



WWW.SUSHIROKKAN.COM
OLD FORT BAY TOWN CENTRE

IMPORTANT

***Please inform your waiter of any allergies you may have.**

Consuming raw or undercooked meats, seafood and eggs may increase your risk of food borne illness,

Especially if you have medical condition.

PRICES NOT INCLUDED VAT 10% TAX

DINING IN WILL BE CHARGE 15% GRATUITY

(party of 8 and more will be charge 20%)



LUNCH MENU

Served with miso soup and rice

One plate lunch

Chicken teriyaki lunch \$16

Grilled salmon lunch \$20

Chicken cutlet lunch \$18

Bowl

Chicken teriyaki bowl \$14

Oyako don \$15

Lunch Bento box

Served with miso soup, rice, California roll vegetables tempura your choice of item.

Chicken teriyaki bento \$18

Grilled salmon bento lunch \$20

Chicken nanban bento lunch \$18

Panko fried shrimp \$18

Spicy short rib bento box \$28

Salmon sashimi bento box \$22

Mix sashimi bento box \$23

Chicken cutlet bento box \$18

New York steak lunch bento \$25

Rokkan bento box \$25

Lunch bento box with mix tempura, assorted sushi sashimi and your choice of item from above.

Short rib bbq add \$6 New York steak add \$5

Lunch from sushi bar

Sushi bento box \$17

Sushi lunch \$20

Sashimi lunch \$23

Hand roll lunch \$17

Half & half lunch \$25

Chirashi lunch \$23

Salmon sashimi bowl lunch \$20

Tuna sashimi lunch \$22



SPECIALS

Salmon tempura appetizer \$23

Lightly fried tempura Salmon rolled with avocado cream cheese, cucumber, and soy paper.

WHAT'S Up! ROLL \$22

Smoked salmon rolled with cucumber, cream cheese topped avocado, crispy salmon skin, bonito

Mongo Ika no Tempura \$12

Cuttle fish(Squid) from Japan lightly fried with crispy tempura butter with yuzu sea salt

Grilled Salmon Collar \$15

served with rice and miso soup

Aburi style salmon (2p) \$13

Lightly seared scottish salmon sushi or sashimi

Mongo Ika with Yuzu pepper(2p) \$13

Cuttle fish (squid) from Japan, shiso leaf sushi or sashimi

ToRo TAKU roll \$26

Super fatty tuna rolled with radish pickles, scallion topped serrano chile

Kanpachi baby yellowtail sashimi with Jalapeno \$23

Thinly sliced Kanpachi topped cilantro, crispy Jalapeno with yuzu soy

Treat yourself!

Salmon Tare tar with OSETRA Caviar \$38

with creamy onion

Miyazaki -Wagyu beef with Foie Gras (1p)\$18

sushi or sashimi

Miyazaki-Wagyu beef with Sea urchin From Japan (1p) \$23

sushi or sashimi

New Style Miyazaki- Wagyu Beef sashimi (6p)\$44

Oil seared wagyu beef with garlic, ginger, scallion, yuzu soy

Super Fatty Tuna with Jalapeno \$28

Blue fin toro sashimi topped cilantro, serrano chile served with yuzu soy sauce

VEGETABLES

- STEAMED EDAMAME with Bahamian sea-salt \$8
PAN-FRIED GARLIC SOY EDAMAME \$9
Pan-fried with soy bean with sweet garlic teriyaki sauce, sesame seeds
SPINACH OSHITASHI steamed spinach,dashi, sesame seeds \$10
SEAWEEED SALAD sesame oil, kelp, seaweeds \$12
CUCUMBER SUNOMONO wakame, sesame, sweet vinaigrette \$10
FILED GREEN SALAD \$12 mix green,tomatoes,cucumber,sprout, ginger dressing
SPICY ADDICTING CUCUMBER spicy tangy sesame dressing \$12
MISO EGGPLANT baked, saikyo-miso, sesame \$10
AGEDASHI TOFU lightly-fried,dashi broth, negi,ginger, bonito flakes \$12
YUZU SHISHITOH PEPPERS pan-fried Yuzu soy \$10
BRUSSELS SPROUTS TEMPURA truffle miso dip \$12
GARLIC STIR-FRIED BROCCOLI \$13
VEGETABLES SPRING ROLL(2P) \$6
BEYOND GYOZA vegetarian beyond meat, scallion, cabbage, carrot \$18

