

All You Can Eat

AYCE \$25

Classic Rolls
Limited Nigiri
Starters
Mochi

ROK AYCE \$35

Specialty Rolls (Excl. High Steaks)
Classic Rolls
Limited Nigiri
Starters
Mochi

RULES

Absolutely no sharing between AYCE Guest and A La Carte Guest
Guest will be charged A La Carte prices for leftovers including rice
Time is limited to 1 hour
Guest can only order three items at a time
Parties of 6 or more will be charged a service fee
AYCE cannot be used in conjunction with any promotions

Starters

Miso Soup \$3
Tofu, Wakame

Shishito Peppers \$6
Crispy Garlic, Lime, Sea Salt

ROK Ramen \$13
Pork Belly, Noodles, Ramen Egg, Negi, Corn, Nori

ROK Shrimp Tempura \$12
Spicy Mayo, Black Truffle Vinaigrette

Edamame \$3
Soybeans, Sea Salt, Lime

Seaweed Salad \$6
Hiyashi Wakame, Ponzu, Shaved Carrot

Soba Noodle \$6
Mentsuyu Dashi, Daikon Grashi, Negi

Gyoza ROK \$10
Pork or Vegetarian, Su-Shoyu

Edamame ROK \$4
Soybeans, Asian Garlic Butter, Chili

Cucumber Sunomono \$5
English Cucumber, Amazu, Goma

Specialty Rolls

***Peter Parker Roll \$16**
Panko Fried Soft Shell Crab, Cucumber, Avocado, Yamagobo, Kaiware, Bubu Arare, Sherry Eel Reduction

***Tempura Roll \$12**
Salmon, Avocado, Cream Cheese, Eel Sauce, Spicy Mayo

***Girl on the Beach Roll \$16**
Ebi, Kani, Cucumber, Avocado, Negi, Topped with Maguro, Screaming O Sauce

***El Chapo Roll \$17**
Spicy Kani, Shrimp, Cucumber, Avocado, Lemon Slices, Tomatillo Sauce

***ROK & Roll \$17**
Tuna, Salmon, Yellowtail, Spicy Kani, Shiso, Cucumber

Chicken Katsu Roll \$17
Chicken Katsu, Lettuce, Carrot, Avocado, Chipotle Mayo

***High Steaks \$50**
As Wagyu Beef, Alaskan King Crab, Tempura Asparagus, Foie Gras Butter, Truffle Ponzu Demi-Glace

***Spicy Samurai Roll \$15**
Spicy Yellowtail, Salmon, Cucumber, Red Onion, Jalapeno Vinaigrette, Chili Threads

***Tiger Roll \$17**
Shrimp Tempura, Cucumber, Avocado, Spicy Tuna, Negi, Spicy Dynamite Sauce

***Kamikaze Roll \$18**
Shrimp Tempura, Jalapeno, Avocado, Tuna, Jalapeno Vinaigrette, Eel Sauce, Lime Juice, Micro Cilantro

***Volcano Roll \$16**
Eel, Cream Cheese, Avocado, Spicy Kani & Scallop, Baked with Spicy Dynamite Sauce

***Westside Roll \$15**
Kani, Avocado, Asian Pear, Soy Paper, Peanut Curry Sauce

***49th State Roll \$16**
Kani, Cucumber, Avocado, Salmon, Citrus Aioli

***Veggie Maki \$11**
Shiitake Mushroom, Gobo, Shibazuke, Tomato Ponzu, Pickled Ginger

Nigiri - AYCE \$5 & Under

***Maguro \$5**
Tuna

***O toro \$15**
Tuna Belly

***Hamachi \$5**
Yellowtail

***Kanpachi \$7**
Amberjack

***Sake \$5**
Salmon

***Iburi Sake \$6**
Smoked Salmon

***Bincho Maguro \$5**
Albacore

***Hirame \$5**
Fluke

***Ama Ebi \$10**
Sweet Prawn

***Ebi \$5**
Shrimp

***Saba \$5**
Mackerel

***Tako \$5**
Octopus

***Ika \$4**
Squid

***Unagi \$5**
Freshwater Eel

***Anago \$5**
Smoked Sea Eel

***Madai \$7**
Japanese Snapper

***Hotate \$6**
Scallop

***Kani \$10**
King Crab

***Uni \$8**
Sea Urchin

***Ikura \$5**
Salmon Roe

***Tobiko \$4**
Flying Fish Roe

***Tamago \$5**
Egg Omelet

Desserts

Mochi \$6
Soft Japanese Rice Cake Filled with Ice Cream

Honey Toast \$14
Buttery sweet goodness with Ice Cream and Fresh Berries

Bento Box \$17

Choice of:
Katsu Pork
Shrimp Tempura
Karaage
Steamed Buns
Served with Miso Soup, Steamed Rice, Cucumber Roll and Cucumber Sunomono

Hand or Cut Rolls

***California Crab \$12**

***Shrimp Tempura \$7**

***Yellowtail Scallion \$7**

***Yellowtail Jalapeno \$7**

Avocado \$5

***Tuna \$8**

***Spicy Tuna \$7**

Eel Avocado \$7

Eel Cucumber \$7

***Salmon Avocado \$6**

Cucumber \$5

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