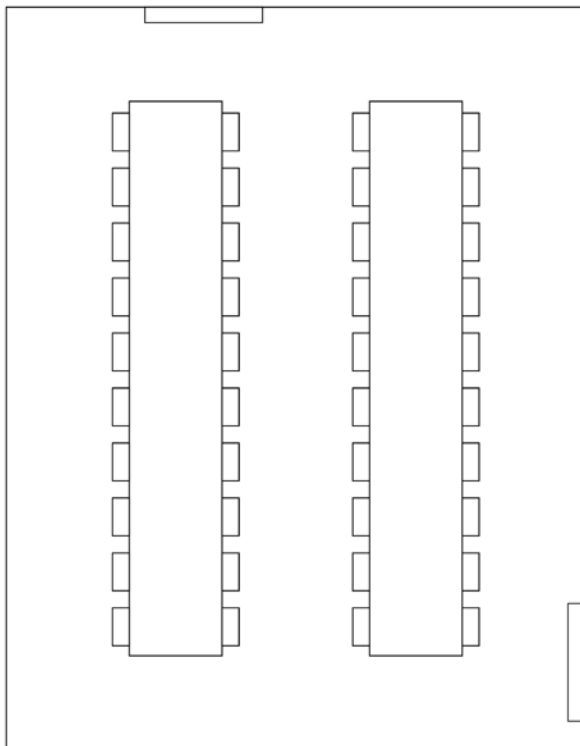
CHEF'S TABLE

Semi-Private Table seats up to 14 guests



ROKA ROOM

Private Room seats up to 40 guests or 60 for a standing cocktail reception



PRIVATE DINING

menus



COCKTAIL RECEPTION

Choose any combination of items

HOT APPETIZERS

Dinner Portions

Edamame with Maldon Sea Salt 6

Spicy Edamame with Fresh Chili and Lime 6

Robata Grilled Shishito Peppers with Ponzu & Bonito Flakes 10

Chibi Burger with Avocado and Yuzu Koshu* 7

Individual Portions | Cones

Crispy Fried Squid with Serrano Chili and Lime 5

Gulf Shrimp with Wasabi Dust and Sweet Chili Aioli 5

Japanese Style Fried Chicken with Smoked Chili Aioli 5

HORS D'OEUVRES

Cold | Per Piece

Beef Tataki with Shaved Black Truffle* 4

Toro Tartare with Ossetra Caviar* 10

Yellowtail Sashimi with Green Chili, Shallots and Poached Garlic Ponzu* 4.5

A5/10+ Japanese Wagyu Beef Gunkan with Ossetra Caviar* 11

Hot | Per Piece

Wagyu Beef & Kimchi Dumplings 3

Spicy Fried Tofu with Avocado and Japanese Herbs 3

Robata Grilled Scallops with Yuzu Aioli* 8

Grilled Asparagus with Wafu and Sesame 3.5

Robata Grilled Pork Belly Skewer 7

Lamb Cutlet with Korean Spices* 14

Robata Grilled Chicken Skewer 6

Filet Skewer with Korean Chili Ginger Sauce* 10

Grilled Cremini Mushrooms with Soy Garlic Butter Skewer 4

Japanese Grade A5/10+Wagyu Beef from Miyazaki Prefecture* 32/oz.

Vegetarian, Vegan, and Gluten Free menus available upon request. Menus and prices are seasonal and subject to change.

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.*

PRIVATE DINING

menus



COCKTAIL RECEPTION

Choose any combination of items

PREMIUM NIGIRI & SASHIMI

Two Pieces Nigiri | Two to Four Pieces Sashimi

Salmon (Sake)* 8

Sea Urchin (Uni)* MP

Scallop (Hotate)* 10

Yellowtail (Hamachi)* 9

Big Eye Tuna (Mebachi Maguro)* 11

Blue Fin Tuna (Hon Maguro)* 14

Premium Fatty Tuna (Toro)* 22

Blue Fin Flight (Hon Maguro, Chu Toro, O Toro)* (2 pcs ea) 50

Sashimi Chef's Selection 5 or 7 Kinds* (2 pcs ea) 45 | 58

Nigiri Chef's Selection 5 or 7 Kinds* (1 pc ea) 28 | 38

MAKI ROLLS

Eight Pieces

Hamachi Serrano Chili* 14

King Crab Truffle* 26

Seared Salmon and Unagi* 18

Tuna with Green Chili Aioli* 13

Seared Escolar and Prawn Tempura* 18

Prawn Tempura and Avocado 13

Vegetable Tempura 12

Soft Shell Crab and Kimchi 15

Salmon Avocado* 13

Seared Japanese Wagyu 24

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PRIVATE DINING

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TOKUJO

\$68 per person

COURSE ONE

Yellowtail Sashimi with Green Chili, Shallots & Poached Garlic Ponzu*
Wagyu Beef & Kimchi Dumplings
Crispy Fried Squid with Serrano Chili and Lime

