

SPECIALTY COCKTAILS

Hana Berri \$15

Grey Goose L'Orange, St. Germain, Ozeki Nigori Sake, Lemon Juice, Bunny Sparkling Blueberry Sake

Dragonfly \$15

Bacardi Dragonberry Rum, Lychee Liqueur, Strawberry Puree, Lemon Juice, Orange Bitters, Togarashi

Fire Water \$15

Jalapeño Infused Cazadores Blanco, Owen's Craft Mixers Cucumber+Mint+Lime

The Empress \$18

Empress Gin, Sidetrack Yuzu Liqueur, Raspberry Hibiscus Syrup, Lemon Juice, Simple Syrup

King Ghidorah \$18

Chivas Regal Mizunara, Ancho Reyes, Lime Juice, Mango Puree, Fresno Pepper

My Prerogative \$15

Haku Japanese Vodka, Om Coconut Lychee Liqueur, Gekkeikan Black & Gold Sake

Walk This Way \$18

Kikori Japanese Whisky, Cinzano Sweet & Dry Vermouth, Rosemary Simple Syrup

Sake To Me \$15

Gekkeikan Black & Gold Sake, Absolut Grapefruit, Lemon Verbena Mint Syrup, Lime Juice, Peycheuds Bitters

Marigolden \$18

Martell Blue Swift Cognac, Areceli Marigold Liqueur, Dekuyper Blackberry Brandy, Lemon Juice, Simple Syrup

BOMBS

Bunny Bomb \$12

Bacardi Dragonberry, Bunny Sparkling White Peach Sake

Drunken Kitty \$12

Ambros Banana Whiskey, Chocolate Bitters, Wednesday Cat Belgian Style Ale

The Secret Ninja \$12

Absolut Juice, Apple Puree, Lemon Juice, Owen's Craft Mixers Ginger+Lime

Loaded Modelo \$12

Bacardi Lime, Modelo Especial

Black & Gold \$12

Effen Yuzu Citrus, Gekkeikan Black & Gold Sake, Owen's Craft Mixers Cucumber+Mint+ Lime

The C-Note \$12

Cenote Blanco, Mango Puree, Ballast Point Mango Even Keel IPA

SAKE BOMB PACKAGE \$80

80oz of Kirin Ichiban Beer with 16oz of Sake Rok House Sake

CLASSICS

Off the Strip \$18

Smooth Ambler Contradiction, Gonzalez Byass Sweet Vermouth, Aperol, Gekkeikan Black & Gold Sake

Old Smokey Knights \$18

Cazadores Reposado, Silencio Mezcal, Simple Syrup, Orange Bitters

Saru 47 \$18

Monkey 47 Gin, Source One Single Estate Vodka, Dolin Genopy Le Chamois, Lavender Honey

Rhythm Nation \$18

Bacardi Lime, Yuzu Juice, Luxardo Maraschino Liqueur, Simple Syrup, Grapefruit Bitters

PUNCH BOWLS

Pink Pagoda \$60

Absolut Grapefruit, Takura Plum Wine, Notorious Pink Rose, Owen's Craft Mixers Grapefruit+Lime

The Koi Pond \$60

Jameson, Bols Amaretto, Lime Juice, Simple Syrup, Muddled Black Cherries

Fohito \$60

Stoli Raspberry, Sidetrack Yuzu Liqueur, Lime Juice, Simple Syrup, Club Soda, Sprite, Blackberries, Mint Leaves

