





**PRIVATE
DINING**
guide

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DINING

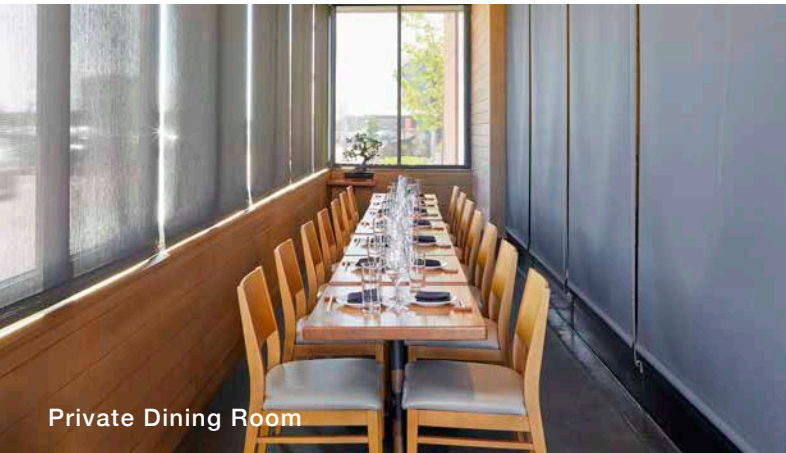
spaces & capacity

PRIVATE DINING ROOM

Private Room seats up to 20 guests

FULL RESTAURANT

Seats up to 75 guests



Private Dining Room



Main Dining Area



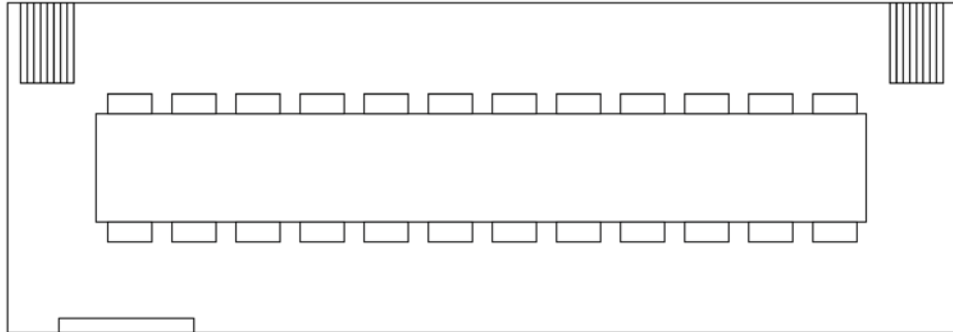
ROKA | BAR

SEATED *diagrams*

PRIVATE DINING ROOM

Private Room seats up to 20 guests

Complimentary flat screen TV with HDMI input



ASK ABOUT OUR AWARD-WINNING BEVERAGE PROGRAM!



PRIVATE DINING

menus

SHIZUKE

\$45 per person | Available for lunch only

COURSE ONE

Yellowtail Sashimi, Poached Garlic Ponzu, Shallots, Wasabi*
Prime Beef & Kimchi Dumplings, Soy Vinaigrette
Crispy Spicy Tuna Maki*

COURSE TWO

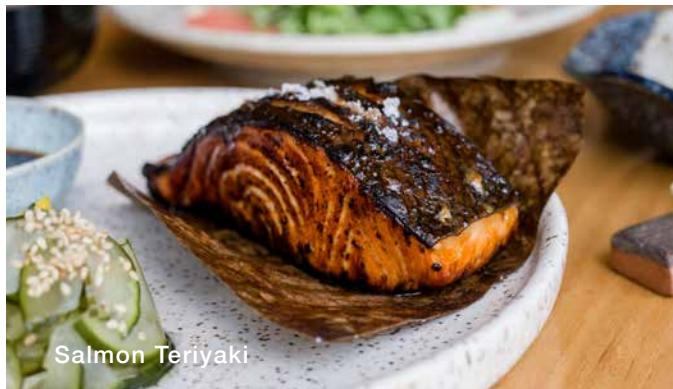
Grilled Salmon Teriyaki, Pickled Cucumbers
Prime Skirt Steak, Sweet Garlic Soy
Crispy Brussels Sprouts, Japanese Mustard Vinaigrette, Bonito Flakes