COURSE TWO

Chef's Selection Sashimi Platter*
Tuna and Green Chili Aioli*

COURSE THREE

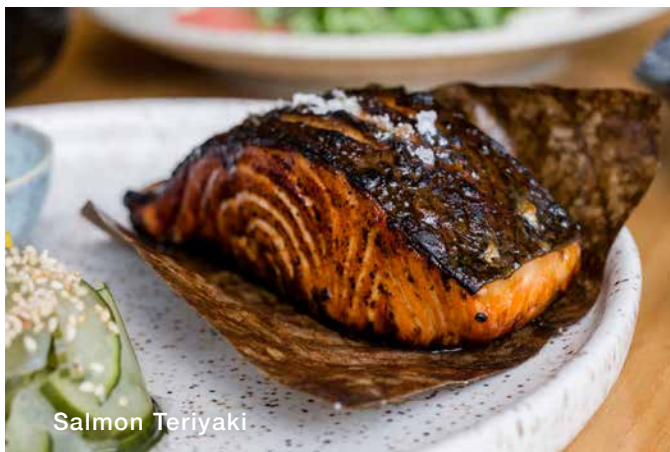
Salmon Teriyaki with Pickled Cucumber*
Prime NY Strip with Miso Garlic Compound Butter*
Crispy Brussels Sprouts with Wafu and Bonito Flakes
Japanese Mushroom Rice Hot Pot

DESSERT

Warm Valrhona Chocolate Cake with Almond Caramel and Vanilla Ice Cream



Brussels Sprouts



Salmon Teriyaki



Tuna and Green Chili Roll

PRIVATE DINING

menus

OKIRAKU

\$88 per person

COURSE ONE

Prime Beef Tataki with Shaved Black Truffle, Truffle Jus and Pickled Daikon*
Yellowtail Sashimi with Green Chili, Shallots and Poached Garlic Ponzu*
Shrimp Tempura with Wasabi Pea Dust and Sweet Chili Aioli

COURSE TWO

Chef's Selection Sashimi Platter*
Hamachi and Serrano Chili Maki*

COURSE THREE

Snake River Farms Wagyu Sirloin (6 oz.) with Spicy Garlic Soy*
Yuzu Miso Marinated Black Cod with Pickled Red Onion
Asparagus with Wafu and Sesame
Japanese Mushroom Rice Hot Pot

DESSERT

Warm Valrhona Chocolate Cake with Almond Caramel and Vanilla Ice Cream



Hamachi Serrano Chili Roll



Yuzu Miso Marinated Black Cod



Asparagus

PRIVATE DINING

menus

HAIMI

\$108 per person

COURSE ONE

Yellowtail Sashimi with Green Chili, Shallots and Poached Garlic Ponzu Sauce*
Prime Beef Tataki with Shaved Black Truffle, Truffle Jus and Pickled Daikon*
Robata Grilled Scallops with Yuzu*

COURSE TWO

Chef's Selection 5 Piece Sashimi Platter*
Seared Escolar and Prawn Tempura

COURSE THREE

Snake River Farms Wagyu Filet with Chili Ginger Sauce*
Robata Grilled King Crab with Chili Lime Butter
Fingerling Potatoes with Chimichurri
Crispy Brussels Sprouts with Wafu and Bonito Flakes

DESSERT

Decadent Dessert Platter



Premium Sashimi



Beef Tataki



King Crab

PRIVATE DINING

menus

For our most adventurous guests, OMAKASE translates to “I’ll leave it to you.”

Put your trust in Chef Jason Phan and he will create a personalized tasting of all our premium in-house ingredients.

DECADENT OMAKASE

\$128 per person

COURSE ONE

Beef Tataki with Shaved Black Truffle, Pickled Daikon and Truffle Jus*

Robata Grilled Diver Sea Scallops with Yuzu and Wasabi Dust*

Toro Tartare with Ossetra Caviar, Quail Egg and Taro Chips*

COURSE TWO

Seasonal Deluxe Sashimi Platter*

Signature Modern Nigiri Selection*

COURSE THREE

Japanese Grade A5/10+ Wagyu Beef with Hibiscus Salt and Fresh Wasabi*

Robata Grilled King Crab with Chili Lime Butter

Sweet Corn with Soy Garlic Butter

Japanese Mushroom Rice Hot Pot with Shaved Black Truffle

DESSERT

Decadent Dessert Platter



Toro Tartare



Wagyu Beef



Sweet Corn

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