

VEGETABLES

- KURO EDAMAME W/SEA-SALT \$7 steamed
- GARLIC SOY EDAMAME \$8 pan-fried
- SEAWEED SALAD \$10 sesame oil, kelp, seaweeds
- CUCUMBER SUNOMONO \$8 wakame, sesame, sweet vinaigrette
ADD shrimp \$6 octopus \$8 snow crab \$7 eel \$10 combination \$12
- FILED GREEN SALAD \$10 tomatoes, cucumbers, sprout, ginger dressing
- SPICY ADDICTING CUCUMBER \$10 spicy tangy sesame dressing
- MISO EGGPLANT \$10 baked, saikyo-miso, sesame
- AGEDASHI TOFU \$10 lightly-fried, dashi broth, negi, ginger, bonito flakes
- YUZU SHISHITOH PEPPERS \$10 pan-fried, yuzu soy
- SEASONAL VEGETABLE TEMPURA (10P) \$16
- MIX TEMPURA \$22
- BRUSSELS SPROUTS TEMPURA \$11 truffle miso dip

SEAFOOD

- CRISPY RICE w/SPICY TUNA \$13 pan-fried rice, crispy jalapeño
- CRISPY SESAME TUNA \$20 diced tuna, Chile oil, negi, spicy miso sauce
- SALMON SKIN SALAD \$16 masago, cucumber, enoki, tomatoes, ponzu dressing
- SEAFOOD SPRING ROLL (1P) \$6 lobster, shrimp, scallops
- SHRIMP SHUMAI (3P) \$8 steamed, spicy ponzu dip
- POPCORN SHRIMP TEMPURA W/CREAMY SAUCE \$18
- TIGER PRAWN TEMPURA (5P) \$18
- FRIED WHOLE SOFT SHELL CRAB \$18 crispy noodles, spicy ponzu dip
- GRILLED WHOLE JUMBO SQUID \$25
- POPCORN LOBSTER TEMPURA with creamy sauce \$32
- SHRIMP & AVOCADO SALAD tomatoes, enoki, cucumbers sprout \$18
- TUNA STUFFED SHISHITOH PEPPERS (4P) \$3 cream cheese, nori
- SESAME CRUSTED TUNA SASHIMI W/sautéed garlic spinach \$20
- HAMACHI SASIHI WITH CRISPY JALAPEÑO \$23
Cucumber, cilantro, yuzu soy
- TUNA TATAKI WITH JAPANESE SALSA \$20
cucumber, white onion, tomatoes, mango, cilantro, ponzu
- SALMON & AVOCADO CARPACCIO \$25
- BLUE FIN TUNA & AVOCADO CARPACCIO \$28

MEAT

- MISO CHILE WINGS \$13 hot & spicy crispy fried chicken
- BEEF TATAKI TOWER daikon, negi, garlic, crispy onion ponzu sauce \$16
- HOME MADE JAPANESE BEEF GYOZA (5PC) \$17
- CHICKEN & ONION SKEWERS (2P) \$6
- PRIME BEEF & SHISHITO SKEWERS (2P) \$13
- LAMB RACK (1P) SKEWERS \$10
- ASSORTED SKEWERS (5P) chicken, beef, lamb, salmon, shrimp \$25

WE CHARGE 50CENTS EACH TAKE OUT

Prices Not included 12% VAT government and Eat in we will be add service fee (gratuity) 15%, party of over 8pax will be add 20%
Take out we will charge 50cents per item for following Bahamas environments law!

SOUP & NOODLES

- CLASSIC MISO SOUP tofu, wakame, negi \$5
- SPICY SHORT RIB SOUP tofu, negi, onion, vegetables \$18 (POT)
- NABEYAKI UDON NOODLES SOUP
Classic-mix tempura, chicken, egg, wakame, negi \$20
Seafood-mix tempura, shrimp, conch, salmon, egg, wakame, negi \$23
- YAKISOBA STIR FRIED NOODLES beef, shrimp, chicken, vegetables \$20
SEAFOOD YAKISOBA \$23 conch, shrimp, lobster, vegetables

SIGNATURE RAMEN

- CLASSIC SHOYU RAMEN (soy base) pork or chicken \$17 small size \$9
- TONKOTSU RAMEN pork or chicken \$17 small size \$9
- SPICY TONKOSTU RAMEN pork or chicken \$20 small size \$13
- SEAFOOD RAMEN conch, shrimp, salmon, lobster, vegetables \$25
- SPICY LOBSTER RAMEN \$28 < LIMITED!**
- Gluten free rice noodles \$3/ extra meat \$5/ half extra noodles \$4/ egg \$1

