

Starters

Edamame \$4 @ V
Soybeans, Sea Salt, Lime

Edamame ROK \$5 @
Soybeans, Asian Garlic
Butter, Chili

Cucumber Sunomono \$6 @ V
English Cucumber, Amazu, Goma

Shishito Peppers \$7 @ V
Crispy Garlic, Lime, Sea Salt

Seaweed Salad \$7
Hiyashi Wakame, Ponzu, Shaved
Carrots

ROK Shrimp Tempura \$13
Spicy Mayo, Black Truffle Vinaigrette

Gyoza ROK \$11
Pork or Vegetarian, Su-Shoyu

Soup & Noodle

Miso Soup \$4 @
Tofu, Wakame

Soba Noodles \$7
Mentsuyu Dashi, Daikon Oroshi, Negi

ROK Ramen \$14
Pork Belly, Egg, Negi, Corn, Nori

Specialty Rolls

***Tiger Roll** \$20
Shrimp Tempura, Cucumber, Avocado, Spicy
Tuna, Negi, Spicy Dynamite Sauce

***Girl on the Beach Roll** \$19
Ebi, Kani, Cucumber, Avocado, Negi, Topped
with Maguro, Screaming O Sauce

***Tempura Roll** \$15
Salmon, Avocado, Cream Cheese, Eel Sauce,
Spicy Mayo

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

***El Chapo Roll** \$18
Spicy Kani, Shrimp, Cucumber, Avocado,
Lemon Slices, Tomatillo Sauce

***49th State Roll** \$17
Kani, Cucumber, Avocado, Salmon, Citrus Aioli

***High "Steaks"** \$40
A5 Wagyu Beef, Alaskan King Crab, Tempura Asparagus,
Foie Gras Butter, Truffle Ponzu Demi-Glace

***Spicy Samurai Roll** \$18
Spicy Yellowtail, Salmon, Cucumber, Red
Onion, Jalapeno Vinaigrette, Chili Threads

***ROK & Roll** \$19
Tuna, Salmon, Yellowtail, Spicy Kani, Shiso,
Cucumber

***Kamikaze Roll** \$20
Shrimp Tempura, Jalapeno, Avocado, Tuna,
Jalapeno Vinaigrette, Eel Sauce, Lime Juice,
Micro Cilantro

***Volcano Roll** \$18
Eel, Cream Cheese, Avocado, Spicy Kani &
Scallop, Baked with Spicy Dynamite Sauce

***Veggie Maki** \$13 V
Shiitake Mushroom, Gobo, Shibazuke, Tomato
Ponzu, Pickled Ginger

***Peter Parker Roll** \$19
Panko Fried Soft Shell Crab, Cucumber,
Avocado, Yamagobo, Kaiware, Bubu Arare,
Sherry Eel Reduction

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

Sweets

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

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

Bento Box \$18

Served with Miso Soup, Steamed Rice,
Cucumber Roll and Cucumber Sunomono

Choice of:
Katsu Pork
Shrimp Tempura
Karaage
Steamed Buns

Hand or Cut Rolls

***California Crab** \$13

***Shrimp Tempura** \$8

***Yellowtail Scallion** \$8

***Yellowtail Jalapeno** \$8
Avocado \$6

***Tuna** \$9

***Spicy Tuna** \$8

Eel Avocado \$8

Eel Cucumber \$8

***Salmon Avocado** \$7
Cucumber \$6

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

GF Gluten Free

V Vegan

@sakeroklv | sakeroklv.com