

Rokko Izakaya-Tapas Menu

Chilled

Salmon Avocado Carpaccio \$15

サーモンアボカドカルパッチョ

Hamachi Jalapeño Carpaccio \$16

はまちハラペーニョカルパッチョ

*Carpaccio-sliced sashimi with Japanese dressing & green onion topping



Hamachi Jalapeño Carpaccio

◆Rokko's favorite SALADS◆

Tofu Salad \$10.5 豆腐サラダ



Tofu Salad

Sashimi Salad \$16.5 刺身サラダ



Sashimi Salad

Seaweed Salad \$8 海藻サラダ

Yakiniku Salad \$17.5 焼肉サラダ
(Ribeye BBQ)



Yakiniku Salad

Deep-Fried

Agedashi Tofu \$5 揚げ出し豆腐



Agedashi Tofu

Tonkatsu (pork) \$8.5 とんかつ



Tonkatsu

Chicken Karaage \$8.5 鶏の唐揚げ

Chicken Nanban \$9 鶏なんばん



Chicken Karaage



Chicken Karaage



Chicken Nanban

(Chicken Karaage with vinegared dressing)



Shrimp & Veggie Tempura



Calamari

Chicken Cartilage (nankotsu karaage) \$8.5 鶏なんこつ唐揚げ

Calamari (Ika Karaage) \$12 カラマリ (いか唐揚げ)

Shrimp & Veggie Tempura \$12 天ぷら盛り合わせ

※Tempura Dipping Sauce contains dried bonito (fish) for flavor.

Grilled

Shishamo \$6 ししゃも

(grilled smelt)



Shishamo

Sanma Shioyaki \$10.5 さんま塩焼き

(grilled pike mackerel)



Sanma Shioyaki

Saba Shioyaki \$9 さば塩焼き

(grilled mackerel)



Hokke Shioyaki

Hokke Shioyaki \$13.5 ほっけ塩焼き

(grilled atka mackerel)



Aji Hiraki

Hamachi Kama \$13.5 はまちかま

Salmon Teriyaki \$12 鮭の照り焼き

Salmon Shioyaki \$12 鮭の塩焼き

Chicken Teriyaki \$10 鶏の照り焼き

Chicken Shioyaki \$10 鶏の塩焼き

Beef Tataki \$15 牛のたたき

(seared beef w/ponzu sauce)

Aji Hiraki \$9.5 あじの開き

(grilled jack mackerel)

Sushi, Sashimi & Rolls

◆ Individual Sashimi ◆



Maguro

<u>Maguro 7pcs (tuna)</u> \$14	まぐろのお刺身
<u>Salmon 7pcs</u> \$14	サーモンのお刺身
<u>White Tuna 7pcs</u> \$14	白まぐろのお刺身
<u>Ika (squid)</u> \$10	いかのお刺身
<u>Hamachi 7pcs (yellowtail)</u> \$15	はまちのお刺身
<u>Amaebi 5pcs (sweet shrimp)</u> \$15	甘エビのお刺身

Sashimi Set \$27

Salmon, Hamachi, Tuna
& White Tuna Sashimi
(4 slices each)

お刺身セット



◆ Individual Sushi 2pcs ◆



Salmon

<u>Maguro (tuna)</u> \$7	<u>Ebi (boiled shrimp)</u> \$5.5
<u>Salmon</u> \$7	<u>Tobiko (flying fish egg)</u> \$6
<u>White Tuna</u> \$7	<u>Tamago (egg omelet)</u> \$5
<u>Hamachi (yellowtail)</u> \$8	<u>Ikura (salmon roe)</u> \$9
<u>Amaebi (sweet shrimp)</u> \$10	<u>Inari (tofu pouch)</u> \$5
<u>Unagi (simmered eel)</u> \$9	

Sushi Roll Set A \$32

California Roll
Rainbow Roll &
Spider Roll

Sushi Roll Set B \$32

California Roll
Rainbow Roll &
Shrimp Tempura Roll



Side Salad \$2.50
Miso Soup \$2.50

8pcs Nigiri Set \$28

2pcs each of Tuna, Salmon,
Hamachi & Unagi (eel)
over sushi rice



8貫にぎりセット

- ↑ NO Substitution unless allergic. ↓ -

Premium Nigiri Set (6pcs) \$20

1pc each of Tuna, Salmon, Hamachi, White Tuna,
Tobiko (flying fish roe) & Kani (crab)
over sushi rice



プレミアムにぎりセット

Individual Rolls:

<u>Tuna Roll</u>	鉄火巻き \$6
<u>Salmon Roll</u>	サーモン巻き \$6
<u>Negihama Roll</u>	ねぎはま巻き \$6
hamachi (yellowtail) with green onion	

Spicy Tuna Roll スパイシーツナロール \$7.5
minced tuna mixed with chili & mayo, avocado

Rainbow Roll レインボーロール \$15
assorted sashimi on top of California roll

Add \$1 for Tuna Avo Roll
& Salmon Avo Roll

Rainbow Roll



Shrimp Tempura Roll



California Roll



Dragon Roll

Individual Rolls: "Cooked rolls"

