



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)

Searched King Salmon with Sesame and Shaved Onion* 9
Scallop with Black Truffle* 16
Searched 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
Salmon Roe* (Ikura) 8.5
Scallop* (Hotate) 8
Yellowtail* (Hamachi) 8
Red Sea Bream* (Madai) 12
Big Eye Tuna* (Mebachi Maguro) 8
Abalone (Awabi) 10
Spot Prawn* (Amaebi) 9
Premium Fatty Blue Fin Tuna* (O Toro) MP
Albacore* (Bincho) 6
Mendocino Sea Urchin* (Uni) 10
Fluke* (Hirame) 8
Freshwater Eel (Unagi) 8.5
Amberjack* (Kanpachi) 9.5
Striped Jack* (Shima-Aji) 15
Blue Fin Tuna* (Hon Maguro) 12
Fatty Blue Fin Tuna* (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
Madagascan 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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