Sagura Sangria \$60

Red, White and Pink options

Champagne Knights \$60

Casa Noble Crystal, Ancho Reyes, Cava, Lime Juice, Mango Puree, Ginger Liqueur

BOTTLED BEER

Budweiser \$8

Bud Light \$8

Stella Artois \$8

Tokyo Black Porter \$9

Wednesday Cat Belgian Style Ale \$9

Coedo Shiro Hefeweizen \$9

Ballast Point Mango Even Keel IPA \$9

Kagua Farmhouse Yuzu Saison \$10

DRAUGHT BEER

Kirin Ichiban \$9

Corona Premier \$9

New Belgium Fat Tire White \$9

Modelo Especial \$9

Sierra Nevada Hazy Little Thing IPA \$9

Victory Golden Monkey \$9

WINE

Sparkling

Campo Viejo Cava	GI Btl
Indigenous Prosecco	\$10 \$38
Martini & Rossi Rose	\$11 \$36
GH Mumm Brut	\$12 \$46
Perrier-Jouet Blason Rose	\$18 \$125
Veuve Clicquot 750 mL 1.5 L	\$300
Perrier-Jouet Epoque Rose	\$350 \$675
Cristal	\$750
Dom Perignon	\$650
	\$550

Red Wine

Velvet Devil Merlot	GI Btl
District 7 Pinot Noir	\$12 \$40
Alcance Cabernet	\$12 \$40
Ranch 32 Cabernet	\$15 \$52
Brancaia Tre Red Blend	\$12 \$48
	\$13 \$49

White Wine

Infamous Goose Sauvignon Blanc	GI Btl
Matanzas Creek Sauvignon Blanc	\$12 \$42
Talbott Kali Hart Chardonnay	\$13 \$45
Brown Heritage Chardonnay	\$14 \$48
Kung Fu Girl Riesling	\$13 \$46
Conundrum White Blend	\$12 \$42
	\$12 \$42

Other

Takura Plum Wine	GI Btl
Notorious Pink Rose	\$10 \$40
	\$13 \$50

SAKE

Sparkling

Banzai Bunny Sparkling Blueberry	Cf Btl
Banzai Bunny Sparkling Yuzu	\$30
Banzai Bunny Sparkling White Peach	\$30
Banzai Bunny Sparkling Natural	\$30

Nigori

Ozeki Nigori	Cf Btl
Gozenshu Boidaimoto Junmai	\$24 \$72
Ozeki One Cup Nigori 180 mL	\$35 \$110
	\$12

Nama

Narutotai	Cf Btl
Fukucho	\$30 \$80
Dewasansan	\$45 \$130
	\$35 \$110

Junmai

Shichida 75	Cf Btl
Gekkeikan Black & Gold	\$33 \$95
Sake Rok Private Label	\$20 \$60
	\$25

Junmai Ginjo

Kikusui 1.8 L	Cf Btl
Kizakura 300mL	\$24 \$160
Rihaku Wandering Poet	\$10
	\$35 \$100

Junmai Daiginjo

Four Fox	Cf Btl
Kubota Manju	\$250
Kotsuzumi Rojo Hana Ari	\$200
Soto	\$350
Ozeki One Cup Daiginjo 180 mL	\$35 \$100
	\$12

SEASONAL FLIGHTS

Sake Flights	\$MP
Japanese Whisky	\$MP

STARTERS

Edamame \$7  

Soybeans, Sea Salt, Lime

Edamame ROK \$9 

Soybeans, Asian Garlic Butter, Lime

Miso Soup \$6 

Tofu, Wakame

Cucumber Sunomono \$7  

English Cucumber, Amazu, Goma

Shishito Peppers \$9  

Crispy Garlic, Lime, Sea Salt

Seaweed Salad \$7 

Hiyashi Wakame, Kaiso Men, Ponzu

SMALL PLATES

***ROK Shrimp Tempura \$19**

Spicy Mayo, Black Truffle Vinaigrette

***Salt & Pepper Shrimp \$17** 

Crispy Garlic, Togarashi, Shiso Aioli

***Beef Satay \$15**

Sweet Chili Coleslaw, Spicy Honey Soy

***Crispy Rice \$17**

Spicy Tuna, Serrano Pepper, Micro Cilantro, Ponzu

Gyoza ROK \$16

Pork or Vegetarian, Su-Shoyu

***Sake ROK Sliders \$18**

Spicy Tomato Jam, House Pickles, Truffle Aioli, Tempura Onion

***Karaage \$15**

Ginger Garlic Marinated Chicken, Furikake, Citrus Aioli

***Pork Belly \$22**

Crispy Honeycomb Pork Belly with Foie Gras, Micro Chives, Micro Bull's Blood with Black Pepper Soy

