



Starters

Miso Soup \$6
Tofu, Coriander

Edamame \$6
Soybeans, Sea Salt, Lime

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

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

Seaweed Salad \$9
Goma Wakame, Aka Tosaka, Crispy Garlic

Cucumber Sunomono \$8
Cucumber, Wakame, Ginger, Ponzu, Sesame Seed

Organic Mixed Greens \$9
Ponzu Vinaigrette

Soba Noodle \$8
Miso Vinaigrette, Pickled Shimeji, Ikura

Spicy Tonjiru Soup \$16
Pork Belly, Green Onion, Spicy Miso Broth



Raw Bar

Oysters
East Coast
Blue Point \$3
BeauSoleil \$4

West Coast
Kumomoto \$4
Kusshi \$5

Jumbo Shrimp \$7
Alaskan King Crab \$MP

Tempura

Mixed Vegetable \$11
Wild Japanese Mushrooms \$11
Tofu \$9
Shrimp \$15
Shrimp and Vegetable \$15

Small Plates

Tuna Tataki \$15
Crispy Garlic, Avocado, Citrus Soy, Coriander

Wagyu Beef Tataki \$16
Momiji Uroshi, Shimeji Mushroom, Ponzu, Celery

Salt and Pepper Shrimp \$14
Crispy Shrimp, Dry Miso, Crispy Garlic, Shichimi, Shiso Aioli

Broiled Alaskan King Crab \$20
Aji Amarillo, Serrano Oil, Key Lime

ROK Shrimp Tempura \$18
Spicy Tobanjan Aioli, Truffle Ponzu

Crispy Sashimi Tacos \$15
Yellowtail, Soy Ginger, Avocado, Big Eye Tuna, Tobanjan, Cucumber, Avocado

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

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

Hamachi Serrano \$15
Hamachi, Serrano, White Ponzu, Chive

Berkshire Pork Dumplings \$15
Su-Shoyu

Japanese Wagyu Sliders \$21
Foie Gras, Red Onion Marmalade, Spicy Tomato Jam

Karaage \$12
Japanese Fried Chicken, Crispy Chicken Skin

ROK Ceviche \$18
Sashimi, Citrus Soy, Ginger

Baked Crab Hand Rolls \$20
Baked Snow Crab, Spicy Aioli, Avocado, Soy Paper

Pork Belly \$12
Sweet Potato, Maitake

Sides

Crispy Brussels Sprouts \$10
Bacon Streusel, Asian Pear, Honey, Fish Sauce

Roasted or Steamed
Vegetables \$7
Seasonal

Charred Asparagus \$9
Preserved Lemon, Sea Salt

Roasted Squash \$12
Spicy Pepitas, Japanese Yogurt, Honey

Snap Peas \$7
Sweet Soy, Sesame

Coconut Rice \$6
Scallion, Coconut Flake

Steamed Rice \$5
White or Brown

Maguro \$5
Tuna

O toro \$15
Tuna

Hamachi \$5
Yellowtail

Kanpachi \$7
Amberjack

Sake \$5
Salmon

Iburi Sake \$6
Smoked Salmon

Bicho Maguro \$5
Albacore

Hirame \$5
Fluke

Ama Ebi \$10
Sweet Prawn

Ebi \$5
Shrimp

Saba \$5
Mackerel

Shima Aji \$6
Striped Jack

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 \$6
Sea Urchin

Ikura \$5
Salmon Roe

Tobiko \$4
Flying Fish Roe

Uzura \$3
Quail Egg

Tamago \$3
Egg Omelet

Entrees

Miso-Marinated Black Cod \$28
Oshinka, Balsamic Glaze

Pan Roasted Salmon \$26
Shishito, Coconut Lime

Pan Seared Scallops \$26
Root Vegetables, Yuzu Soy Butter

ROK Chicken \$25
Bok Choy, Sweet Potato Puree, Spicy Teriyaki Sauce

Hanger Steak \$36
Edamame, Chanterelle Mushroom, Aka Miso

Dry Aged New York Strip \$42
Broccoli, Shiitake Mushroom, Wasabi Demi-Glace

42 oz. Wagyu Tomahawk Steak \$165
Foie Gras Butter

Grilled Cauliflower \$18
Bok Choy, Crispy Tofu



Godzilla Platter

\$200

Choice of 6 Specialty Rolls
(Excluding Tableside Sensei)

Chef Selection 10 Piece Nigiri/ Sashimi Combination
Presented on a Smoking Godzilla Serving Platter

Specialty Rolls

49th State Roll \$16
King Crab, Cucumber, Avocado, Salmon

Tempura Roll \$12
Eel, Snow Crab, Avocado, Cream Cheese, Eel Sauce, Spicy Mayo

Not Yet A Butterfly Roll \$17
Cucumber, Eel, Avocado, Eel Sauce, Gyoza Chip

Puff the Magic Dragon Roll \$16
Snow Crab, Avocado, Eel, Cucumber, Eel Sauce

Girl on the Beach Roll \$17
Ebi, Snow Crab, Cucumber, Avocado, Topped with Maguro, Screaming O Sauce

