

O m a k a s e "To entrust the Chef"

Tasting menu comprised of rare and hand-selected ingredients.

Designed for the entire table to share, Minimum 2 people

128 Per Person

Cold Plates

	Steadfast Salad, Yuzu Thyme Dressing	9
	*Seasonal Oyster on the Half Shell ½ Dozen	28
ROKA AKOR	*Butterfish Tataki, White Asparagus, Yuzu	12
	*Yellowtail Sashimi, Shallots, Poached Garlic Ponzu, Micro Salad	18
	*Wagyu Beef Tartare, White Ponzu, Quail Egg, Taro Chips / Add Caviar	20 28
	*Chirashi Poke, Sesame, Chili, Red Onion	22
	*Tuna Tataki, Crispy Garlic, House made Xo Sauce	16

Hot Plates

	Steamed Edamame, Sea Salt / Spicy / Garlic	5 6
	Shiro Miso Soup, Wild Mushroom	6
ROKA AKOR	Prime Beef, Kimchi Dumplings	11
	Vegetable Dumplings, Maitake, White Asparagus, Napa Cabbage	9
	Shishito Peppers, Ponzu, Bonito	10
	Yakitori Skewers, Spring Onion (2pc)	9
	Pork Belly, Pickled Local Radish, Maple Verjus	15
	Crispy Fried Squid, Green Chili, Lime	11
ROKA AKOR	*Scallops, Yuzu Aioli, Wasabi Dust, Shiso	18

Modern Nigiri

	Yellowtail, Pickled Jalapeno, Yuzu Aioli	12
	Toro Nigiri, Seasonal Uni, Pickled Wasabi	18
	Flame Seared Salmon, Sesame, Green Onion	12
	Flame Seared Scallop, Dynamite Sauce, Tenkatsu	14

Premium Sashimi & Nigiri

ask your server about daily market features

ROKA AKOR	*Deluxe Platter			
	<i>Chef's inspired presentation, a true showcase of the freshest seasonal seafood and shellfish from all over the world</i>			mkt
ROKA AKOR	*Sashimi Chef's Selection	5 types	(2 pc each)	36
	*Nigiri Chef's Selection	5 types	(1 pc each)	21
	*Premium Blue Fin Tuna Flight	4 types	(2 pc each)	50
	*Salmon (Sake)	8	*Big Eye Tuna (Mebachi)	9
	*Yellowtail (Hamachi)	8	*Flounder (Hirame)	12
	*Amberjack (Kanpachi)	12	Freshwater Eel (Unagi)	9
	*Salmon Roe (Ikura)	9	*Sea Urchin (Uni)	mkt
	*Albacore (Bincho)	10	*Blue Fin Tuna (Hon Maguro)	14
	*Fatty Tuna (Chu Toro)	18	*Premium Fatty Tuna (O Toro)	22

*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

Robatayaki

Steak | Domestic | Wagyu

ROKA AKOR	*Lone Mountain Wagyu Rib Eye, Wafu Dressing (14 oz)	45
	*Lone Mountain Wagyu Striploin, Truffle Aioli (12 oz)	50
	*Lone Mountain Wagyu Filet, Chili Ginger Dressing (8 oz 12 oz)	49 65
	*Snake River Farm American Wagyu Skirt, Shiso Chimichurri (6 oz)	32
	*Bone-In Cuts <i>ask your server about daily market features</i>	mkt

Steak | Japanese | Wagyu

(Japanese Wagyu Selections are Served at a Minimum of 3 oz | prices below are per oz)

	*Certified Tajima Kobe Beef Hyogo Prefecture	65 oz
	*"Drunken Wagyu" Takamori A5+ Yamaguchi Prefecture	48 oz
	*Grade A5+ Wagyu Miyazaki Prefecture	38 oz

Classics

ROKA AKOR	Glazed Pork Ribs, Spring Onion, Cashew (Half Full)	25 46
ROKA AKOR	*Lamb Cutlets, Korean Spices, Smoked Eggplant Miso, Cucumber (3 pc)	39
	Teriyaki Glazed Chicken Breast, Pickled Cucumber, Shiro Goma	20

Seafood

	*Atlantic Salmon, Ginger Teriyaki, Pickled Cucumber	27
ROKA AKOR	Yuzu Miso Marinated Black Cod, Pickled Red Onions	36
	Chilean Seabass, Yuzu, Dashi, Truffle	49
	Alaskan King Crab, Chili Lime Butter (10 oz)	48

Vegetables | Sides

ROKA AKOR	Sweet Potato, Ginger Teriyaki	9
ROKA AKOR	Cremini Mushrooms, Soy Garlic Butter	9
	Sweet Corn, Soy Butter	9
	Broccolini, Ginger Shallot Dressing	11
	Brussel Sprouts, Japanese Mustard, Bonito	10
	Japanese Wild Mushroom Hot Pot	16
	Whipped Yukon Gold Potatoes	9
	Sauteéd Spinach, Soy Garlic Butter	11
	Baked Potato, Shichimi Butter, Crème Fraiche	10

Tempura

	Seasonal Vegetable, Avocado	12
	Tiger Prawn (5pc)	15
	Spicy Fried Tofu, Avocado, Japanese Herb Salad	13
	Seasonal Vegetable, Prawn, Butterfish	19

Maki Rolls

ROKA AKOR	*Hamachi Serrano Chili Roll	14
	*Prawn Tempura Chirashi Roll, Yuzu Tobiko	18
	*Rainbow Roll, Snow Crab	18
	California Roll, Snow Crab, Avocado, Tobiko	15
	*Seared Dynamite Scallop Roll, Snow Crab, Avocado	18
ROKA AKOR	Softshell Crab Roll, Pickled Jalapenos, Asparagus, Spicy Aioli	14
	*Spicy Tuna Roll, Sesame, Chili, Yamagobo, Asparagus	15
	*Salmon Avocado, Chili Miso, Yuzu Aioli	14

Executive Chef Tyson Tellez

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