***Baked Crab Burritos \$16**

Baked Spicy Kani, Negi, Avocado, Crispy Onion, Soy Paper

ENTREES

***Miso Sea Bass \$30** 

Balsamic, Citrus Air

***ROK Chicken \$26**

Sweet Potato Puree, Spicy Teriyaki, Asparagus

***Seared Ahi Tuna Steak \$28**

Seasonal Vegetables, Chimichurri

***Hanger Steak \$38** 

Sweet Potato & Beet Puree, Garlic Spinach

***Filet Toban Yaki \$36**

Angus Filet Mignon, Wild Mushroom, Asparagus, Garlic Ponzu

***Shrimp Risotto \$28**

Shrimp, Pacilla Pepper Sauce, Asian Risotto, Micro Intensity

Ribeye \$54

Spinach Mash Potato, Aji Amarillo, Black Garlic Wine Sauce, Brussel, Rainbow Carrots

***42oz Wagyu Tomahawk Steak \$200** 

Foie Gras Butter, Choice of Side

*Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of food borne illness

RAW BAR

***Beef Tataki \$19**

Red Onion, Chili Ponzu, Crispy Garlic, Micro Intensity

***Tuna Tataki \$18**

Crispy Garlic, Wakame, Sesame Ponzu

***Hamachi Serrano \$18**

Serrano Pepper, Pomegranate Ponzu, Korean Chili Powder

***Togarashi Seared Salmon \$18**

Kirin Ichiban Foam, Red Onion, Micro Chives, Kaiware

***Amberjack Carpaccio \$25**

Serrano Pepper, Micro Chives, Micro Bull's Blood, Truffle Oil, Yuzu Soy

***Carpaccio Sampler Plate \$34**

Variety of 4 Carpaccios

***Tuna Ceviche \$16**

Big Eye Tuna, Lime, Orange, Jalapeño, Ginger, Coconut Milk, Sliced Fennel, Mango

***Salmon Ceviche \$16**

Salmon, White Onion, Roma Tomatos, Jalapeño, Fresno Peppers, Cilantro, Lemons, Red Radish topped with Salmon Skin Crisps

***Hamachi Ceviche \$16**

Yellowtail, Red Onion, Ginger, Jalapeño, Daikon, Rayu, Yuzu Soy, Togarashi

***Shrimp Ceviche \$16**

Shrimp, Lime, Tomato, Red Onion, Pineapple, Togarashi, Jalapeño

***Ceviche Sampler Plate \$34**

Variety of 4 Ceviches

***Oysters Half \$30 | Dozen \$60**

Chef's Selection of Oysters on Crushed Ice with Wasabi-Apple, Cocktail Sauce, ROK Mignonette

TEMPURA

Kirin Ichiban Beer Batter

Green Bean Tempura \$13

Shiso Aioli

Mixed Vegetables \$12 

Mentsuyu

***Shrimp \$15**

Mentsuyu

***Shrimp & Vegetables \$15**

Mentsuyu

SIDES

Crispy Brussel Sprouts \$12

Bacon Streusel, Asian Pear, Honey, Fish Sauce

Roasted or Steamed Vegetables \$11  

Seasonal Selection

Charred Asparagus \$10  

Preserved Lemon, Sea Salt

Togarashi Fries \$11 

Shiso Aioli

Kimchi Fried Rice \$12

Kimchi Sauce, Portobello Mushroom, Carrots, Negi

Coconut Rice \$8  

Scallion, Coconut Flakes

Steamed Rice \$5 | \$6  

White or Brown

GODZILLA PLATTER

Presented on a Smoking Godzilla Serving Platter

***6 Specialty Rolls \$200**

Girl on the Beach, El Chapo, Tiger Roll, Tempura Roll, Ronin Roll, Shogun Roll

HOT STONE

Your choice of Domestic or A5 Japanese Wagyu Beef with an array of sauces, spices & accompaniments. 4oz minimum

