



ROKKU

CUISINE



NIGIRI SUSHI



Tuna Nigiri tuna with rice (2 pcs)	\$5
Salmon Nigiri salmon with rice (2 pcs)	\$5
Hamachi Nigiri yellowtail with rice (2 pcs)	\$5
Octopus Nigiri octopus with rice (2 pcs)	\$6
Squid Nigiri squid with rice (2 pcs)	\$6
Mackerel Nigiri mackerel with rice (2 pcs)	\$6
Shrimp Nigiri shrimp with rice (2 pcs)	\$6
Clam Nigiri clams with rice (2 pcs)	\$6
Scallops Nigiri scallops with rice (2 pcs)	\$6
Fresh Water Eel Nigiri eel with rice (2 pcs)	\$7
Toro (Fatty Tuna) Nigiri toro with rice (2 pcs)	\$13
Omakase Nigiri Platter chef's choice of assorted nigiri sushi (18 pcs)	\$47

SASHIMI



Tuna Sashimi sliced tuna (6 pcs)	\$10
Salmon Sashimi sliced salmon (6 pcs)	\$10
Hamachi Sashimi sliced yellowtail (6 pcs)	\$10
Octopus Sashimi sliced octopus (6 pcs)	\$11
Shrimp Sashimi sliced shrimp (6 pcs)	\$11
Squid Sashimi sliced squid (6 pcs)	\$11
Clam Sashimi sliced clams (6 pcs)	\$11
Mackerel Sashimi sliced mackerel (6 pcs)	\$11
Scallops Sashimi sliced scallops (6 pcs)	\$11
Fresh Water Eel Sashimi sliced fresh water eel (6 pcs)	\$14
Toro (Fatty Tuna) Sashimi sliced toro (6 pcs)	\$26
Omakase Sashimi Platter chef's choice of assorted sushi sashimi (24 pcs)	\$49

SUSHI ROLLS



California Roll crab meat, cucumber, avocado (6 pcs)	\$9
Philly Roll smoked salmon, avocado, cream cheese (6 pcs)	\$10
Honolulu Roll halibut, garlic, cilantro, sprouts, lime ponzu (6 pcs)	\$11
Veggie Roll avocado, asparagus, cucumber, shitake, scallions (6 pcs)	\$9
Spicy Tuna Roll tuna, cucumber, spicy mayo, tobiko (6 pcs)	\$10
Sunset Roll salmon, avocado, lemon slices (6 pcs)	\$8
Rainbow Roll yellowtail, tuna, salmon, crab meat, cucumber, avocado, tobiko (6 pcs)	\$11
Dragon Roll shrimp tempura, eel, cucumber, avocado, spicy mayo, tobiko (6 pcs)	\$11
Hamachi Roll yellowtail topped with green onion, chopped jalapeno, sesame sauce (6 pcs)	\$11
Dynamite Roll yellowtail, sprouts, avocado, cucumber, chili, spicy mayo, tobiko (6 pcs)	\$11
Spider Roll soft-shell crab tempura, avocado, spicy mayo (6 pcs)	\$10
Unagi Roll eel, cucumber, daikon sprouts, eel sauce (6 pcs)	\$11

SIGNATURE ROLLS



Rokku Fusion Roll tuna & avocado topped with american tenderloin beef & ponzu sauce (8 pcs)	\$16
Tempura Crunch Roll shrimp tempura, salmon & avocado topped with jalapeno, fried onion strings, eel sauce, tobiko (8 pcs)	\$14
Spicy Crustacean Roll soft-shell crab & avocado topped with crab cakes and chili-garlic sauce (8 pcs)	\$14
The Penh Rock & Roll spicy scallops & tuna topped with baked clams and mignonette sauce (8 pcs)	\$14
Eve's Orange Roll salmon & avocado wrapped with salmon, spicy mixed salmon, orange slices, lemon sauce, tobiko (8 pcs)	\$14
Naked Sushi Roll tuna wrapped around salmon wrapped around yellowtail, ponzu sauce (8 pcs)	\$14
Better Than Sex Roll spicy tuna & toro (fatty tuna) topped with wasabi caviar, tobiko (8 pcs)	\$21
Tastes Better Raw Roll salmon topped with fresh raw oysters, horseradish sauce, tobiko (8 pcs)	\$16
Fire Dragon Roll shrimp tempura, eel, spicy salmon, avocado, spicy mayo, jalapeno, tobiko (8 pcs)	\$16
Hawaiian Bay Roll lobster, mango, cilantro, macadamia nuts and spicy aioli (8 pcs)	\$14
Black Tiger Roll tiger shrimp & spicy eel topped with tempura flakes (8 pcs)	\$14
Peppery Snake Roll eel tempura & asparagus in kampot pepper sauce (8 pcs)	\$14

