



OMAKASE

designed for the entire table to share

- Signature* 98 Decadent* 128

Deluxe Sashimi Platter* mkt
 Sashimi Chef Selection* (5 or 7 kinds, 2 pieces each) 34/46

Roka Akor Style Nigiri (2 pieces per order)

Seared King Salmon with Sesame and Shaved Onion* 9
 Scallop with Black Truffle* 16
 Seared Albacore with Ponzu Gel and Garlic* 8.5
 Spot Prawn with Uni and Osetra Caviar* 16
 Red Sea Bream cured with Cherry Blossom* 14

Premium Sashimi and Nigiri

King Salmon* (Sake) 7.5	Albacore* (Bincho) 6
Salmon Roe* (Ikura) 8.5	Mendocino Sea Urchin* (Uni) 10
Scallop* (Hotate) 8	Fluke* (Hirame) 8
Yellowtail* (Hamachi) 8	Freshwater Eel (Unagi) 8.5
Red Sea Bream* (Mada) 12	Amberjack* (Kanpachi) 9.5
Big Eye Tuna* (Mebachi Maguro) 8	Striped Jack* (Shima-Aji) 15
Abalone (Awabi) 10	Blue Fin Tuna* (Hon Maguro) 12
Spot Prawn* (Amaebi) 9	Fatty Blue Fin Tuna* (Toro) MP
Premium Fatty Blue Fin Tuna* (O Toro) MP	

2 PIECES PER ORDER, ASK YOUR SERVER FOR DAILY MARKET SPECIALS

Cold Appetizers

Yellowtail Sashimi with Shallots and Poached Garlic Ponzu* 18
 Butterfish Tataki with White Asparagus and Yuzu* 13.5
 Charred Heirloom Tomato Salad with Black Garlic and Wasabi 12
 Tuna Tataki with Chili Ponzu, Red Onion and Lotus Root Chips* 17
 Mendocino Uni with Lime, Daikon Sprouts and Chicharrones* 15
 Beef Tataki with Shaved Black Truffle and Truffle Jus* 22

Hot Appetizers

Steamed Edamame with Sea Salt 4.5
 White Miso Soup 4.5
 Lobster and Abalone Miso Soup 10
 Robata Grilled Japanese Shishito Peppers with Ponzu & Bonito Flakes 8
 Crispy Fried Squid with Chili and Lime 10
 Wagyu Beef and Kimchi Dumplings* 10
 Spicy Fried Tofu with Avocado and Japanese Herbs 12
 Robata Grilled Scallops with Yuzu and Wasabi* 14.5
 Robata Grilled Berkshire Pork Belly with Marinated Golden Beets 13.5

Tempura

Seasonal Vegetable 10
 Sweet Corn with Lime and Salt 9.5
 Rock Shrimp with Wasabi Peas and Sweet Chili Aioli 13
 Whole Boston Lobster with Spicy Ponzu and Wasabi MP
 Tiger Prawn 13

Dishes are meant to be shared and subject to change based on seasonal availability * Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.

4% surcharge added to food and beverage sales for SF Employer Mandates- 20% service charge to parties of 6 or more

**ROBATA GRILL SELECTION****Steaks**

Prime Beef Filet (8oz/12oz) with Chili Ginger Sauce*	38/48
Dry Aged Prime Rib Eye (12oz) with Wafu Dressing*	38
Prime Skirt Steak (8oz) with Sweet Soy, Chili and Sesame*	26
Wagyu Flat Iron (6oz) with Maitake Mushroom and Egg Yolk*	38
Australian Grade 9+ Wagyu Beef with Fresh Wasabi*	mkt
Japanese Grade A5+ Wagyu Beef from Saga Prefecture with Artesian Salts*	mkt

Seafood

Salmon Teriyaki with Pickled Cucumber*	24
Yuzu Miso Marinated Black Cod wrapped in a Japanese Magnolia Leaf	32
Madagascar Tiger Prawn with Yuzu Koshu Chili and Lemon*	30
Roasted King Crab with Chili Lime Butter and Fresh Cucumber	48

Classics

Lamb Cutlets with Korean Spices* (3 cutlets)	38
Glazed Baby Back Pork Ribs with Spring Onions and Cashews	19.5
Cedar Wood Roasted Cornish Hen with Moromi Miso and Asparagus Salad	26

Vegetables/Sides

Sweet Corn with Butter and Soy	7.5
Broccolini with Ginger Shallot Dressing	7.5
Grilled Crimini Mushrooms with Garlic Soy Butter	7.5
Crispy Brussel Sprouts with Mustard	7.5
Heirloom Squash with Miso and Tarragon	7.5
Japanese Mushroom Rice Hot Pot / with Black Truffle	11/22