Domestic \$17 per oz

Japanese A5 \$MP per oz

SPECIALTY ROLLS

***Tiger Roll \$21**

Shrimp Tempura, Cucumber, Avocado, Spicy Tuna, Negi, Spicy Dynamite Sauce

***Girl on the Beach \$19**

Ebi, Kani, Cucumber, Avocado, Negi, Topped with Maguro, Screaming O Sauce

***Tempura Roll \$16**

Salmon, Avocado, Cream Cheese, Eel Sauce, Spicy Mayo

Chicken Katsu Roll \$17

Chicken Katsu, Lettuce, Carrot, Avocado, Chipotle Mayo

***Ronin Roll \$20**

Shrimp Tempura, Red Onion, Avocado, Spicy Kani, Truffle Ponzu Demi, Negi

***El Chapo Roll \$18**

Spicy Kani, Ebi, Cucumber, Avocado, Lemon Slices, Tomatillo Sauce, Micro Cilantro

***Shogun Roll \$20**

Green Bean Tempura, Chipotle Salmon, Red Ginger, Togarashi Seared Salmon, Ponzu

***Spicy Samurai Roll \$18**

Spicy Yellowtail, Salmon, Cucumber, Red Onion, Jalapeño Vinaigrette, Chili Threads

***ROK & Roll \$19**

Tuna, Salmon, Yellowtail, Spicy Kani, Shiso, Cucumber, Yuzu Soy

***Kamikaze Roll \$21**

Shrimp Tempura, Jalapeno, Avocado, Tuna, Jalapeño Vinaigrette, Eel Sauce, Lime Juice, Micro Cilantro

***Volcano Roll \$19**

Shrimp Tempura, Avocado, Gobo, Cream Cheese, Flaming Jalapeño

Veggie Maki \$14 ✓

Shiitake Mushroom, Gobo, Shibazuke, Tomato Ponzu, Pickled Ginger, Cucumber

***High Steaks Roll \$40**

A5 Wagyu, Alaskan King Crab, Asparagus Tempura, Foie Gras Butter, Truffle Ponzu Demi

OMAKASE

***Chef Selection Sashimi \$40**

***Omakase for 2 \$100**

SASHIMI & NIGIRI

Per Piece

***Maguro \$5**

Tuna

***O Toro \$15**

Tuna Belly

***Hamachi \$5**

Yellowtail

***Kanpachi \$7**

Amberjack

***Sake \$5**

Salmon

***Hirame \$5**

Fluke

***Tamago \$5**

Egg Omelet

***Tobiko \$4**

Flying Fish Roe

***Hotate \$6**

Scallop

Ebi \$5

Shrimp

***Tako \$5**

Octopus

***Unagi \$7**

Freshwater Eel

***Madai \$7**

Japanese Snapper

***Kani \$10**

King Crab

***Uni \$10**

Sea Urchin

***Ikura \$6**

Salmon Roe

***Bincho**

Maguro \$5

Albacore

HAND OR CUT ROLLS

***King Crab California \$17**

***Shrimp Tempura \$12**

***Toro Scallion \$18**

***Yellowtail Jalapeño \$11**

***Tuna \$11**

***Spicy Tuna \$12**

Eel Avocado \$12

***Salmon Avocado \$11**

Cucumber \$7

Avocado \$7

DESSERTS

Mochi \$10 (GF)

Soft Japanese Rice Cake filled with Ice Cream. 2 Pieces.

Honey Toast \$18

Buttery Sweet Goodness with Ice Cream & Fresh Berries

Sumo Honey Toast \$65

Buttery Sweet Goodness with Ice Cream & Fresh Berries

Ichigo Roll \$16 (GF)

Fresh Strawberries, Cream Cheese, Rice Crispy Treats, Whipped Cream, Fresh Mangos, Chocolate Dipping Sauce

(GF) Gluten Free

✓ Vegan

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