SEAFOOD

- CRISPY RICE w/SPICY TUNA pan-fried rice, crispy jalapeño \$14
CRISPY SESAME TUNA diced tuna, Chile oil, negi, spicy miso sauce \$23
Diced tuna sashimi mixed with chili sauce, avocado,scallion, cilantro,spicy miso
SALMON SKIN SALAD masago, cucumber, enoki, tomatoes, ponzu dressing \$18
SEAFOOD SPRING ROLL(1p) lobster, shrimp,scallops, vegetables \$6.5
SHRIMP SHUMAI (3p) steamed,spicy ponzu dipping sauce \$8
POPCORN SHRIMP TEMPURA with SPICY CREAMY SAUCE \$20
bite size shrimp tempura tossed with creamy sauce
FRIED SOFT SHELL CRAB APPETIZER \$20
crispy noodles,spicy ponzu dipping sauce
GRILLED WHOLE JUMBO SQUID \$25
whole squid from Japan grilled with teriyaki sauce served with truffle miso dip
POPCORN LOBSTER TEMPURA with SPICY CREAMY SAUCE \$42
8oz lobster tail tempura tossed with spicy creamy sauce
SPICY TUNA STUFFED SHISHITOH PEPPERS(4p)\$13.50
lightly fried stuffed tender peppers with tuna,cream cheese, shiso leaf, nori
SESAME CRUSTED TUNA SASHIMI w/ sautéed garlic spinach \$23
HAMACHI SASIHI MI WITH CRISPY JALAPEÑO \$ 24
Cucumber,cilantro, yuzu soy
TUNA TATAKI WITH JAPANESE SALSA \$ 22
cucumber,white onion,tomatoes, mango, cilantro, ponzu
SALMON TATAKI CARPACCIO ex olive oil, yuzu, arugula, avocado \$24
BLUE FIN TUNA & CARPACCIO ex olive oil, yuzu, arugula, avocado \$28

MEAT

- MISO CHILE WINGS hot & spicy crispy fried chicken \$15
BEEF TATAKI TOWER daikon, negi, garlic, crispy onion ponzu sauce \$20
HOME MADE JAPANESE BEEF GYOZA (5p)\$20 wagyu beef,vegetables

SKEWERS

- CHICKEN & ONION SKEWERS (2p)\$6 /CHICKEN WING (2p) \$7
PRIME BEEF & SHISHITO (2p)\$13 /SHRIMP SKEWERS (2p)\$12
LAMB RACK(1p) SKEWER \$12 /SALMON SKEWERS(2p)\$12
CHICKEN WING GRILLED (2p) \$7
ASSORTED SKEWERS (6p) chicken, beef, lamb, salmon, shrimp,wing \$33

CLASSIC TEMPURA

- SEASONAL VEGETABLES TEMPURA (10p) \$18
TIGER PRAWN TEMPURA (5p)&classic tiger shrimp tempura \$20
MIX TEMPURA \$22 seasonal vegetables(6p), tiger prawn tempura (2p)

SOUP & NOODLES

- CLASSIC MISO SOUP tofu, wakame, negi \$6
SPICY SHORT RIB SOUP tofu, negi, onion,vegetables (POT) \$25
NABEYAKI UDON NOODLES SOUP \$20
Dashi broth soup with thick flour noodles, chicken, egg,wakame,mix tempura
YAKISOBA STIR FRIED NOODLES \$20 beef, shrimp, chicken
stir-fried flour noodles, cabbage, carrot, broccoli, scallion, ginger, bonito
SEAFOOD YAKISOBA conch,shrimp,lobster,cabbage,carrot, scallion \$23

SIGNATURE RAMEN

- CLASSIC SHOYU RAMEN (soy base) pork or chicken \$ 20 small size \$15
TONKOTSU RAMEN pork or chicken \$20 small size \$15
SPICY TONKOSTU RAMEN pork or chicken \$21 small size \$15.50
SEAFOOD RAMEN conch, shrimp, salmon, lobster, vegetables \$28
SPICY LOBSTER RAMEN \$42 < 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
SHRIMP TEMPURA ROLL \$2

CHOOSE ITEM

- CHICKEN TERIYAKI/GRILLED SALMON/CHICKEN CUTLET
CHICKEN NUMBAN/ SALMON SASHIMI/MIX SASHIMI
TOFU STEAK/JAPANESE FRIED CHICKEN