BENTO BOX \$25

Served with mix tempura, miso soup, rice, your choice of roll and item below

CHOOSE ROLL

CALIFORNIA ROLL/ SPICY TUNA ROLL/ SALMON MAKI
SALMON AVOCADO/ EEL CUCUMBER/ VEGETABLES ROLL

CHOOSE ITEM

CHICKEN TERIYAKI/ GRILLED SALMON/ CHICKEN CUTLET
CHICKEN NUMBAN/ SALMON SASHIMI/ MIX SASHIMI
TOFU STEAK/ JAPANESE FRIED CHICKEN
SHOT RIB BBQ (\$3) Supplement
Rack lamb (3\$)/ NY STEAK (\$5) Supplement
Any substitute add \$2

ONE PLATE DINNER

Served with miso soup and rice

- FREE RANGE CHICKEN TERIYAKI \$25
- WAGYU BEEF BOWL braised beef, onion, egg, negi \$17
- GRILLED SALMON TERIYAKI \$28
- 13OZ. BLACK ANGUS NY STRIP three dipping sauces \$38
- MISO BLACK COD with baked eggplant \$38
- MISO MARINATED SHORT RIB BBQ \$32
- CHICKEN NAMBAN \$26 hot and sweet chicken with tar tare sauce
- GRILLED RACK OF LAMB with sweet saikyo miso \$33

KIDS BENTO \$13

- ONLY REAL KIDS !(under 12years old) NO TAKE OUT
- Free Range chicken teriyaki, edamame, mix tempura, california roll
miso soup and ice cream

FAMILY SIZE FRIED RICE

- EGG & SCALLION \$12
- VEGETABLE FRIED RICE \$15
- CHICKEN FRIED RICE \$16
- WAGYU BEEF FRIED RICE \$20
- SPICY SEAFOOD FRIED RICE \$20
- ROKKAN FRIED RICE (COMBINATION) \$20

SIDES

- Steamed Broccoli \$7 Garlic Spinach \$10
- Steamed vegetables \$7 Steam rice \$3 Gluten Free soy sauce \$2
- Gluten Free substitute \$3

SUSHI/SASHIMI

1 ORDER PER PIECE 2 PIECES MINIMUM

- HONMAGURO- BLUE FIN TUNA \$6
SAKE-SOTTISH SALMON \$4.5
HAMACHI-YELLOW TAIL \$5
SABA-JAPANESE MACKEREL \$4.5
HOTATE-JUNBO SCALLOP \$5
UNAGI-FRESH WATER EEL \$5
EBI-STEAMED SHRIMP \$4
AMAEBI-SWEET SHRIMP \$7
TAKO-OCTOPUS \$4
IKURA-SALMON CAVIAR \$8
UNI-SEA URCHIN M/P
TORO- SUPER FATTY TUNA M/P
MASAGO-SMELT CAVIAR \$4
KANI-SNOW CRAB \$7
TAMAGO YAKI - EGG \$4
FOIR GRAS- \$10

CLASSIC ROLL

- TUNA MAKI \$9
SALMON MAKI \$9
CALIFORNIA ROLL \$10
SPICY TUNA ROLL \$13
SPICY SALMON \$13
HAMACHI & SCALLION ROLL \$13
SALMON TEMPURA ROLL \$15
SALMON AVOCADO ROLL \$14
SNOW CRAB CALIFORNIA ROLL \$15
SHRIMP TEMPURA ROLL \$13
EEL CUCUMBER ROLL \$13
SALMON SKIN ROLL \$15
CUCUMBER MAKI \$6
AVOCADO MAKI \$6
CUCUMBER & AVOCADO ROLL \$10
VEGETABLE ROLL \$12
SWEET POTATOES TEMPURA ROLL
\$10
NATTO MAKI \$8
UME SHISO MAKI \$8
SHRIMP TEMPURA CRUNCH
ROLL \$12
shrimp tempura, kanikama crab, avocado
cucumber, crunch & eel sauce on top

