





**PRIVATE
DINING**
guide

ERIN KOSS

EKoss@RokaAkor.com

312.477.7652

Roka Akor River North | 456 North Clark Street, Chicago, IL
RokaAkor.com |   @RokaAkorChicago

DINING *spaces & capacity*

AKAI

Private Room seats 18 to 42 guests

TONARI

*Private Room seats up to 45 guests
or 55 standing guests*

OMAKASE

Semi-Private Room seats up to 18 guests

CHEF'S TABLE

Main Dining Table seats 9 to 12 guests

ROKA | BAR

Seats up to 60 guests or 120 standing guests

BANQUETTE

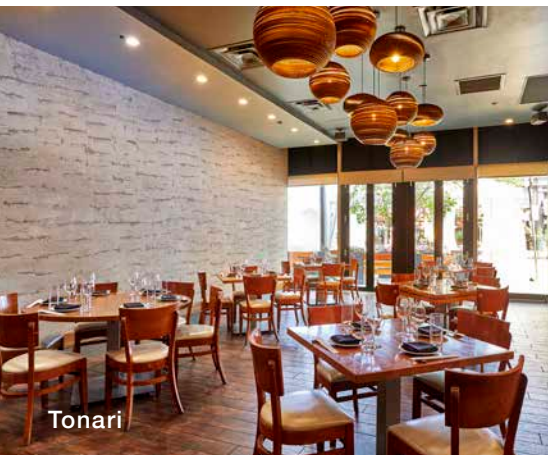
Seats up to 25 guests

MAIN DINING AREA

Seats up to 120 guests

FULL RESTAURANT

Seats up to 300 guests



DINING

spaces & capacity

FULL RESTAURANT BUYOUT

Roka Akor offers a unique experience for large parties. Impress your guests with a full lunch or dinner event with a wide selection of options including, but not limited to:

- Raw Bar
- Signature Sushi Bar
- Shochu & Sake Tastings
- Passed Appetizers
- Seated Dinner
- Custom Dessert Bar
- Full Service Premium Bar
- Beverage Consultation
- Guided Beverage Experience with In-House Sommelier

All Private Dining & Restaurant Buyouts include an opportunity to explore our distinguished beverage program with guidance from our talented team of in-house sommeliers, sake experts, and mixologists. They will assist with creating the perfect experience for your event. Choose pairings from Roka Akor's award-winning wine list, the largest sake and shochu programs in Chicago, dynamic signature cocktails, and more.

ASK ABOUT OUR AWARD-WINNING BEVERAGE PROGRAM!



Passed Appetizers



Sake Tastings

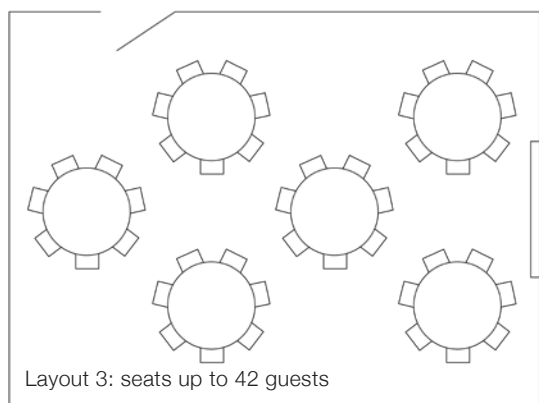
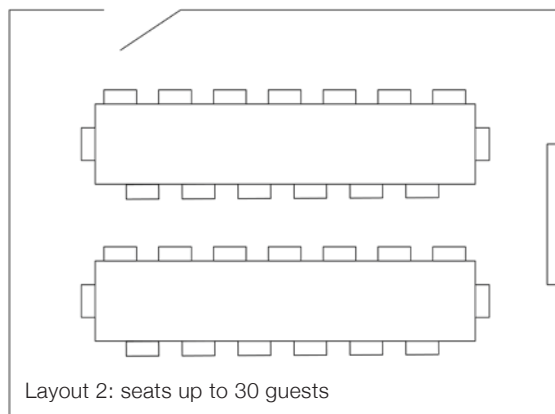
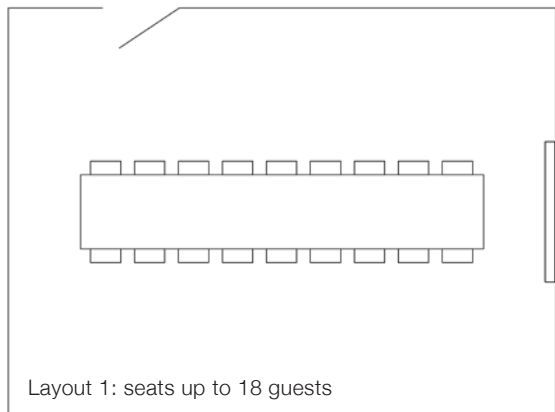


