


## Small Plates

**\*Tuna Tataki \$18**  
Crispy Garlic, Avocado, Citrus Soy, Micro Cilantro

**\*Beef Tataki \$19**  
Red Onion, Micro Mizuna, Chili Ponzu, Crispy Garlic

**Salt and Pepper Shrimp \$17**   
Crispy Garlic, Shichimi, Shiso Aioli

**ROK Shrimp Tempura \$19**  
Spicy Mayo, Black Truffle Vinaigrette

**Beef Satay \$15**  
Beef Skewer, Spicy Honey Soy

**\*Crispy Sashimi Tacos \$17**  
Yellowtail, Soy Ginger, Jalapeno, Avocado, Big Eye Tuna, Spicy Mayo, Cucumber

**\*Crispy Rice \$17**  
Spicy Tuna, Serrano Pepper, Micro Cilantro, Ponzu

**\*Hamachi Serrano \$17**  
Serrano, Micro Cilantro, White Ponzu, Ginger

**Shrimp Ceviche Tacos \$15**  
Shrimp, Grilled Pineapple, Avocado Vinaigrette

**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


**\*ROK Ceviche \$12**  
Ginger, Red Onion, Jalapenos, Yuzu Soy

**\*Baked Crab Hand Rolls \$16**  
Baked Spicy Kani, Negi, Avocado, Crispy Onion, Soy Paper

**Pork Belly \$17**  
Sweet Potato Puree, Maitake, Celery, Preserved Lemon

**\*Togarashi Seared Salmon \$19**  
Kirin Ichiban Foam, Red Onions, Micro Chives, Radish Sprouts, Ponzu

## Tempura

**Mixed Vegetables \$11** 

**Agedashi Tofu \$9** 

**Shrimp \$15**

**Shrimp and Vegetables \$15**


 Gluten Free

 Vegan


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



## Starters

**Edamame \$7**   
Soybeans, Sea Salt, Lime

**Edamame ROK \$9**   
Soybeans, Asian Garlic Butter, Chili

**Cucumber Sunomono \$7**   
English Cucumber, Amazu, Goma

## 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, Micro Cilantro

**\*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

## Entrées

**Citrus Miso Chilean Sea Bass \$28**   
Balsamic, Citrus Air

**\*Togarashi Scottish Salmon \$26**   
Citrus Sauté Bok Choy

**\*Pan Seared Scallops \$30**  
Root Vegetables, Yuzu Soy Butter

**ROK Chicken \$26**  
Sweet Potato Puree, Teriyaki, Asparagus

**Grilled Cauliflower \$20**   
Bok Choy, Crispy Tofu, Miso Vinaigrette

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

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

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

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


**\*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

## Soup & Noodle

**Miso Soup \$6**   
Tofu, Wakame

**Soba Noodles \$10**  
Mentsuyu Dashi, Daikon Oroshi, Negi

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

## Hot Stone

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

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

**\*Tamago \$5**  
Egg Omelet

## \*Omakase

Chef Selection Sashimi \$40  
Omakase for 2 \$100

## Hand or Cut Rolls

**\*King Crab California \$17**

**\*Shrimp Tempura \$10**

**\*Toro Scallion \$16**

**\*Yellowtail Scallion \$11**

**\*Yellowtail Jalapeno \$11**

**Avocado \$7**

**\*Tuna \$11**

**\*Spicy Tuna \$12**

**Eel Avocado \$11**

**Eel Cucumber \$11**

**\*Salmon Avocado \$11**

**Cucumber \$7**

## Raw Bar

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

**\*Seafood Platter \$45**  
Chef's Selection Oysters, Shrimp, 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 Nigiri**  
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, Coconut Milk, Yuzu-Soy

**Furikake Fries \$10**   
Shiso Aioli

**Truffle Butter Corn \$12**   
Roasted Sweet Corn, Truffle, Shallots

**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

**Crème Brûlée \$10** 

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