- SHOT RIB BBQ \$10 Supplement
Rack lamb (5 \$1)/NY STEAK(\$8) Supplement
Any substitute add \$2

ONE PLATE DINNER

Served with miso soup and rice

- FREE RANGE CHICKEN TERIYAKI \$28
GRILLED SALMON TERIYAKI \$33
MISO BLACK COD with baked eggplant \$33
MISO MARINATED SHORT RIB BBQ \$43
CHICKEN NAMBAN \$30 hot and sweet chicken with tar tare sauce
GRILLED RACK OF LAMB with sweet saikyo miso \$38
13OZ. BLACK ANGUS NY STRIP three dipping sauces \$48

KIDS BENTO \$13

ONLY REAL KIDS !(under 12 years old) NO TAKE OUT
chicken teriyaki, edamame, mix tempura, Clifornia roll miso soup and Ice cream

FAMILY SIZE FRIED RICE

- EGG & SCALLION \$13
VEGETABLE FRIED RICE \$15
CHICKEN FRIED RICE \$17
SHRIMP FRIED RICE \$18
WAGYU BEEF FRIED RICE \$22
SPICY SEAFOOD FRIED RICE \$23
ROKKAN FRIED RICE (COMBINATION) \$22

DONBURI

served with miso soup

- GYUDON BEEF BOWL \$23
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 \$28
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 \$38
grilled fresh water eel over the steamed rice

SUSHI/SASHIMI

1 ORDER PER PIECE 2 PIECES MINIMUM

- SUPER FATTY TUNA \$13
- BLUE FIN TUNA \$5
- SAKE-SOTTISH SALMON \$4.5
- HAMACHI-YELLOW TAIL \$4.5
- SABA-JAPANESE MACKEREL \$4
- HOTATE-JUNBO SCALLOP \$6
- UNAGI-FRESH WATER EEL \$5.2
- EBI-STEAMED SHRIMP \$4
- AMAEBI-SWEET SHRIMP \$7
- TAKO-OCTOPUS \$4
- IKURA-SALMON CAVIAR \$7
- UNI-SEA URCHIN \$13
- MASAGO-SMELT CAVIAR \$4
- KANI-SNOW CRAB \$7
- TAMAGO YAKI - EGG \$3
- FOIR GRAS- \$12

CLASSIC ROLL

- CUCUMBER MAKI \$7
- AVOCADO MAKI \$7
- CUCUMBER & AVOCADO ROLL \$10
- TUNA MAKI \$9
- SALMON MAKI \$9
- TORO & TAKUWAN MAKI \$17
- TORO & SCALLION MAKI \$16
- CALIFORNIA ROLL \$12
- SPICY TUNA ROLL \$13
- SHRIMP TEMPURA ROLL \$13
- SPICY SALMON \$15
- HAMACHI & SCALLION ROLL \$13
- SPICY SCALLOP ROLL \$15
- SALMON TEMPURA ROLL \$15
- SALMON & AVOCADO ROLL \$15
- TUNA & AVOCADO ROLL \$15
- SNOW CRAB CALIFORNIA ROLL \$16
- SHRIMP TEMPURA ROLL \$13
- EEL CUCUMBER ROLL \$13.50
- SALMON SKIN ROLL \$15
- VEGETABLE ROLL \$12
- SWEET POTATOES TEMPURA ROLL \$12
- NATTO MAKI \$8
- UME SHISO MAKI \$7
- SOY PAPER AVAILABLE ADD \$1
- GLUTEN FREE SOY SAUCE \$1
- SIDE SAUCE \$2