El Chapo Roll \$18
Spicy Snow Crab, Shrimp, Cucumber, Avocado, Tomatillo Sauce

I'm Philled with Cream Roll \$16
Smoked Salmon, Cucumber, Cream Cheese, Avocado, Soy Paper

ROK & Roll \$20
Snow Crab, Tuna, Salmon, Yellowtail, Cucumber, Citrus Soy

Spicy Samurai Roll \$17
Spicy Tuna, Avocado, Baked Eel, Sherry Eel Reduction, Wasabi Tobiko

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

The Colorful Roll \$17
Cucumber, Mango, Avocado, Tempura Flake, Spicy Shrimp, Mango Salsa

Volcano Roll \$17
Eel, Cream Cheese, Avocado, Spicy Snow Crab & Scallop, Baked with Spicy Dynamite Sauce

Westside Roll \$18
King Crab, Avocado, Asian Pear, Soy Paper, Peanut Curry Sauce

Peter Parker Roll \$18
Soft Shell Crab, Cucumber, Avocado, Eel Sauce

The Colonel's Roll \$16
Fried Chicken, Romaine, Avocado, Chipotle Sauce

Cucumber Maki \$12
Shiitake Mushroom, Gobo, Shibezuke, Tomato Ponzu

Fancy" Wagyu Beef Maki \$20
Seared Wagyu, Snow Crab Tempura, Grilled Asparagus, Ponzu-White Truffle Vinaigrette

Table-Side Sensei

\$200

Sushi made table side by an Executive Chef

Shihan Roll

Ankimo, Wagyu, Scallion, Tempura Flake, Caviar, Black Truffle Vinaigrette

Shuseki

Live Lobster Sashimi, Caviar, Ankimo, Live Ama Ebi

add on

Kancho \$20 (Minimum Table Order)
Toro Nigiri, Seared Foie Gras, Caviar, Gold Flake

Hand or Cut Rolls

King Crab California \$14

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 Avacado \$9

Cucumber \$5

Desserts

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

Sata Andagi \$12
Japanese Doughnuts, Asian Pear



Ninja Package \$55

includes sake bomb package

Starters
Miso Soup or Cucumber Sunomono
Edamame ROK

Small Plates - Choose Two
Tuna Tataki
Crispy Rice
Berkshire Pork Dumplings

Entrée - Choose One
ROK Chicken
Pan Roasted Salmon

Sides - Choose Two
Crispy Brussels Sprouts
Charred Asparagus
Snap Peas

Sushi Rolls - Choose Two
El Chapo Roll
I'm Philled with Cream Roll
Tiger Roll

Dessert - Choose One
Mochi
Sata Andagi

Sumo Package \$70

includes sake bomb package

Starters - Choose One
Miso Soup or Cucumber Sunomono (Included)
Shishito Peppers
Edamame ROK

Small Plates - Choose Three
Tuna Tataki
Berkshire Pork Dumplings
Rock Shrimp Tempura
Hamachi Serrano
Wagyu Beef Tataki

Entrée - Choose Two
ROK Chicken
Hanger Steak
Miso-Marinated Black Cod

Sides - Choose Two
Crispy Brussels Sprouts
Charred Asparagus
Roasted Squash

Sushi Rolls - Choose Three
The Colorful Roll
Volcano Roll
ROK & Roll
Not Yet a Butterfly Roll
"Fancy" Wagyu Beef Maki

Dessert - Choose One
Mochi
Sata Andagi



Emperor Package \$95

includes sake bomb package

Starters - Choose One
Miso Soup or Cucumber Sunomono (Included)
Shishito Peppers
Edamame ROK

Small Plates - Choose Three
Tuna Tataki
Berkshire Pork Dumplings
Rock Shrimp Tempura
Hamachi Serrano
½ Dozen Oysters

Entrée - Choose Two
ROK Chicken
Pan Seared Scallops
Miso-Marinated Black Cod
Dry Aged New York Strip

Sides - Choose Two
Crispy Brussels Sprouts
Charred Asparagus
Roasted Squash

Sushi Rolls - Choose Two
The Colorful Roll
Volcano Roll
ROK & Roll
Not Yet a Butterfly Roll
"Fancy" Wagyu Beef Maki

Table-Side Sensei
Shuseki Roll

Dessert
Mochi
Sata Andagi





SAKE ROK



SPECIALTY COCKTAILS \$12

Hana Berri

Nigori Sake | Bols Elderflower Liqueur | Fresh lemon | Banzai Bunny Sparkling Blueberry Sake

