

Omakase Chef's Tasting Menu

Starting at \$98 per person.

	_ Starters			
	Edamame with Sea Salt			3.5
	Grilled Shishito Peppers with Ponzu and Bonito			
	White Miso Soup with Tofu and Wakame			
ROKA AKOR			0	3 13
ROKA AKOR	*Butterfish Tataki with Yuzu Shallot Dressing and Shiso Baby Green Salad with Tofu, Cucumber and Wasabi Ginger Dressing			6.5
	*Tuna and Avocado Tartar with			15
DOK				
ROKA AKOR	Roasted Beet Salad with Jalape	· ·	raman Almonds	9
	Crispy Fried Baby Squid with Lin			7 9
ROKA AKOR	Prime Beef and Kimchee Dumplings			
	*Prime Beef Tataki with Black Truffle Jus and Garlic Chip			
	*Robata Scallops with Yuzu Shiso and Wasabi Pea			
	Duroc Pork Belly with Houseman	d Kim Chi		12.5
	Nigiri and Sashimi (2 pieces)			
	*Sashimi Chef Selection 3 types	/ 5 types	19 / 31	
	*Sake - Ora King Salmon	7	*Mebachi - Big Eye Tuna	9.5
	*Hamachi - Yellowtail	8	*Suzuki - Stripe Bass	6.5
	*Tobiko - Fish Roe	6	*House Cured Ikura - Salmon Roe	6
	*Hirame - Fluke	8.5	Unagi - Eel	9.5
	*Shiro Maguro - Albacore	5	*Botan Ebi - Sweet Shrimp	8
	*Uni - Sea Urchin	mkt		
	Maki			
DOM: 140D	*Hamachi Serrano Roll	12	*California Roll	11
ROKA AKOR	Crispy Prawn and Chirashi Roll	18	*Salmon Avocado Roll	12
	*Tuna Four Ways Roll	18	*Spicy Tuna Roll	12
	Spider Roll	12	*Tempura Tuna Roll	12
	*Sake Maguro Roll	18	*Crispy Prawn and Unagi Roll	15
	Spicy Avocado Roll	8	Vegetable Tempura Roll	8
	*Crispy Butterfish Roll	9	Pickled Vegetable Roll	8
ROKA AKOR	*Scallop Dynamite Roll	18		-

Executive Chef: Jason Alford

^{*} are served raw or undercooked or may contain raw or undercooked ingredients.
*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. 20% gratuity will be added for parties of six or more. ROKA AKOR = Our Signature Dishes



ROBATA GRILL SELECTIONS

	Steaks - Domestic - Niman	00
	*Filet (8oz)	32
	*Filet (12oz)	48
ROKA AKOR	*Ribeye (12oz)	32
	*New York Strip (12oz)	48
	Seafood	
ROKA AKOR	*Yuzu Miso Marinated Black Cod with Pickled Red Onions	32
	*Skuna Bay Salmon with Ginger Teriyaki and House Pickled Cucumbers	23
	*Scallops with Housemade XO Sauce and Ponzu Butter	26
	Classics	
	Chicken Teriyaki with Shitaake Mushroom Salad	15
ROKA AKOR	*Grilled Lamb with Korean Spice (3 cutlets)	28.5
ROKA AKOR	Glazed Baby Back Pork Ribs with Cashew and Spring Onion	19.5
	Vegetables	
	Asparagus with Sweet Soy and Sesame	4.5
	Local Sweet Corn with Soy Garlic Butter	4.5
	Brocolinni with Ginger and Shallot	4.5
	Sweet Potato with Ginger Teriyaki	4.5
	Brussels Sprouts with Japanese Mustard and Bonito	4.5
ROKA AKOR	Crimini Mushrooms with Soy Garlic Butter	4.5
	Local Baby Zucchini with Miso Mustard	4.5
	Rice + Noodles + Tempura	
	Chicken Yaki Soba with Seasonal Vegetables	12
	*Assorted Sashimi over Rice with Ikura and Avocado	16
	Wild Mushroom and Mountain Vegetable Rice Hotpot	12
	Rock Shrimp Tempura with Sweet Chili Aioli	9
	Prawn Tempura (5pcs)	10
	Spicy Fried Tofu with Wasabi Aioli and Avocado	9
	Enoki Mushroom Tempura (3pcs)	4
	Asparagus Tempura (3pcs)	4
	Sweet Corn Tempura	4
	Local Baby Zucchini Tempura (3pcs)	4

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