SIGNATURE ROLL

- ROKKAN ROLL \$20
shrimp tempura, cucumber, our signature spicy tuna
- MAKE ME CRAZY ROLL \$22.50
spicy salmon, crab, crunch, inside eel, mango and avocado on top
- YELLOW TAIL JALAPEÑO ROLL \$20
hamachi, cucumber, crispy jalapeño on top
yuzu soy dipping sauce on the side
- CLASSIC RAINBOW ROLL \$20
imitation crab California roll topped tuna, salmon, hamachi, shrimp, avocado
- I LOVE TUNA \$22
our signature spicy tuna roll, fresh tuna sashimi, cilantro, crispy jalapeño on top
- B3UNIT6 \$23
tuna, salmon, hamachi, eel, shrimp, cucumber masago, avocado roll, crunch & eel sauce
- CRISPY PHILLY ROLL \$20
cream cheese, cucumber, avocado tempura roll topped salmon sashimi, masago, eel, spicy creamy sauce on top
- GOLDEN RAINBOW \$25
snow crab California roll, topped tuna, eel salmon, hamachi, shrimp avocado on top
- CREAMY SALMON ROLL \$18
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
- SIGNATURE COOKED ROLL**
- GOAT PEPPER CONCH ROLL \$17
California roll topped avocado, scallop, kanikama crab, conch, goat pepper sauce on top
- CRISPY SALMON \$16
crispy salmon skin, miso marinated cream cheese, avocado, masago, bonito
- SHRIMP TEMPURA CRUNCH ROLL \$13
shrimp tempura, kanikama crab, avocado cucumber, crunch & eel sauce on top
- COCONUTS SHRIMP ROLL \$18
tiger prawn, cream cheese tempura with coconuts, topped spicy miso creamy sauce
- GRILLED SALMON ROLL \$20
cream cheese, cucumber, avocado inside grilled salmon on top, masago, eel sauce
- BAKED CRAB ROLL \$16
avocado maki with soy paper topped snow crab, masago baked sauce on top
- DYNAMITE SPIDER ROLL \$22
whole soft-shell crab tempura, cucumber, avocado, torched spicy tuna roll on top
- DRAGON ROLL \$23
shrimp tempura roll topped grilled eel & avocado
- SURF & TURF ROLL \$25 Wagyu add \$10
shrimp tempura roll topped stir-fried Japanese style beef, sweet & spicy sauce
- CARIBBEAN ROLL \$25
lobster tempura, cucumber, mango, masago, avocado, soy paper, coconuts curry sauce on the side

SIGNATURE COOKED ROLL

- LOBSTER DYNAMITE \$42
California roll topped backed lobster, scallop, masago, enoki mushroom, creamy sauce
- BAHAMIAN DREAM \$25
cracked conch, cucumber, masago, creamy sauce avocado, mango salsa on top
- NO RICE ROLL**
- NARUTO CALIFORNIA ROLL \$20
cucumber rolled snow crab, avocado, masago, avocado
- NARUTO SALMON ROLL \$23
cucumber rolled salmon, avocado, masago, avocado
- NARUTO RAINBOW ROLL \$25
cucumber rolled tuna, salmon, hamachi, shrimp avocado, masago, avocado
- TOKYO TOWER \$20
salmon, avocado, tempura roll topped crispy salmon cream cheese, skin, masago, bonito freaks on top

HAND ROLLS

- LOOKS LIKE ICE CREAM CORN**
- ROKKAN HAND ROLL \$9.20
shrimp tempura & spicy tuna roll & crunch
- DRAGON HAND ROLL \$13
Eel & shrimp tempura & avocado & cucumber
- HAMACHI & JALAPENO HAND ROLL \$12
yellowtail & cucumber & Jalapeno & shiso

COMBINATION PLATTERS

- ROKKAN TRIO \$23
tuna tataki/ salmon tataki/ hamachi sashimi jalapeno three kinds of our signature sashimi platter
- ABURI SUSHI SAMPLER \$22
5 KINDS OF BLOWTORCH NIGIRI SUSHI
- SASHIMI SAMPLER \$20
CHEF'S CHOICE 7PC SASHIMI
- SASHIMI DELUXE \$43
CHEF'S BEST
16PC ASSORTED SASHIMI
- SUSHI SAMPLER \$20
CHEF'S CHOICE 7PC NIGIRI SUSHI
- SUSHI DELUXE \$35
CHEF'S BEST 16pc OMAKASE SUSHI, ROLL
- HALF & HALF \$43
CHEF'S BEST SUSHI & SASHIMI PLATTER

prices not included VAT 12% tax

In-dining will be charge service 15% gratuity
8 and more party 20%

Please avoid raw foods when you feel not good.

Dessert

- TEMPURA ICE CREAM \$13
Vanilla/ Green tea/ Chocolate
- BANANA SPRING ROLL \$10
- MOCHI ICE CREAM \$10 2pc
Green tea/ Vanilla/ Mango
- Green Tea Cheese Cake \$12
- Warm Chocolate cake \$12
with ice cream
- Lychee nuts \$6
- Ice cream \$7
Vanilla/Chocolate/Green tea