Lily Pad

Hendrick's Gin | Charaeu Aloe Liqueur | Fresh lime | Shiso

Dragonfly

Bacardi Dragonberry Rum | Giffard Litchi Liqueur | Fresh lemon | Strawberries | Togarashi

Whiskey on the ROK

Signature Five Spice Infused Old Fashioned featuring Old Forester Bourbon

Sakura

Hangar One Mandarin Blossom Vodka | Maraschino Liqueur | Fresh lemon | White cranberry juice

Asking for Trouble

Tanteo Jalapeno Tequila | Giffard peach liqueur | Fresh lime | Pineapple juice | Almond syrup

Hand in Hand

Hangar One Buddha's Hand Vodka | Giffard pink grapefruit liqueur | Fresh lemonade | Banzai Bunny Sparkling Yuzu Sake

Honey Bunny

Jack Daniels Tennessee Honey Whiskey | Rumchata horchata liqueur | Coconut cream

SHOTS \$10

Oh My Geisha

Three Olives Elvis Presley Coconut Water Vodka | Giffard Banane du Brésil | Rumchata Horchata | Frangelico

One Night Fling

Cazadores Tequila Blanco | Solerno Blood Orange Liqueur | Fresh lime | Hibiscus Infused Grenadine

SamuRYE

Jim Beam Rye | Appleton V/X Rum | Cinnamon | Orange and lemon infusion

The Effen Yuzu

Effen Cucumber Vodka | Aragoshi Yuzu Sake | Ginger beer

Ninja'd

Bacardi Dragonberry Rum | Bols Elderflower Liqueur | Strawberry Sour

PUNCH BOWLS \$45

Pink Pagoda

Tito's Handmade Vodka | Giffard Pamplemousse Rosé | Aragoshi Plum Sake | Fresh lemon | Sparkling Rosé

Nikko

Bacardi Pineapple Rum | Giffard Banane du Brésil | Grand Poppy Seed Liqueur | Fresh lime | Pineapple juice

Kyoto Kanpai

Tozai Snow Maiden Nigori Sake | Hendrick's Gin | Fresh lemon | Real Kiwi Infused Purée

Japanime

Jim Beam Bourbon | Bols Watermelon Liqueur | Fresh lemon | Monin Mojito Mix

SAKE ROK BOMB \$60

(8 Servings)

80 oz of Kirin Ichiban Beer
with
16 oz of Sake ROK Draught Sake

DRAUGHT BEERS

Kirin Ichiban \$8

Budweiser \$7

Bud Light \$7

Goose Island IPA \$10

BOTTLED BEERS

Kirin Ichiban Large \$14

Kirin Light \$8

Budweiser \$7

Bud Light \$7

Best Damn Root Beer \$8

Shock Top \$8

Estrella \$8

Stella Artois \$8

Tokyo Black Porter \$9

WINE

Bubbly

Elvio Tintero Moscato

Bolla Prosecco

Le Grand Courtage Brut Rose

Taittinger Brut La Francaise

Veuve Clicquot Yellow Label

GI / Btl

\$ 11 / \$ 38

\$ 10 / \$ 36

\$ 12 / \$ 40

\$ 130

\$ 145

White Wine

Monchhof Estate Qba Riesling

Infamous Goose Sauv Blanc

Chamisal Unoaked Chardonnay

Cakebread Chardonnay

Blindfold White Blend

Whispering Angel Rose

GI / Btl

\$ 10 / \$ 38

\$ 10 / \$ 36

\$ 10 / \$ 36

\$ 100

\$ 12 / \$ 50

\$ 12 / \$ 48

Red Wine

Row Eleven Vinas 3 Pinot Noir

Pietra Sant Merlot

Jordan Cabernet

Decoy Sonoma Red Blend

The Prisoner Red Blend

GI / Btl

\$ 12 / \$ 40

\$ 12 / \$ 38

\$ 120

\$ 12 / \$ 50

\$ 90

SAKE

Bubbly

Banzai Bunny Blueberry 300 ml

Banzai Bunny White Peach 300 ml

Sho Chiku Bai 300 ml

Ozeki Hana Awaka 15 L

Cf / Btl

\$ 30

\$ 30

\$ 28

\$ 20 / \$ 120

Junmai

Hakushika Nama Fresh 177ml

Sake Rok Private 300 ml

Shichi Hon Yari 300 ml

Cf / Btl

\$ 10

\$ 24

\$ 50

Ginjo

Kikusui Junmai 18 L

Dewazakura Oka Yamadanishiki 500 ml

Cf / Btl

\$ 22 / \$ 140

\$ 40 / \$ 90

Daiginjo

Ozeki One Cup

Tamaqawa Kinsho 720 ml

Cf / Btl

Can \$ 12

\$ 40 / \$ 110

Nigori

Joto Junmai 300 ml

Tozai Snow Maiden 720 ml

Cf / Btl

\$ 30

\$ 24 / \$ 70