

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

Edamame \$4  
Soybeans, Sea Salt, Lime

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

Cucumber Sunomono \$6  
English Cucumber, Amazu, Goma

Shishito Peppers \$7  
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

***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** 
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

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

Sweets

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

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

 Gluten Free

 Vegan

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