APPETIZERS



Garlic Edamame	\$6
boiled green soybeans (garlic/spicy garlic)	
Crabmeat Soup	\$8
egg drop broth with crab meat, shiitake and enoki mushrooms	
Lobster Miso Soup	\$8
creamy miso broth with lobster bits, shiitake mushroom and Japanese tofu	
Trio French Fries	\$10
garlic fries, sweet potato fries, salt and pepper fries	
Rokku Crab Cakes	\$10
dungeness crab cakes, fruit relish, arugula salad, spicy mango coulis (3 pcs)	
Rokku Beef Sliders	\$10
miniature beef burgers, balsamic onion, tomato, arugula, cheddar (3 pcs)	
Spicy Tuna on Crispy Rice	\$10
spicy tuna, micro greens, yuzu guacamole, tobiko, nori	
Japanese Mixed Salad	\$9
mixed greens in Japanese roasted sesame dressing	
Sashimi Salad	\$11
assorted sashimi, mixed greens in soy ginger vinaigrette	
Tataki Salad	\$10
thinly sliced tenderloin, fried onion strings, mixed greens in citrus vinaigrette	
Garlic Noodles	\$10
linguine noodles, butter, garlic, sesame oil	
Mixed Tempura	\$10
assorted vegetable and shrimp tempura served with tentsuya dipping sauce (can be all vegetable)	
Fried Calamari Rings	\$11
deep fried battered squid rings, cocktail sauce, lemon wedges	

Rokku Pizza	\$15
pepperoni, arugula, grilled vegetables, tomato confit, garlic confit (can be customized)	
Mediterranean Vegetarian Pizza	\$17
artichoke hearts, feta cheese, sun-dried tomato in olive oil, oregano and fresh basil	
Grilled Seafood Platter	\$28
river lobster tail, shrimp, scallop, mussels, squid, octopus, garlic sauce	

ENTREES



Koji-Cured Grilled Salmon	\$15
6oz grilled salmon, sautéed vegetables, shishito mash, shiitake sweet and sour sauce	
Spaghetti Shiitake Bolognese	\$13
spaghetti, shiitake and enoki mushrooms, bolognese sauce, diced cilantro, garlic cloves, focaccia bread	
Roasted Jidori Chicken	\$16
bone-in chicken breast, potatoes, mushrooms, chives, wasabi mashed	
Herb Crusted Rack of Lamb	\$22
herb-crusted lamb with brandy peppercorn sauce, sweet potato mash, mixed vegetables	
Ribeye on Himalayan Salt Block	\$33
13oz sliced ribeye in ponzu sauce, roasted garlic, baby vegetables, small potatoes	
Rokku Wagyu Burger	\$13
7oz wagyu blend, balsamic onion, arugula, tomato, manchego cheese, sesame seed bun, potato wedges, dill pickle	
Pepper Crusted Filet Mignon	\$37
9oz filet mignon with black pepper crust served with baby vegetables, asparagus, small potatoes, signature peppercorn and steak sauce	
Lobster Tails Meunière	\$29
river lobster tails, butter sauce, fresh parsley, lemon juice, white wine, garlic noodles	
Shellfish Vongole	\$15
spaghetti, mussels, clams, scallops, garlic oil, white wine, parsley, chili flakes, focaccia bread	
Hibachi Chicken Breast	\$13
7oz grilled chicken breast, teriyaki sauce, rice, vegetables	
Wasabi Barbecue Pork Ribs	\$22
smoked pork ribs marinated in wasabi flavored bbq sauce, coleslaw, potato salad	
Roasted Garlic Pepper Crab	\$29
rock crab, roasted garlic, butter, olive oil, lemon, black pepper, garlic noodles	
Sesame Crusted Red Snapper	\$20
7oz red snapper filet, white and black sesame seeds, soy ginger glaze, wasabi mashed potatoes, sautéed garlic broccolini	

SHARED PLATES



Hamachi Kama	\$16
yellow tail collar drizzled with lemon, paired with yuzu soy sauce	
Lobster Tacos	\$11
lobster, wonton tacos, micro greens, lemon confit, yuzu guacamole, cilantro (3 pcs)	
Japanese Fried Rice	\$10
white rice, Japanese scallion, egg, carrots, edamame, soy sauce (choice of chicken, beef or seafood)	
Satay Skewers	\$13
variety of beef, chicken, pork and lamb grilled on skewers, sweet cucumber salad, peanut sauce (8 pcs)	
Salmon Tartare	\$11
fresh and smoked salmon, wonton chips, avocado, fried shallots, ponzu sauce, lemon confit	
Crispy Fried Shrimp	\$13
deep fried battered shrimp, cocktail sauce, lemon wedge (12 pcs)	
Fresh Oysters	\$15/\$30
raw half-shell oysters, ponzu sauce, cocktail sauce, mignonette (6 pcs/12 pcs)	
Oysters Rockefeller	\$17
baked half-shell oysters, garlic, spinach, bacon, bearnaise (6 pcs)	
Kurobuta Pork Belly	\$13
crispy pork belly, shishito mash, blueberry chutney, vegetables, wine poached pear	
Chicken Karaage	\$10
shio-koji marinated chicken with lemon aioli	

DESSERT



Gourmet Ice Cream	\$6
green tea, french vanilla, yuzu and other assorted flavors (choose three)	
Fresh Mango Roll	\$7
mango, banana, coconut cream, sticky rice	
Green Tea Lava Cake	\$7
white chocolate with matcha powder and fresh berries	
New York-Style Cheesecake	\$7
cheesecake with hint of passionfruit, raspberry couli, fresh berries	
Fresh Fruit Platter	\$9/\$17
assortment of fresh seasonal fruits (small/large)	

ROKKU

sushi lounge + bistro

