

## 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  
POTATO CROQUETTE (2p) \$6 tonkatsu sauce dip  
YUZU SHISHITOH PEPPERS \$10 pan-fried, yuzu soy  
SEASONAL VEGETABLE TEMPURA (10p) \$16  
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 SASHIMI 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  
JUMBO SCALLOPS CARPACCIO \$25  
cold pressed extra virgin olive oil, yuzu, sea salt

## MEAT

- MISO CHILE WINGS \$13 hot & spicy crispy fried chicken  
BEEF TATAKI TOWER daikon, negi, garlic, crispy onion ponzu sauce \$16  
CRISPY KUROBUTA PORK SAUSAGE karashi mustard \$8  
HOME MADE JAPANESE BEEF GYOZA (5P) \$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  
LAMB RACK (1P) SKEWERS \$10



## 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 TONKOTSU 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 12 years 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

**Prices Not included 12% VAT government and  
Eat in we will be add service fee (gratuity) 15%,  
Party of over 8 pax will be add 20%**

## 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 \$3
- 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

## SIGNATURE ROLL

- ROKKAN ROLL \$18  
shrimp tempura, cucumber, our signature spicy tuna on top
- MAKE ME CRAZY ROLL \$22  
spicy salmon, 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, tempura roll topped crispy salmon skin, masago, bonito flakes 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
- SHRIMP TEMPURA CRUNCH ROLL \$12  
shrimp tempura, kanikama crab, avocado cucumber, 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, kanikama 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, avocado, 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 coconuts curry sauce on the side
- LOBSTER DYNAMITE \$35  
california roll topped backed lobster, scallop masago, enoki mushroom, creamy sauce on top

## PLATTER

- ABURI SUSHI SAMPLER \$18  
5 KINDS 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

### SIDE

- ADD AVOCADO \$2
- ADD CREAM CHEESE \$2
- SIDE SAUCE \$2
- Steamed Broccoli \$7
- Garlic Spinach \$10
- Steamed vegetables \$7
- Steam rice \$3
- Gluten Free soy sauce \$2
- Gluten Free substitute \$3

**ROKKAN**  
SUSHI

**NO SUSHI NO LIFE !**  
**SUSHIROKKAN.COM**