

Lunch Menu

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STARTERS

\$4.50

Edamame

with Sea Salt

\$5.50

White Miso Soup

with Wild Mushrooms

\$16.00

Lobster and Shrimp Dumplings

\$10.50

Wagyu Beef and Kimchi Dumplings**

with Soy Vinaigrette

\$13.00

Butterfish Tataki* **

with Shiso and Yuzu Shallot Dressing

\$22.00

Beef Tataki* **

with Fresh Shaved Truffle, Truffle Jus and Pickled Daikon

\$18.00

Tuna Tataki*

with Caramelized Red Onions and Apple Mustard Dressing

\$8.00

Red Miso Soup

with Lobster

\$7.00

Robata Grilled Japanese Shishito Peppers

with Ponzu and Bonito Flakes

\$16.00

Yellowtail Sashimi

with Shallots and Poached Garlic Ponzu

\$9.00

Crispy Squid

with Chili and Lime

\$15.50

Robata Grilled Scallops*

with Yuzu Shiso and Wasabi

\$13.00

Rock Shrimp Tempura

with Wasabi Peas and Sweet Chili Aioli

ROKA BENTO STYLE LUNCH

With White Miso Soup, Crispy Butterfish Maki and Wagyu Dumplings

\$24.00

Sushi Set*

with Flame Seared Salmon Nigiri, Hamachi Sashimi, Spicy Tuna Roll

\$19.00

Maki Set

with Salmon Maki, Tuna Temaki Hand Roll

\$19.00

Chirashi "Diced Sashimi"*

with Cucumber, Avocado and Salmon Roe

\$16.00

Chicken Teriyaki

with Rainbow Carrots and Umeboshi

\$18.00

Lamb Cutlets

with Korean Spices (2 Cutlets)

\$20.00

Robata Grilled Salmon Teriyaki*

with Pickled Cucumbers

\$24.00

Grilled Prime Skirt Steak*

with Sweet Garlic Soy

\$18.00

Yuzu Miso Marinated Black Cod Skewers**

\$18.00

Robata Grilled Vegetables

with Wafu Dressing, Sweet Soy

SALADS

with White Miso Soup

\$12.00

Fried Calamari Salad

with Sweet Chili Aioli and Mixed Greens

\$12.00

Crispy Fried Tofu Salad

with Avocado Relish and Yuzu Vinaigrette

\$15.00

Caesar Salad

with Grilled Teriyaki Chicken

RAMEN NOODLES

\$16.00

Durok Pork Belly Ramen

with Miso Broth, Soft Boiled Egg, Sweet Corn

\$16.00

Seafood Ramen

with Miso Broth, Shrimp, Scallops, Soft Boiled Egg

SASHIMI / NIGIRI

two pieces of each selection served

\$24.00

3 Kind- Chef's Selection* **

\$36.00

5 Kind- Chef 's Selection* **

MAKI ROLLS

\$12.00

Hamachi Serrano Chili* **

\$18.00

Dynamite Scallop*

\$22.00

Lobster Maki*

\$18.00

Crispy Prawn and Chirashi*

\$22.00

Seared Wagyu Beef*

\$18.00

Unagi Maguro Maki*

\$13.00

California*

\$12.00

Salmon and Avocado*

\$12.00

Spicy Tuna*

\$14.00

Soft Shell Crab

\$10.00

Tempura Vegetable

\$12.00

Spicy Tako Maki*

COCKTAILS

\$11

Lychee Bellini

Soho Lychee, Sparkling

Blood Orange Margarita

Cimarron Blanco Tequila, Pür Likör Spice Blood Orange, Blood Orange Bitters, Lime, Chili-Salt Rim

Fresh Squeezed Bloody Mary

Sobieski, Tomato, Wafu, Ginger, Wasabi, Ghost Chili

MOCKTAILS

\$6

Jasmine Yuzu Palmer

Yuzu, Jasmine Green Tea, Honey

Raspberry Mule

Fresh Lime, Raspberry Syrup, Ginger Beer

White Peach Margarita

Blood Orange Bitters, Orange, Fresh Lime, White Peach Infused Agave

REGIONAL BREWERY FEATURE

Rotating Selection - Ask Your Server For Details

\$8.00

Regional Brewery Feature, Three Floyds Brewing Co. Munster, Indiana

Founded in 1996, Three Floyds is one of the most recognized and sought after Microbreweries in the nation. In 2011, an article in the Washington Post said that Three Floyds "has won over the beer geek elite, " and "has been making the best beers on the planet for four of the past five years"

FEATURED RED & WHITE WINES

Rotating Selection - Ask Your Server For Details

Featured Red & White Wines

1/2 Glass

\$5.00

Glass

\$9.00

Bottle

\$33.00

COFFEE

by Intelligentsia, Chicago

Specialty Coffee

Espresso

Cappuccino

Latte

HOT TEAS BY KILOGRAM

\$6

Organic Jasmine Green

Green Tea with Jasmine Blossoms

Organic Earl Grey

Black Tea with Bergamot

Organic 333 Blend

Rosehips, Peppermint & Chamomile

Organic King Crimson

Hibiscus, Lemongrass & Citrus