<u>Avocado Roll</u>	アボカド巻き \$5
<u>Cucumber Roll</u>	かっぱ巻き \$5
<u>California Roll</u>	カリフォルニアロール \$6
imitation crab, mayo, sesame seeds & avocado	
<u>Caterpillar Roll</u>	キャタピラーロール \$15
avocado, eel sauce, sesame seeds on top of eel roll	

Dragon Roll ドラゴンロール \$15
shrimp tempura roll topped with eel, avocado & eel sauce

Shrimp Tempura Roll えび天ロール \$13
tempura shrimp, lettuce, avocado topped with tobiko & eel sauce

Spider Roll スパイダーロール \$14
soft shell crab, lettuce, avocado topped with tobiko & eel sauce

Sushi, Sashimi, Rolls, and other Items are served undercooked, raw, and contain or may contain raw or undercooked ingredients.

Consuming raw or undercooked meats, fish, shellfish, poultry or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

POPULAR!!

Rice Bowls

M size 1 serving
L size 2-3 serving

Premium

Kani Chirashi \$24

snow crab, simmered
eel & fish egg over
vinegar rice



プレミアムかにちらし

Meshi=Rice

Deluxe Meshi

M \$22.5/L \$26.5

seared salmon, eel,
fish egg & poached
egg over crunchy
skillet rice



デラックス飯

Salmon Ikura Meshi

M \$18.5/L \$22.5

seared salmon &
fish egg over
crunchy skillet rice



サーモンいくら飯

Unagi Ikura Meshi

M \$21.5/L \$25.5

simmered eel &
fish egg over
crunchy skillet rice



うなぎいくら飯

White Tuna Tataki Don

\$15

seared white tuna
over rice with
wasabi ponzu
sauce



白まぐろたたき丼

Hamachi Tataki Don \$15

seared
yellowtail over
rice with wasabi
ponzu sauce



はまちたたき丼

Bara Chirashi

\$22

assorted sashimi
chunks &
simmered eel
over vinegar rice



ばらちらし

Chirashi=Assorted Fresh Fish over Sushi Rice

Premium Chirashi \$25

assorted premium
sashimi &
simmered eel
over vinegar rice



プレミアムちらし

Yakiniku Don \$19.5

sliced BBQ beef,
kimchi & poached
egg over rice



焼肉丼

Beef Steak Don \$19.5

sliced ribeye beef
with salt, pepper
& wasabi sauce
over rice



牛ステーキ丼

Chicken Teriyaki Don

\$14.5

grilled skinless
chicken thighs
with teriyaki glaze
over rice



鶏の照り焼き丼

Chicken Oroshi Don \$14.5

grilled chicken &
veggies with
shaved daikon
radish over rice



鶏おろし丼

Buta Shoga Don \$13.5

sliced pork belly
grilled with
ginger-soy sauce
over rice



豚しょうが丼

Tempura Don (Ten Don) \$14

shrimp & veggie
tempura drizzled
with bonito-based
sauce over rice



天丼

Curry Rice

Katsu Curry \$14.5

Panko-breaded pork with curry カツカレー

Karaage Curry \$14.5

Boneless fried chicken with curry 唐揚げカレー



Katsu (pork) Curry

Chicken Katsu Curry \$14.5

Panko-breaded chicken cutlet with curry

チキンカツカレー

Original Curry \$10.5 オリジナルカレー

Plain Curry with thinly sliced beef for flavor

Choice of 2 Entrée Plate

PLEASE CHOOSE 2 ITEMS \$20.50

--Comes with Chicken Karaage, Rice, Miso Soup and Salad.

Side Rice \$2.50

Side Salad \$2.50

Miso Soup \$2.50

Chicken Teriyaki

Chicken Katsu (cutlet)

Shrimp & Veggie Tempura

Ribeye Steak Teriyaki

Tonkatsu (pork cutlet)

Vegetable Tempura

Salmon Teriyaki

Tuna Sashimi (4pcs)

California Roll (6cps)

Salmon Shioyaki (salt)

Salmon Sashimi (4pcs)

[can be 2 same items]

※Miso soup & Tempura Dipping Sauce are Not Vegetarian since including dried bonito (fish) for flavor.

Rokko Crunch Roll

Salmon, salmon skin & lettuce Roll
with avocado, unagi sauce &
spicy mayo topped with
tempura flakes
(4pcs) \$10.5



ROKKOnRoll

Shrimp Tempura Roll,
topped with seared
yellowtail, unagi sauce,
spicy mayo and tempura
flakes (6pcs) \$16



Specialty Rolls

Double Trouble Roll 🌶️

Spicy Tuna Roll with avocado, topped with
spicy mayo, jalapenos, wasabi mayo and
green onions
(6pcs) \$11



King of the Mountain

Spicy Tuna Roll with avocado,
topped with salmon & mayo
seared with tobiko (6pcs) \$16

