

ROKKU

sushi lounge + bistro

Catering Packages

Dinner Buffet Package A

4-Hour Private Dining on Odaiba Room L2 or Shibuya Room L3

INCLUDES BOTTOMLESS JAPANESE MIXED SALAD

Mixed Salad in Roasted Sesame, Soy Vinaigrette or Citrus Vinaigrette Dressing

SELECT A SUSHI

California Roll
Spicy Tuna Roll
Dragon Roll

SELECT AN APPETIZER

Garlic Noodles
Mixed Tempura
Trio French Fries

SELECT A SHARED PLATE

Japanese Fried Rice (Chicken)
Chicken Kaarage
Rokku Pizza

SELECT AN ENTREE

Koji-Cured Grilled Salmon
Hibachi Chicken Breast
Kurobuta Pork Belly

*May Substitute Any Item for Same or Lower Priced Item.

DESSERT

Dark Chocolate Mousse

Unlimited Soft Drinks, Coffee and Tea

30 USD Per Person
Incl. VAT
20 Person Minimum

Dinner Buffet Package B

4-Hour Private Dining on Odaiba Room L2 or Shibuya Room L3

INCLUDES BOTTOMLESS JAPANESE MIXED SALAD

Mixed Salad in Roasted Sesame, Soy Vinaigrette or Citrus Vinaigrette Dressing

SELECT A SUSHI

Rokku Fusion Roll
Tempura Crunch Roll
Fire Dragon Roll
Eve's Orange Roll

SELECT AN APPETIZER

Rokku Crab Cakes
Spicy Tuna on Crispy Rice
Rokku Beef Slider
Crispy Fried Shrimp

SELECT A SHARED PLATE

Japanese Fried Rice (Seafood)
BBQ Chicken Pizza
Lobster Tacos
Salmon Tartare

SELECT AN ENTREE

Koji-Cured Grilled Salmon
Shellfish Vongole
Hibachi Chicken Breast

*May Substitute Any Item for Same or Lower Priced Item.

DESSERT

Dark Chocolate Mousse and New York-Style Cheesecake

Unlimited Soft Drinks, Coffee and Tea

36 USD Per Person
Incl. VAT
20 Person Minimum

No. 507 Sisowath Quay
Corner of Suramarit Blvd.
Phnom Penh, Cambodia



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Dinner Choice Package A

4-Hour Private Dining on Odaiba Room L2 or Shibuya Room L3

JAPANESE MIXED SALAD

Mixed Salad in Roasted Sesame, Soy Vinaigrette or Citrus Vinaigrette Dressing

CHOICE OF TWO (Choose One Appetizer or Shared Plate and One Entree)

Appetizers

Garlic Edamame
Lobster Miso Soup
Crabmeat Mushroom Soup

Shared Plates

Spicy Ahi Tuna Tacos
Chicken Karaage
Japanese Fried Rice (Chicken)

Entrees

Koji-Cured Grilled Salmon
Hibachi Chicken Breast
Kurobota Pork Belly

Substitute Miso Sirloin Strip, Crispy Skin Sea Bass or Herb Crusted Rack of Lamb for an additional \$8 per person

DESSERT

Fresh Fruit Platter

Substitute one of the following for an additional \$5 per person

Gourmet Ice Cream • New York-Style Cheesecake • Dark Chocolate Mousse
Green Tea Lava Cake

Unlimited Soft Drinks, Coffee and Tea

24 USD Per Person
Incl. VAT
20 Person Minimum

Dinner Choice Package B

4-Hour Private Dining on Odaiba Room L2 or Shibuya Room L3

CHEF'S CHOICE OF SUSHI NIGIRI + SASHIMI

Omakase Nigiri Boat (18 pcs) Omakase Sashimi Boat (24 pcs)

JAPANESE MIXED SALAD

Mixed Salad in Roasted Sesame, Soy Vinaigrette or Citrus Vinaigrette Dressing

CHOICE OF TWO (Choose One Appetizer or Shared Plate and One Entree)

Appetizers

Lobster Miso Soup
Crabmeat Mushroom Soup
Hibachi Garlic Noodles

Shared Plates

Lobster Tacos
Crispy Fried Shrimp
Salmon Tartare

Entrees

Koji-Cured Grilled Salmon
Hibachi Chicken Breast
Kurobota Pork Belly

Substitute Miso Sirloin Strip, Crispy Skin Sea Bass or Herb Crusted Rack of Lamb for an additional \$8 per person

