



## SAKE ROK BRINGS SUSHI, SAKE AND A SPECTACLE LIKE NO OTHER TO THE LAS VEGAS STRIP

*The Ninjas, Godzillas and Geishas of Sake Rok will arrive on April 4*  
[#NinjasAreComing](#)



**LAS VEGAS, NV (March 30, 2016)** – [Sake Rok](#), the most anticipated restaurant on the Las Vegas Strip, will open its doors on **April 4<sup>th</sup>** at [The Park](#) on Las Vegas Boulevard. Combining Japan's vibrant pop culture and fashion scene with over-the-top theatrics, Sake Rok promises to be part culinary, part performance and completely unique.

"We are thrilled to introduce Sake Rok to Las Vegas," said CEO and Owner [Albert Mack](#). "Transporting guests to the streets of Tokyo, Sake Rok will redefine the typical dining experience with playful yet delicious cuisine and spontaneous performances that will keep the party going all night long."

### **Part Culinary**

With [Chef Bobby Silva](#) at the helm of the kitchen, Sake Rok's menu boasts a variety of playful Japanese favorites with his own unique twist to the flavor profiles.

Encouraging a social dining experience, Sake Rok's small plates offer diners the chance to experience a variety of menu items such as the [Tuna Tataki](#) *garnished with crispy garlic, avocado, coriander and a citrus soy sauce*; and **Crispy Rice** *topped with spicy tuna, serrano pepper, coriander with a ponzu drizzle*.

In addition to small plates, diners will enjoy vibrant entrees like [ROK Chicken](#) *with crispy bok choy, sweet potato puree and spicy teriyaki sauce*; **Pan Seared Scallops**

*served with seasonal root vegetables and Yuzu soy butter sauce; and **Dry Aged New York Strip** with broccoli, shiitake mushroom and a wasabi demi-glace.*

Sake Rok's sushi rolls will include a number of specialty creations including the **49<sup>th</sup> State Roll** with king crab, cucumber, avocado and salmon; **The Colorful Roll** with spicy shrimp, cucumber, mango, avocado, mango salsa and tempura flakes; and the **"Fancy" Wagyu Beef Maki Roll** with asparagus, heart of palm and wasabi topped with a sherry reduction. For those feeling extra adventurous and hungry, Sake Rok offers the [Godzilla Platter](#), served alongside a smoking Godzilla with a choice of six specialty rolls and 10 pieces of Chef's choice nigiri and sashimi.

To accompany Chef Bobby's creations, Sake Rok will offer a number of featured cocktails including Sake Sangria, shareable punch bowls, and their signature Sake Bombs with private-label sake, which add even more excitement to the social dining experience.

### **Part Performance**

By night, Sake Rok will transform into a high-energy extravaganza. An outlandish and alluring master of ceremonies will keep the vibe flowing, while interactive servers doubling as live entertainers invite guests to partake in dance parties, battles and lip-sync serenades. DJs from [Ultra DJs](#) will pump up the jams with a wide variety of party music, and accompanying the music will be sporadic theatrical vignettes choreographed by [JACS Entertainment](#) and dynamic digital content by [Space Cadets AV](#) projected on the industrial walls that encompass the venue.

### **Completely Unique**

Meant to transport guests to a Japanese warehouse, Sake Rok's design mixes modern industrial elements with bold, bright and colorful accents. Distressed murals inspired by the underground graffiti scene – created and painted by local artist Crystal Solis – line the walls while enchanting Japanese signage hangs from above.

Above the main dining room and mezzanine, a private event space, dubbed **"Sakura Terrace at The Park"** will open up to a 1,300-square-foot balcony with sweeping views of T-Mobile Arena and the Las Vegas Strip. Serving guests a completely customizable menu from All-American classics to Japanese cuisine and everything in between. Sakura Terrace will offer the hottest new event space in Las Vegas.

Sake Rok is located at The Park on the Las Vegas Strip. It is open Sunday through Thursday from 12pm to 10pm; Saturday and Sunday from 11am to late. Reservations are available through [OpenTable](#).

### **About Sake Rok:**

Located at The Park on Las Vegas Boulevard, Sake Rok is a theatrical hotspot open for lunch, dinner and a late-night bar and lounge that will thrill guests with more than just its array of delicious sushi, Japanese cuisine and private-label sake. By night, Sake Rok will transform into a high-profile social dining extravaganza, immersing

guests in an experience part culinary, part performance and completely unexpected. Nightly DJs from [Ultra DJs](#) will pump up the jams with a wide variety of party music, and accompanying the music will be sporadic theatrical vignettes choreographed by [JACS Entertainment](#) and dynamic digital content by [Space Cadets AV](#).

Sake Rok is open Sunday through Thursday from 12pm to 10pm; Friday and Saturday from 11am to late. Reservations are available through [OpenTable](#).

Follow Sake Rok on Twitter and Instagram [@SakeRokLV](#), like them on Facebook at [facebook.com/sakeroklv](#) and visit [www.sakeroklv.com](#) for more information.

#### **About The Park:**

An eclectic blend of restaurants, bars and entertainment tucked into rich desert landscaping, The Park will become a central gathering place on The Strip's west side connecting [New York-New York](#) and [Monte Carlo](#) resorts as well as the new 20,000-seat world-class [T-Mobile Arena](#). Located in the heart of the Las Vegas Strip, the new outdoor destination will be a place to relax, discover and explore. For more information, visit [www.theparkvegas.com](#).

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