Sushi Bar

SEATED *diagrams*

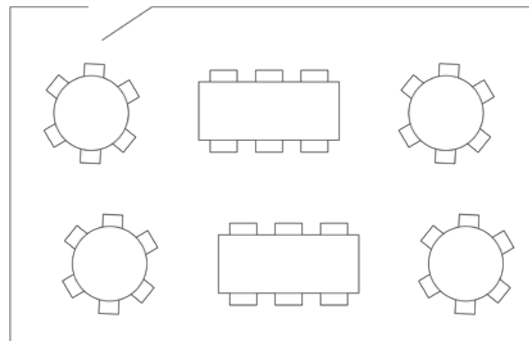
AKAI

*Private Room seats 18 to 42 guests, choice of layout
Optional A/V, private bar rental is available*



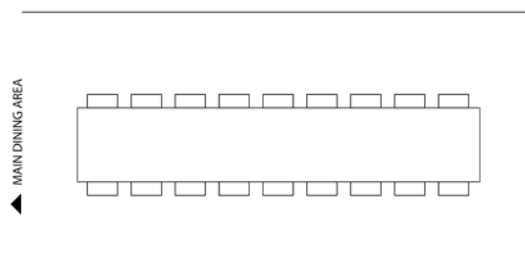
TONARI

*Private Room seats up to 45 guests or 55 standing
Complimentary A/V, private bar rental is available*



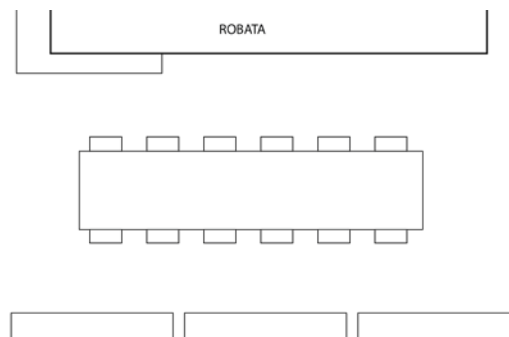
OMAKASE

Semi-Private Room seats up to 18 guests



CHEF'S TABLE

Main Dining Table seats 9 to 12 guests



PRIVATE DINING

menus



COCKTAIL RECEPTION

Choose any combination of items

HOT APPETIZERS

Dinner Portions

- Steamed Edamame with Sea Salt 6
- Spicy Edamame with Fresh Chili and Lime 6
- Grilled Shishito Peppers with Ponzu and Bonito Flakes 10

Individual Portions | Cones

- Crispy Fried Squid with Chili and Lime 6.5
- Rock Shrimp Tempura with Wasabi Pea Dust and Sweet Chili Aioli 7.5



HORS D'OEUVRES

Cold | Per Piece

- Oysters on the Half Shell with Lemon Ponzu Mignonette* (min 30) 4.5
- Charred Heirloom Tomato Skewer with Black Garlic Vinaigrette (Summer/Fall) 4
- Yellowtail Sashimi with Poached Garlic Ponzu, Green Chili and Shallots* 4
- Escolar Tataki, White Asparagus, Yuzu Shallot Dressing* 3
- Prime Beef Tataki, Truffle, Truffle Jus, Pickled Daikon* 5

Hot | Per Piece

- Wagyu Beef & Kimchi Dumplings 4.5
- Spicy Fried Tofu with Avocado Relish, Fresno Chili Flakes 4
- Robata Grilled Scallops with Yuzu & Wasabi* 8.5
- Grilled Asparagus Skewer with Wafu Dressing 4
- Grilled Cremini Mushrooms with Soy Garlic Butter (min 30) 4.5
- Spicy Tuna Tartare over Crispy Rice* 4
- Lamb Cutlets with Korean Spices* 9
- Robata Grilled Pork Belly Skewer (min 30) 7.5
- Robata Grilled Chicken Yakitori (min 30) 7.5
- Filet Skewer with Korean Chili Ginger Sauce* (min 30) 10.5



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 | Three Pieces Sashimi

- Salmon (Sake) 10
- Freshwater Eel (Unagi) 11
- Salmon Belly (Sake Toro) 11
- Yellowtail (Hamachi) 11
- Blue Fin Tuna (Hon Maguro) 16
- Fatty Tuna (Chu Toro) 21
- Sea Urchin (Uni) MP
- Amberjack (Kanpachi) 13
- Big Eye Tuna (Mebachi Maguro) 13
- Premium Fatty Tuna (O Toro) 24

MAKI ROLLS

Eight Pieces Per Roll

- Hamachi Serrano* 14
- California* 14
- Salmon Avocado* 12
- Soft Shell Crab 15
- Lobster 24
- Crispy Spicy Tuna* 13
- Dynamite Scallop* 19
- Crispy Prawn 13
- Crispy Prawn & Chirashi* 18
- Vegetable Tempura 12