DESSERT (Choose One)

Gourmet Ice Cream • New York-Style Cheesecake • Dark Chocolate Mousse • Green Tea Lava Cake

Unlimited Soft Drinks, Coffee and Tea

30 USD Per Person
Incl. VAT
20 Person Minimum

Dinner Choice Package C

4-Hour Private Dining on Odaiba Room L2 or Shibuya Room L3

CHEF'S CHOICE OF NIGIRI + SASHIMI + SUSHI ROLLS

Omakase Nigiri Boat (18 pcs) Omakase Sashimi Boat (24 pcs) 4 Choices of Sushi Rolls (24 pcs)

CHOICE OF ONE

Japanese Mixed Salad with Roasted Sesame Dressing Sashimi Salad with Soy Ginger Vinaigrette Tatakai Salad with Citrus Vinaigrette

CHOICE OF TWO (Choose One Appetizer or Shared Plate and One Entree)

Appetizers

Lobster Miso Soup
Crabmeat Mushroom Soup
Spicy Tuna on Crispy Rice

Shared Plates

Lobster Tacos
Crispy Fried Shrimp
Salmon Tartare

Entrees

Koji-Cured Grilled Salmon
Kurobota Pork Belly
Hibachi Chicken Breast

Shellfish Vongole
Spaghetti Shiitake Bolognese

Substitute Miso Sirloin Strip, Crispy Skin Sea Bass or Herb Crusted Rack of Lamb for an additional \$8 per person

DESSERT (Choose One)

Gourmet Ice Cream • New York-Style Cheesecake • Dark Chocolate Mousse • Green Tea Lava Cake

Unlimited Soft Drinks, Coffee and Tea

36 USD Per Person
Incl. VAT
20 Person Minimum



Dinner Choice Package D

4-Hour Private Dining on Odaiba Room L2 or Shibuya Room L3

CHEF'S CHOICE OF NIGIRI, SASHIMI, SUSHI ROLLS AND SIGNATURE SUSHI ROLLS

Omakase Nigiri Boat (18 pcs) Omakase Sashimi Boat (24 pcs) 4 Choices of Sushi Rolls (24 pcs) 3 Choices of Signature Sushi Rolls (24 pcs)

CHOICE OF ONE

Japanese Mixed Salad with Roasted Sesame Dressing Sashimi Salad with Soy Ginger Vinaigrette Tataki Salad with Citrus Vinaigrette

CHOICE OF TWO (Choose One Appetizer or Shared Plate and One Entree)

Appetizers

Lobster Miso Soup
Crabmeat Mushroom Soup
Rokku Crab Cakes
Garlic Noodles
Mixed Tempura

Shared Plates

Lobster Tacos
Crispy Fried Shrimp
Japanese Fried Rice (Seafood)
Salmon Tartare
Chicken Karaage

Entrees

Koji-Cured Grilled Salmon
Herb Crusted Rack of Lamb
Crispy Skin Sea Bass
Shellfish Vongole

Spaghetti Shiitake Bolognese
Rokku Wagyu Burger

DESSERT (Choose One)

Gourmet Ice Cream • New York-Style Cheesecake • Dark Chocolate Mousse • Green Tea Lava Cake

Unlimited Soft Drinks, Coffee and Tea

42 USD Per Person
Incl. VAT
20 Person Minimum

Birthday Party Package Shinjuku Room L4

YOUR FOUR HOUR CELEBRATION INCLUDES:

Private dining room

COCKTAIL RECEPTION

Half-Hour of Passed Canapés (Chef's Choice)
Open Beer, Wine, and Soft Drinks

A COMPLIMENTARY CHAMPAGNE TOAST

APPETIZER: (Choose One)

Rokku Crab Cakes • Mixed Tempura

SALAD: Japanese Mixed Salad

DINNER: (Choose one)

Pasta Options

Shellfish Vongole • Spaghetti Shiitake Bolognese

Chicken Options

Chicken Karaage • Hibachi Chicken Breast

Fish Option

Koji-Cured Grilled Salmon

Substitute

Miso Sirloin Steak, Herb Crusted Rack of Lamb
or Crispy Skin Sea Bass for \$8 each

DESSERT

New York-Style Cheesecake • Dark Chocolate Mousse
Green Tea Lava Cake • Gourmet Ice Cream
Fruit Platter