DESSERT

Warm Chocolate Cake, Caramelized Peanuts, Vanilla Ice Cream



Chocolate Cake



Salmon Teriyaki



Crispy Spicy Tuna Maki



Prime Skirt Steak



Prime Beef & Kimchi Dumplings



Brussels Sprouts

*Menu is served family style. 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

TOKUJO

\$60 per person

COURSE ONE

Escolar Tataki, White Asparagus, Yuzu Shallot*
Crispy Squid, Serrano Chili, Lime

COURSE TWO

Chef's Selection Three Kind Sashimi Platter*
Crispy Spicy Tuna Maki*

COURSE THREE

Prime Skirt Steak, Sweet Garlic Soy
Grilled Salmon Teriyaki, Pickled Cucumbers
Sweet Potato, Ginger Teriyaki

DESSERT

Warm Chocolate Cake, Caramelized Peanuts, Vanilla Ice Cream



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PRIVATE DINING

menus

OKIRAKU

\$72 per person | Pharmaceutical menu

COURSE ONE

Escolar Tataki, White Asparagus, Yuzu Shallot*
Prime Beef & Kimchi Dumplings, Soy Vinaigrette
Shishito Peppers, Ponzu, Bonito Flakes

COURSE TWO

Chef's Selection Three Kind Sashimi Platter*
Hamachi Serrano Chili Maki*

COURSE THREE

Yuzu Miso Marinated Black Cod, Pickled Red Onions
Prime Rib Eye, Wafu Dressing
Japanese Rice Hot Pot, Wild Mushrooms, Mountain Greens
Crispy Brussels Sprouts, Japanese Mustard Vinaigrette, Bonito Flakes

DESSERT

Warm Chocolate Cake, Caramelized Peanuts, Vanilla Ice Cream



Hamachi Serrano Chili Maki



Prime Rib Eye



Shishito Peppers

PRIVATE DINING

menus

For our most adventurous guests, OMAKASE translates to “I’ll leave it to you.” Put your trust in our Head Chef to create a personalized tasting experience.

SIGNATURE OMAKASE

Our most popular tasting experience highlights all of our best-selling dishes, served family-style \$98 per person

COURSE ONE

Big Eye Tuna Tartare, Avocado, Caviar, Taro Chip*
Robata Grilled Scallops, Yuzu Aioli, Wasabi Pea Dust
Prime Beef & Kimchi Dumplings, Soy Vinaigrette

COURSE TWO

Chef’s Selection Five Kind Sashimi Platter with Fresh Wasabi*
Dynamite Scallop Maki*

COURSE THREE

Yuzu Miso Marinated Black Cod, Pickled Red Onions
Grilled Broccolini, Ginger Shallot Dressing
Rock Shrimp Tempura, Wasabi Pea Dust, Sweet Chili Aioli

COURSE FOUR

Prime NY Strip, Truffle Aioli
Sweet Corn, Soy Garlic Butter
Japanese Rice Hot Pot, Wild Mushrooms, Mountain Greens

DESSERT

Chef’s Selection Dessert Platter

FEATURED JAPANESE WAGYU SELECTIONS

Available à la carte per ounce | Upgrade beef option

JAPANESE GRADE A5-10+ WAGYU BEEF Miyazaki Prefecture 30/oz. | 40 upgrade

JAPANESE GRADE A5-10+ WAGYU BEEF “Snow Beef” Hokkaido Prefecture 30/oz. | 40 upgrade

JAPANESE GRADE A5-10+ TAKAMORI “Drunken Wagyu” 35/oz. | 50 upgrade

CERTIFIED TAJIMA KOBE BEEF Hyogo Prefecture 60/oz. | 45 upgrade