

OMAKASE

Omakase (お任せ o-makase) is a Japanese phrase that means "I'll leave it to you."

Let our Corporate Chef Ce Bian take you on an innovative and surprising culinary adventure!

Signature 98 per person

Created with the guests particular palate in mind
composed from the most premium ingredients

Decadent 128 per person

Comprised of rare and hand selected ingredients

SEASONAL MENU

Manila Clams with Red Miso, Yuzu Kosho, Ginger, Nameko Mushroom and Cilantro	15
Wagyu Tartare with Pomegranate Gel, Escarole, Fennel and Lotus Chips*	18
Forest Mushroom Karaage with Truffle Tensuyu	12
Roasted Delicata Squash with Crispy Kale, Sesame Granola and Sweet Soy	12
Sakura Leaf Cured Ora King Salmon with Grapefruit Ponzu and Red Sorrel*	18

Cold Plates

	Beef Tataki with Fresh Shaved Truffle, Truffle Jus and Pickled Daikon*	22
ROKA AKOR	Escolar Tataki with White Asparagus and Yuzu*	13
	Yellowtail Sashimi with Shallots, Poached Garlic Ponzu and Serrano*	18
	Roasted Beet Salad with Whipped Tofu, Hazelnuts and Ginger Yuzu Dressing	13
	Wagyu Gunkan with Green Onions and Caviar*	18
	Tuna Tataki with Caramelized Red Onions and Apple Mustard Vinaigrette*	18
	Toro Tartare with Ossetra Caviar, Quail Egg, Taro Crisp*	22

Hot Plates

	Steamed Edamame with Sea Salt / Spicy Edamame	5 / 6
	White Miso Soup with Wild Mushrooms	5.5
	Robata Grilled Japanese Shishito Peppers with Ponzu & Bonito Flakes	8.5
	Crispy Squid with Chili and Lime	10.5
ROKA AKOR	Wagyu Beef and Kimchi Dumplings	11
	Robata Grilled Pork Belly with Pickled Cipollini Onions	14.5
ROKA AKOR	Robata Grilled Scallops with Yuzu Shiso and Wasabi*	16
	Shrimp and Lobster Dumplings	17
	Chicken Yakitori Skewers	9

Tempura

	Seasonal Vegetables	9
	Seasonal Vegetables with Prawns and Seasonal Whitefish	16
	Shrimp Tempura with Wasabi Peas and Sweet Chili Aioli	15
	Tiger Prawn	14
	Spicy Fried Tofu with Avocado Relish, Fresno Chili	14
	Whole Lobster with Spicy Ponzu and Wasabi Aioli	MKT

* 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.

ROKA AKOR = Our Signature Dishes

ROBATA GRILL SELECTIONS

Prime Steaks / Domestic Wagyu

ROKA AKOR	Prime Rib Eye (12 oz.) with Wafu Dressing*	39
	Prime Skirt Steak (8 oz.) with Sweet Garlic Soy*	30
	Prime New York Strip Loin (10 oz.) with Truffle Aioli*	48
	Snake River Farms American Wagyu Sirloin (6oz.) with Bone Marrow and Truffle Aioli*	39
	Snake River Farms American Wagyu Filet (8oz) with Chili Ginger Sauce*	50

Japanese Wagyu / Kobe Certificate | Minimum of 3 oz. per order

	Japanese Grade A5-10+ Wagyu Beef from Miyazaki Prefecture*	MKT
	Certified Tajima Kobe Beef from Hyogo Prefecture*	MKT
	Japanese Grade A5-10+ Wagyu Beef from Hokkaido Prefecture*	MKT
	Japanese Grade A5-10+ Hida Wagyu Beef from Gifu Prefecture*	MKT

Seafood

	Salmon Teriyaki with Pickled Cucumber*	29
ROKA AKOR	Yuzu Miso Marinated Black Cod with Pickled Red Onions	34
	Grilled Chilean Sea Bass with Butternut Miso, Gai Lan and Tamari Pumpkin Seeds	38
	Roasted King Crab with Chili Lime Butter and Fresh Cucumber	48
	Madagascan Jumbo Tiger Prawn with Yuzu Kosho Chili Paste	34

Classics

ROKA AKOR	Korean Spiced Lamb Cutlets with Smoked Eggplant and Cucumber*	38
	Glazed Pork Ribs with Spring Onions and Cashews	22
	Teriyaki Chicken Breast with Tokyo Turnips and Shitake Mushrooms	28

Vegetables/Sides

	Sweet Potato with Ginger Teriyaki	6
	Cremini Mushrooms with Soy Garlic Butter	6
	Broccolini with Ginger Shallot Dressing	7
	Sweet Corn with Butter and Soy	7
	Asparagus with Wafu Dressing	7
	Crispy Brussels Sprouts with Wafu, Mustard and Bonito Flakes	7
ROKA AKOR	Japanese Wild Mushroom Rice Hot Pot / with Black Truffle	12 / MKT
	Bone Marrow with Sweet Garlic Soy	10

Premium Sashimi and Nigiri

ROKA AKOR	Deluxe Sashimi Platter*	MKT
ROKA AKOR	Sashimi Chef Selection (3, 5, or 7 kinds; 3 pieces each)	24/36/48
	Modern Nigiri Selection / Traditional Nigiri Selection* (6 pieces)	28/24

Ora King Salmon*	9	Freshwater Eel (Unagi)*	9.5
Striped Bass (Suzuki)*	6.5	Sweet Shrimp (Botan Ebi)*	9
Scallop (Hotate)*	8.5	Blue Fin Tuna (Hon Maguro)*	12
Yellowtail (Hamachi)*	8.5	Striped Jack (Shima-Aji)*	16
Amberjack (Kampachi)*	10	Alaskan King Crab (Taraba Gani)*	20
Big Eye Tuna (Mebachi Maguro)*	10	Semi Fatty Blue Fin Tuna (Chu Toro)*	MKT
Sea Urchin (Uni)*	16	Fatty Blue Fin Tuna (Toro)*	MKT
Fluke (Hirame)*	9.5	Salmon (Sake)*	8

Maki Rolls

	Signature	Classic	
ROKA AKOR	Hamachi Serrano Chili*	California	13
ROKA AKOR	Dynamite Scallop*	Tuna and Green Chili Aioli*	12
	Crispy Spicy Tuna*	Salmon Avocado*	12
	Crispy Prawn and Chirashi*	Crispy Prawn	12
	Tempura Vegetable Roll	Unagi Maguro*	18
	Seared Salmon Maki*	Soft Shell Crab	14

Group Executive Chef Ce Bian

* 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.
 ROKA AKOR = Our Signature Dishes