

Small Plates

*Tuna Tataki \$17
Crispy Garlic, Avocado, Citrus Soy, Coriander

*Beef Tataki \$20
Red Onion, Micro Mizuna, Chili Ponzu, Crispy Garlic

Salt and Pepper Shrimp \$16
Crispy Garlic, Shichimi, Shiso Aioli

ROK Shrimp Tempura \$18
Spicy Mayo, Black Truffle Vinaigrette

*Crispy Sashimi Tacos \$15
Yellowtail, Soy Ginger, Jalapeno, Avocado / Big Eye Tuna, Spicy Mayo, Cucumber

*Crispy Rice \$16
Spicy Tuna, Serrano Pepper, Coriander, Ponzu

*Hamachi Serrano \$17
Serrano, Coriander, White Ponzu, Ginger

Gyoza ROK \$15
Pork or Vegetarian, Su-Shoyu

*Sake ROK Sliders \$18
Spicy Tomato Jam, House Pickles, Truffle Aioli, Tempura Onion

Karaage \$12
Ginger Garlic Marinated Chicken, Furikake, Citrus Aioli

*ROK Ceviche \$15
Ginger, Red Onion, Jalapenos, Yuzu Soy

*Baked Crab Hand Rolls \$20
Baked Spicy Kani, Negi, Avocado, Crispy Onion, Soy Paper

Pork Belly \$15
Sweet Potato Puree, Maitake, Celery, Preserved Lemon

*Togarashi Seared Salmon \$16
Kirin Ichiban Foam, Red Onions, Micro Chives, Radish Sprouts,Ponzu

Tempura

Mixed Vegetable \$11
Agedashi Tofu \$9

Shrimp \$15
Shrimp and Vegetable \$15

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



Starters

Miso Soup \$6
Tofu, Wakame

Edamame \$6
Soybeans, Sea Salt, Lime

Edamame ROK \$7
Soybeans, Asian Garlic Butter, Chili

Shishito Peppers \$9
Crispy Garlic, Lime, Sea Salt

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

Cucumber Sunomono \$7
English Cucumber, Amazu, Goma

Soba Noodle \$10
Mentsuyu Dashi, Daikon Oroshi, Negi

ROK Ramen \$18
Pork Belly, Noodles, Ramen Egg, Negi, Corn, Nori

Specialty Rolls

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

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

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

*Girl on the Beach Roll \$18
Ebi, Kani, Cucumber, Avocado, Negi, Topped with Maguro, Screaming O Sauce

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

*ROK & Roll \$18
Tuna, Salmon, Yellowtail, Spicy Kani, Shiso, Cucumber Wrap

*High "Steaks" \$50
AS 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

*Tiger Roll \$19
Shrimp Tempura, Cucumber, Avocado, Spicy Tuna, Negi, Spicy Dynamite Sauce

*Kamikaze Roll \$21
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

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

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

*Veggie Maki \$12
Shiitake Mushroom, Gobo, Shibazuke, Tomato Ponzu, Pickled Ginger

Hot Stone

*Your choice of Domestic or A5 Japanese Wagyu Beef with an array of sauces, spices and accompaniments

Domestic \$15 oz
Japanese A5 \$MP



Sashimi/Nigiri

*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

*Tamao \$5
Egg Omelet

*Omakase

12 Piece Chef Selection Sashimi \$40
6 Piece Nigiri and Westside Roll \$55

Hand or Cut Rolls

*King Crab California \$17

*Shrimp Tempura \$9

*Toro Scallion \$16

*Yellowtail Scallion \$10

*Yellowtail Jalapeno \$10

Avocado \$5

*Tuna \$10

*Spicy Tuna \$11

Eel Avocado \$10

Eel Cucumber \$10

*Salmon Avocado \$10

Cucumber \$5

Raw Bar

*Oysters - Half \$24 Dozen \$42
Chef's Selection of Oysters on crushed ice with Wasabi-Apple, Tomato Ponzu, ROK Mignonette

*Seafood Platter \$45
Chef's Selection Oysters, Jumbo Prawns, King Crab Leg and ROK Ceviche

Godzilla Platter \$200

*5 Specialty Rolls
Girl on the Beach, El Chapo, Tiger, ROK & Roll, Tempura Roll

*Chef Selection 8 Piece Sashimi/Nigiri Combination
Presented on a Smoking Godzilla Serving Platter



Sides

Crispy Brussels Sprouts \$12
Bacon Streusel, Asian Pear, Honey, Fish Sauce

Roasted or Steamed Vegetables \$10
Seasonal Selection

Charred Asparagus \$9
Preserved Lemon, Sea Salt

Toban Yaki \$15
Wild Japanese Mushrooms, Charred Scallion, Coconut Milk, Yuzu-Soy

Furikake Fries \$10
Shiso Aioli

Elote "Japanese Style" \$12
Roasted Corn, Pasilla, Fresno Chili, Yuzu

Coconut Rice \$7
Scallion, Coconut Flake

Steamed Rice \$5/6
White or Brown

Sweets

Mochi \$10
Soft Japanese Rice Cake Filled with Ice Cream

Honey Toast \$18 Sumo Honey Toast \$65
Buttery sweet goodness with Ice Cream and Fresh Berries

Tempura Ice Cream \$12
Almond Crust, Vanilla Bean Ice Cream, Fresh Berries