Maki Rolls

Hamachi Serrano Chili Roll*	12
Dungeness Crab Roll with Avocado and Tobiko*	14
Seared Wagyu Beef Roll with Spicy Ponzu and Garlic*	16
Vegetable Roll with Pickled Plum and Watercress*	8
Soft Shell Crab Roll with Kimchi	12
Tuna and Cucumber Roll with Shiso and Hirame Sashimi*	16
Tuna Roll with Green Chili Aioli*	9
Salmon Avocado Roll with Lemon Zest and Yuzu*	9
Crispy Prawn Roll with Bonito and Sweet Soy	9
Grilled Eel Roll with Avocado and Cucumber	12

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Lunch Menu

Japanese Style Fried Chicken with Smoked Chili Aioli	9
Chilled Soba Noodle and Vegetable Salad with Ginger Soy and Grilled Yellowtail Collar	15
Roka Chibi Sliders with Avocado, Yuzu Koshu and Assorted Tempura*	12
Miso Marinated Black Cod Skewers with Asparagus Salad	17
Robata Grilled Prime New York Strip (6oz) with Sautéed Japanese Mushrooms*	18
Spicy Fried Tofu with Avocado and Japanese Herb Salad	12
Japanese Curry served with Miso Soup, Home Made Pickles and Steamed Rice	
Fried Pork Cutlet	14
Crispy Prawn Tempura	12
Vegetable Tempura	12
Sushi Sets Served with Salad and Miso Soup	
Diced Assorted Sashimi on Sushi Rice with Avocado and Spicy Sesame Soy	19
6 piece Sashimi Set with Hamachi Serrano Chili Roll	21
Sashimi Chef Selection* (5 or 7 kinds, 2 pieces each)	34/46
5 Piece Nigiri Chef Selection*	16
Full Premium Sashimi and Nigiri Selection Available on Request	
- Cold Appetizers	
Yellowtail Sashimi with Shallots and Poached Garlic Ponzu*	18
Butterfish Tataki with White Asparagus and Yuzu*	13.5
Charred Heirloom Tomato Salad with Black Garlic and Fresh Wasabi	12
Mendocino Uni with Lime, Daikon Sprouts and Chicharrones*	15
- Hot Appetizers	
Steamed Edamame with Sea Salt	4.5
White Miso Soup	4.5
Robata Grilled Japanese Shishito Peppers with Ponzu & Bonito Flakes	8
Crispy Fried Squid with Chili and Lime	10
Wagyu Beef and Kimchi Dumplings*	10
Robata Grilled Berkshire Pork Belly with Marinated Golden Beets	13.5
- Tempura	
Seasonal Vegetable	10
Rock Shrimp with Wasabi Peas and Sweet Chili Aioli	13
Tiger Prawn	12

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ROBATA GRILL SELECTION

Prime Beef Filet (8oz) with Chili Ginger Sauce*	38
Prime Skirt Steak (8oz) with Sweet Soy, Chili and Sesame*	26
Wagyu Flat Iron (6oz) with Maitake Mushroom and Egg Yolk*	38
Lamb Cutlets with Korean Spices* (3 cutlets)	38
Glazed Baby Back Pork Ribs with Spring Onions and Cashews	19.5
Salmon Teriyaki with Pickled Cucumber*	24
Madagascan Tiger Prawn with Yuzu Koshu Chili and Lemon*	30

Vegetables/Sides

Sweet Corn with Butter and Soy	7.5
Broccolini with Ginger Shallot Dressing	7.5
Grilled Crimini Mushrooms with Garlic Soy Butter	7.5
Heirloom Squash with Miso and Tarragon	7.5
Crispy Brussels Sprouts with Mustard	7.5

Maki Rolls

Hamachi Serrano Chili Roll*	12
Dungeness Crab Roll with Avocado and Tobiko*	14
Seared Wagyu Beef Roll with Spicy Ponzu and Garlic*	16
Vegetable Roll with Pickled Plum and Watercress*	8
Soft Shell Crab Roll with Kimchi	12
Tuna and Cucumber Roll with Shiso and Fluke Sashimi*	16
Tuna Roll with Green Chili Aioli*	9
Salmon Avocado Roll with Lemon Zest and Yuzu*	9
Crispy Prawn Roll with Bonito and Sweet Soy	9
Grilled Eel Roll with Avocado and Cucumber	12

Business Set Lunch

3 Course 28 | 2 Course 22

Choice of one:

- Butterfish Tataki with White Asparagus and Yuzu*
- Charred Heirloom Tomato Salad with Black Garlic and Fresh Wasabi
- Yellowtail Sashimi with Shallots and Poached Garlic Ponzu*

Choice of one:

- Prime New York Strip (6oz) with Sautéed Japanese Mushrooms*
- Salmon Teriyaki with Pickled Cucumber*
- Miso Marinated Black Cod Skewers with Asparagus Salad

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SAN FRANCISCO

Choice of one:

Baked Green Tea Custard with Caramelized Banana

Black Sesame Ice Cream with Robata Roasted Apricots

Buttermilk Lime Sorbet with Summer Berries

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SAN FRANCISCO

- DESSERTS

Baked Green Tea Custard with Caramelized Banana	8
Warm Chocolate Cake with Caramelized White Chocolate and Burnt Orange Ice Cream	12
ROKA Pop Rocks with Gianduja, Raspberries and Buttermilk Lime Sorbet	12
Yuzu Snow Ball with Coconut and Summer Berries	10
Apricot Vanilla Usugiri with Robata Roasted Apricots and Honeycomb	11
House Made Sorbets and Ice Creams	3.5
ROKA AKOR Dessert Platter (minimum 2 people)	14 per person

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ROKA | BAR

Menu is served from 5:30pm – 11pm

- Appetizers

Butterfish Tataki with White Asparagus and Yuzu*	13.5
Charred Heirloom Tomato Salad with Black Garlic and Wasabi	12
Tuna Tataki with Chili Ponzu, Red Onion and Lotus Root Chips*	15
Chicken Liver Mousse with Japanese Whiskey, Cherries and Crispy Shallots	12
Mendocino Uni with Lime, Daikon Sprouts and Chicharrones*	15

- Snacks

Steamed Edamame with Sea Salt	4.5
Crispy Fried Squid with Chili and Lime	10
Wagyu Beef and Kimchee Dumplings	10
Roka Chibi Burger with Avocado and Yuzu Koshu*	6
Corn Tempura with Salt and Lime	9.5
Spicy Fried Tofu with Japanese Herbs and Avocado	12
Crispy Brussels Sprouts with Mustard	7.5
Crispy Tacos with Shrimp and Scallop Ceviche*	9
Japanese Style Fried Chicken with Smoked Aioli	9

- Robata Grilled

Wagyu Flat Iron (6oz) with Maitake Mushroom and Egg Yolk*	36
Glazed Baby Back Pork Ribs with Green Onions and Cashews	19.5
Shishito Peppers with Ponzu and Bonito Flakes	8
Scallops with Yuzu and Wasabi*	14.5
Berkshire Pork Belly with Marinated Golden Beets	13.5
4505 Cheddar Brat Sausage with Spicy Fennel Slaw	9

Full Dinner Menu available up on request

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Roka Bar Cocktails

Jack Horner

Single Malt Whisky, Plum Cordial, Rose
(Yamazaki 12yr whisky, with a seaweed and ginger spiced and strained plum puree, and a small dash of rose water, served up, ice cold, in a cocktail glass like a Manhattan)

Johnny Appleseed

Applejack, Barley Water, Fresh Lemon, Mint
(Lairds Applejack, served with a lightly sweetened barley tea scented with a touch of chervil, fresh squeezed lemon and a sprig of mint, over ice in a highball glass)

Lima Bean

Pisco, Salted lime juice, Local honey, bitters
(Peruvian Pisco, Lime juice with a generous pinch of Kosher salt, a shot of syrup made with local honey, shaken and strained over crushed ice with a few dashes of Peruvian bitters)

Desert Rose

Strawberry gin, French vermouth, Curacao, lemon, parsley
(Strawberry infused Beefeater gin, Vermouth and Curacao, stirred and strained into a martini glass and topped with a few drops of chilled, bright green, lemon parsley infused grape seed oil)

Knot Hole

Rye whiskey, Nocino, Yellow Chartreuse, cream, seltzer
(A mixture of Bulleit Rye, Black walnut liqueur, and yellow chartreuse and cream, stirred in a tall glass and topped with seltzer, like an old fashioned egg cream, served with a straw)

Zorba the Greek

Brandy, Peach nectar, Ouzo, Coffee
(Germain Robin Alambic brandy with a dash of ouzo, a little splash of peach nectar and a dash of coffee extract, layered in a cordial glass, with a single espresso bean)

Goldenseal

Tequila, Golden raisin syrup, Amontillado sherry, Champagne vinegar, apple
(Espolon reposed tequila, mixed with a nutty sherry and a syrup made from golden raisins and white wine sweetened with agave nectar, stirred with just a dash of champagne vinegar and garnished with a dried apple slice on the edge of a martini glass)

Crimson Tide

Campari, Italian vermouth, summer berries, lavender ice, seltzer
(Muddled mix of fresh summer berries, gets topped with equal parts Campari and Sweet vermouth and stirred with lavender scented ice chunks and topped with just a tiny splash of seltzer, served in an Old Fashioned glass with an orange peel garnish)

Prickly Heat

White and Aged rums, Melon and Hibiscus agua fresca, cane syrup, orange flower water, Chili
(Fresh melon is blended with hibiscus tea and sweetened slightly with cane syrup, shaken up with a mixture of Rhum Clement Premiere Canne and Appleton Estate 12yr rums, a little dash of orange blossom water and a few dashes of Thai chili tincture,

served on the rocks with a thin slice of lime)