

PREMIUM SASHIMI – NIGIRI

Salmon*	<i>sake</i>	6.5
Striped Bass *	<i>suzuki</i>	6.5
Scallops*	<i>hotate</i>	8.5
Yellowtail*	<i>hamachi</i>	8
Amberjack*	<i>kampachi</i>	9.5
Big Eye Tuna*	<i>mebachi maguro</i>	9.5
Sea Urchin*	<i>uni</i>	11
Fluke*	<i>hirame</i>	8.5
Freshwater Eel	<i>unagi</i>	9.5
Sweet Shrimp*	<i>botan ebi</i>	8
Blue Fin Tuna*	<i>hon maguro</i>	12
Alaskan King Crab*	<i>zuwai gani</i>	20
Semi Fatty Blue Fin Tuna*	<i>chu toro</i>	mp
Fatty Blue Fin Tuna*	<i>toro</i>	mp
Premium Fatty Blue Fin Tuna*	<i>o toro</i>	mp

Sashimi & Nigiri-2 pieces each

Ask Your Server for Daily Market Specials

LARGE SASHIMI PLATES

ROKA AKOR Deluxe Sashimi Platter*		mp
Sashimi Chef Selection (2 slices each)*	<i>3 kinds / 5 kinds / 7 kinds</i>	20 / 32 / 46
Traditional Nigiri Selection*	<i>6 pcs</i>	20
ROKA AKOR Modern Nigiri Selection*	<i>6 pcs</i>	24

HOT APPETIZERS

Steamed Edamame with Sea Salt		4.5
White Miso Soup		4.5
Red Miso Soup with Lobster Broth		8
Robata Grilled Japanese Shishito Peppers with Ponzu & Bonito Flakes		7
Crispy Fried Squid with Chili and Lime		8
ROKA AKOR Wagyu Beef and Kimchi Dumplings*		10
Robata Grilled Pork Belly with Marinated Beet Roots		12.5
ROKA AKOR Robata Grilled Scallops with Yuzu Shiso and Wasabi*		14.5
Robata Grilled Chicken Wings with Sancho Salt and Lime		6

COLD APPETIZERS

Burnt Tomato Salad with Soy Dashi and Shaved Wasabi		9
Beef Tataki with Shaved Black Truffle and Truffle Jus		22
ROKA AKOR Butterfish Tataki with White Asparagus and Yuzu*		12
Yellowtail Sashimi with Shallots and Poached Garlic Ponzu*		14
Organic Mixed Green Salad with Ginger Wasabi Dressing		8.5
ROKA AKOR Wagyu Gunkan with Green Onions and Caviar*		18
Tuna Tataki with Apple Mustard Dressing*		16

MAKI ROLLS

<i>Signature</i>		<i>Classic</i>	
ROKA AKOR Soft Shell Crab Roll	11	Crispy Prawns Roll	12
ROKA AKOR Hamachi Serrano Chili Roll*	12	California Roll	11
Dynamite Scallop Roll*	16	Spicy Tuna Roll*	12
Organic Vegetable Roll	10	Salmon Avocado Roll*	12
Maguro Tempura Roll*	16	Unagi Roll	14

8 pieces

TEMPURA

Seasonal Vegetables		9
Seasonal Vegetables with Prawns and Butterfish		15
ROKA AKOR Rock Shrimp Tempura with Wasabi Peas and Sweet Chili Aioli		13
Whole Lobster – 1.5 Pounds with Spicy Ponzu and Wasabi Mayonnaise		mp
Tiger prawn (5pcs)		13
Spicy Fried Tofu with Avocado and Mixed Greens		14

ROBATA GRILLED

STEAKS	Prime Beef Filet (8 oz.) with Chili Ginger Sauce*	34	
	Prime Beef Filet (12 oz.) with Chili Ginger Sauce*	48	
	ROKA AKOR Prime Rib Eye (12 oz.) with Wafu Dressing*	38	
	Prime Skirt Steak (8 oz.) with Sweet Garlic Soy*	26	
	Prime New York Strip Loin (12 oz.) with Truffle Aioli*	48	
	Chef Selection	mp	
	American Grade 9+ Wagyu Beef with Fresh Wasabi*	mp	
	Australian Grade 10+ Pure Bred Wagyu Beef with Artesian Salts*	mp	
	ADDITIONS		
	Wafu Dressing 3 Sweet Garlic Soy 3 Surf & Turf 3	mp	
Black Truffle Aioli 3 Chili Ginger Sauce 3 Fresh Shaved Black Truffle 15	15		
SEAFOOD	Salmon Teriyaki with Pickled Cucumber*	21	
	ROKA AKOR Yuzu Miso Marinated Black Cod with Pickled Red Onions	32	
	Salt Grilled Saba with Herb Salad and Wafu	22	
	Wild Jumbo Tiger Prawn with Yuzu Kosho Chili Paste*	32	
	Roasted King Crab with Chili Lime Butter and Fresh Cucumber	mp	
CLASSICS	ROKA AKOR Lamb Cutlets with Korean Spices (3 cutlets)*	32	
	Glazed Pork Ribs with Spring Onions and Cashews	19.5	
	Whole Baby Chicken with Barley Miso	24	
	Cumin Barbeque Berkshire Pork Loin with Shaved Vegetables and Cilantro*	18	
VEGETABLES	ROKA AKOR Sweet Potato with Ginger Teriyaki	5	
	Cremini Mushrooms with Garlic and Butter	5	
	Broccolini with Sesame	5	
	ROKA AKOR Sweet Corn with Butter and Soy	5	
	Asparagus with Sweet Soy and Sesame	5	
SIDES	ROKA AKOR Japanese Wild Mushroom Rice Hot Pot / with Black Truffle	11 / 25	
	BBQ Rice Cake with Red Miso and Snow Crab and Wild Mushroom	9	

OMAKASE

A Selection of Most Premium and Hand Selected Seasonal Items

Signature Selection 98 Decadent Experience 128

We will be happy to create a custom wine and sake pairing for your menu

Executive Chef Ce Bian

* Indicates dishes 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 eight or more.

ROKA AKOR = Our signature dishes