DESSERTS

Prices May Vary

Custom Dessert Bar with Seasonal Desserts, Sorbet & Ice Cream

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PRIVATE DINING

menus

TOKUJO

\$75 per person

COURSE ONE

Escolar Tataki, White Asparagus, Yuzu Shallot Dressing
Crispy Squid, Serrano Chili, Lime
Robata Grilled Shishito Peppers, Ponzu, Bonito Flakes

COURSE TWO

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

COURSE THREE

Grilled Salmon Teriyaki, Pickled Cucumbers
Asparagus, Wafu Dressing
Prime New York Strip, Truffle Aioli*
Crispy Brussels Sprouts, Japanese Mustard Vinaigrette, Bonito Flakes

DESSERT

Warm Chocolate Cake, Caramelized Peanuts, Chocolate Crisps, Vanilla Bean Ice Cream



Chocolate Cake



Salmon Teriyaki



Crispy Spicy Tuna

PRIVATE DINING

menus

OKIRAKU

\$95 per person

COURSE ONE

Beef Tataki, Pickled Daikon, Truffle, Truffle Jus*
Robata Grilled Scallop, Yuzu Aioli, Wasabi Pea Dust
Yellowtail Sashimi, Poached Garlic Ponzu, Shallots, Wasabi*

COURSE TWO

Chef's Selection Three Kind Sashimi Platter*
Dynamite Scallop Maki*

COURSE THREE

Yuzu Miso Marinated Black Cod, Pickled Red Onions
Prime New York Strip, Truffle Aioli*
Japanese Mushroom Rice Hotpot, Mountain Greens
Crispy Brussels Sprouts, Japanese Mustard Vinaigrette, Bonito Flakes

DESSERT

Warm Chocolate Cake, Caramelized Peanuts, Chocolate Crisps, Vanilla Bean Ice Cream



Beef Tataki



Black Cod



Brussels Sprouts

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 \$105 per person

COURSE ONE

Toro Tartare, Osetra Caviar, Quail Egg, Taro Crisp*
Wagyu Beef and Kimchi Dumplings
Yellowtail Sashimi, Poached Garlic Ponzu, Shallots, Wasabi*

COURSE TWO

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

COURSE THREE

Yuzu Miso Marinated Black Cod, Pickled Red Onions
Rock Shrimp Tempura, Wasabi Pea Dust, Sweet Chili Aioli
Sweet Corn, Soy Butter

COURSE FOUR

Snake River Farms Wagyu Sirloin, Bone Marrow, Truffle Aioli*
Japanese Mushroom Rice Hot Pot, Mountain Greens
Crispy Brussels Sprouts, Japanese Mustard Vinaigrette, Bonito Flakes

DESSERT

Chef’s Selection Dessert Platter



Sweet Corn



Wagyu Sirloin



Dynamite Scallop Maki

PRIVATE DINING

menus

DECADENT OMAKASE

Composed of the freshest & most premium items, delivered daily from all over the world
\$135 per person

COURSE ONE

Prime Beef Tataki, Pickled Daikon, Truffle, Truffle Jus*
Robata Grilled Scallops, Yuzu Aioli, Wasabi Dust
Toro Tartare, Osetra Caviar, Quail Egg, Taro Crisp*

COURSE TWO

Chef's Selection Five Kind Sashimi Platter*
Signature Modern Nigiri (2 Kinds)*

COURSE THREE

Robata Grilled Chilean Sea Bass, Sweet Corn Miso, Edamame, Sweet Pepper
Whole Lobster Tempura, Spicy Ponzu, Wasabi Aioli

COURSE FOUR

Snake River Farms American Wagyu Filet, Chili Ginger Sauce*
Japanese Mushroom Rice Hotpot, Mountain Greens, Fresh Shaved Truffle
Asparagus, Wafu Dressing

DESSERT

Chef's Selection Dessert Platter



Sashimi Platter



Asparagus



Lobster Tempura

PRIVATE DINING

menus

“THE BEST OF THE BEST” OMAKASE

\$168 per person

COURSE ONE

Prime Beef Tataki, Truffle, Truffle Jus, Pickled Daikon*
Robata Grilled Scallops, Yuzu Aioli, Wasabi Dust, Fresh Truffle
Shrimp & Lobster Dumplings

COURSE TWO

Chef's Selection Seven Kind Sashimi Platter*
Modern Nigiri Selection paired with Caviar*

COURSE THREE

Chilean Seabass, Sweet Corn Miso, Edamame, Sweet Pepper
Whole Lobster Tempura, Spicy Ponzu, Wasabi Aioli

COURSE FOUR

Roasted King Crab, Chili Lime Butter, Cucumber
Japanese A5 Miyazaki Wagyu*
Japanese Mushroom Rice Hotpot, Mountain Greens, Fresh Shaved Truffle
Cremini Mushrooms, Soy Garlic Butter

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