Coffee and Tea Service

Add Open Cocktail Bar for an
additional \$10 per person (Half-Hour)

36 USD Per Person
Incl. VAT
25 Person Minimum

Cocktail Party Tokyo Room L5

YOUR FOUR HOUR COCKTAIL PARTY INCLUDES:

Private cocktail lounge + sky deck

SIX SERVER-PASSED CANAPÉS AND SUSHI

Choose from the options below (2 Hour Limit for Canapé and Sushi)

Server Passed Fusion Canapé Options

- Rokku Crab Cakes
- Mixed Tempura
- Crispy Fried Shrimp
- Rokku Beef Sliders
- Spicy Tuna on Crispy Rice
- Rokku Pizza (Mini)
- Seafood Pizza (Mini)
- Ahi Tuna Tacos
- Chicken Karaage
- Salmon Tartare

Server Passed Sushi Options

- Hamachi Nigiri
- Tuna Nigiri
- Salmon Nigiri
- Spicy Tuna Roll
- Veggie Roll
- California Roll

ADDITIONAL DESSERT OPTIONS

Server Passed Desserts \$6

A wide variety of passed mini desserts including fresh fruit, cheesecake, dark chocolate mousse, green tea lava cake and coffee service.

Decorated Cake \$7

Create your own cake. Your choice of cake flavor, filling, frosting and decoration. Cake displayed with a coffee station.

Dessert Buffet \$8

A wide variety of assorted mini desserts including fresh fruit, cheesecake, dark chocolate mousse, green tea lava cake with a coffee station

Cake Cutting Fee N/C

(If you choose to bring your own cake)

36 USD Per Person
Incl. VAT
30 Person Minimum



Additional Options

Cake Options

EVENT TYPE

Birthday • Anniversary • Shower • Graduation • Wedding • Engagement

CAKE FLAVOR

Vanilla • Chocolate • Green Tea

CAKE FILLING

Vanilla Pastry Cream
Strawberry Preserves
Chocolate Mousse
Chocolate Pastry Cream

Lemon Preserves
Raspberry Mousse
Fresh Strawberries
Fresh Bananas

Raspberry Preserves
Strawberry Mousse

CAKE ICING

Whipped Cream • Butter Cream • Fondant • Frosting

6 USD Per Person
Incl. VAT
20 Person Minimum

Entertainment Options

EVENT TYPE

Birthday • Anniversary • Shower • Graduation • Wedding • Engagement

LIVE ENTERTAINMENT

Local Cover Band • House DJ • Celebrity Performer • Guest DJ

MUSIC GENRES/PLAYLIST

Khmer Rock or Pop
International
Pop/Rock
Hip-Hop/Rap

EDM
House
Trap
Club Dance

Acoustic Blues
Contemporary Jazz
Coffee House
Lounge

MC HOST

Male • Female • Local Celebrity MC

Beverage Options

CASH BAR - N/C

Each individual guest pays for their own drinks

CONSUMPTION BAR - DEPOSIT

A tab will be run for Alcoholic Beverages based on consumption

OPEN BEER AND WINE PACKAGE

\$12 Per Person

Includes House Draft and Bottled Beer and House Wines by the Glass for Two Hours (\$6 Each Additional Hour Per Person)

OPEN COCKTAIL BAR PACKAGE

\$24 Per Person

Includes House and Signature Cocktails by the glass for One Hour (\$12 Each Additional Half-Hour Per Person)

Catering Policies

- All prices listed are per person and do not include service fee or gratuity
- Rokku Sushi Lounge + Bistro charges 10% service fee added to all events, however, gratuity is optional.
- Rokku Sushi Lounge + Bistro will generate a tab for alcoholic beverages ordered payable as a portion of the final payment - unless otherwise directed in advance
- Event duration is limited to four hours unless a longer duration is agreed upon in writing in advance; each additional half hour may incur a additional charge per person
- All catered events at Rokku Sushi Lounge + Bistro are in a private dining room
- All catered events off-site at guests location may incur additional fees
- Final guest count is required three days prior to event. The higher of either this count or the actual count at the event constitutes the number of guests for which payment is due
- A 50% deposit is required at the time of booking by cash or credit card. Deposit is non refundable after 72 hours
- Final payment is due at the conclusion of the event by cash or credit card

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