SIGNATURE ROLL

- ROKKAN ROLL \$18
shrimp tempura, cucumber, our signature
spicy tuna on top, scallions
MAKE ME CRAZY ROLL \$22
spicy salmon, kanikama crab, crunch, inside
eel, mango and avocado on top
YELLOW TAIL JALAPEÑO ROLL \$18
hamachi, cucumber, crispy jalapeño on top
yuzu soy dipping sauce on the side
I LOVE TUNA \$22
our signature spicy tuna roll, fresh tuna
sashimi, cilantro, crispy jalapeño on top
TOKYO TOWER \$18 (NO RICE)
salmon, avocado, cream cheese topped
crispy salmon skin, masago, lightly fried then
eel sauce, creamy spicy sauce on top
COCONUTS SHRIMP ROLL \$17
tiger prawn, cream cheese tempura with
coconuts, topped spicy miso creamy sauce
B3UNIT6 \$23
tuna, salmon, hamachi, eel, shrimp, cucumber
masago, avocado roll, crunch & eel sauce on top
CRISPY PHILLY ROLL \$18
cream cheese, cucumber, avocado tempura roll
topped salmon sashimi, masago, eel, spicy
creamy sauce on top
GOLDEN RAINBOW \$23
snow crab California roll, topped tuna, eel
salmon, hamachi, shrimp avocado on top
CREAMY SALMON ROLL \$17
cream cheese, cucumber, avocado roll, topped
salmon tare tar, onion, salmon caviar on top
POPCORN SHRIMP TEMPURA
ROLL \$22
our signature roll topped our famous popcorn
shrimp tempura with creamy sauce on top
OLD FORT ROLL \$22
salmon, cucumber roll topped baked shrimp and
avocado, cilantro spicy miso sauce
CRISPY SALMON ROLL \$16
crispy salmon skin, avocado, cucumber, cream
cheese, eel sauce on top
GOAT PEPPER CONCH ROLL \$16
California roll topped avocado, scallop, kanika-
ma crab, conch, goat pepper sauce on top
BAKED CRAB ROLL \$15
avocado maki with soy paper topped snow crab,
masago baked sauce on top
DYNAMITE SPIDER ROLL \$20
whole soft-shell crab tempura, cucumber, avo-
cado, torched spicy tuna roll on top
DRAGON ROLL \$22
shrimp tempura roll topped grilled fresh water
eel & avocado
SURF & TURF ROLL \$25
shrimp tempura roll topped stir-fried Japanese
style beef, sweet & spicy sauce
CARIBBEAN ROLL \$25
lobster tempura, cucumber, mango, masago,
avocado rolled with soy paper, served with coco-
nuts curry sauce on the side
LOBSTER DYNAMITE \$35
California roll topped backed lobster, scallop-
masago, enoki mushroom, creamy sauce on top
BAY STREET ROLL \$23
classic California roll topped backed scallop
sauce, masago, scallion -spicy

PLATTER

ABURI SUSHI SAMPLER 18
5KINDS OF BLOWTORCH NIGIRI SUSHI

SASHIMI SAMPLER 18
CHEF'S CHOICE 7PC SASHIMI

SASHIMI DELUXE 40
CHEF'S CHOICE 18PC SASHIMI

SUSHI SAMPLER 18
CHEF'S CHOICE 7PC NIGIRI SUSHI

SUSHI DELUXE 35
CHEF'S CHOICE 10PC NIGIRI SUSHI, TUNA MAKI

HALF & HALF 40
CHEF'S BEST SUSHI & SASHIMI PLATTER

DONBURI

served with miso soup

GYUDON BEEF BOWL \$17
Japanese style braised beef with onion
fried egg, ginger, over the steamed rice

TUNA POKE BOWL \$28
tuna, spicy tuna, sesame tuna, seaweed salad
kanikama crab, avocado, greens, spicy miso
creamy sauce, over the sushi rice

SALMON POKE BOWL \$27
salmon, spicy salmon, seaweed salad
kanikama crab, avocado, greens, spicy miso
creamy sauce, over the sushi rice

CHIRASHI BOWL \$35
tuna, salmon, hamachi, eel, octopus, shrimp
vegetables over the sushi rice

EEL BOWL \$35
grilled fresh water over the steamed rice

**ALL SAUCE ON TOP
COMPLIMENTARY**

SUSHI SIDE
ADD AVOCADO \$2
ADD CREAM CHEESE \$2
EEL SAUCE \$2
TERIYAKI SAUCE \$2
SIDE SPICY CREAMY SAUCE \$2
PONZU SAUCE \$2
YUZU SOY SAUCE \$2

WELCOME TO SUSHI ROKKAN!

Please inform your waiter of any allergies you may have. tamari (gluten free), low sodium soy available on request. consuming raw or undercooked meats, seafood and eggs may increase your risk of food borne illness.

Dishes may vary in preparation time. Your dish will be brought to your table as it is prepared.

Thank you very much!