

SUSHI ROKKAN

TASTE THE FUTURE OF TRADITION

CRAFTING A NEW STANDARD FOR SUSHI, OUR APPROACH IS SIMPLE: WE HONOR EACH INGREDIENT'S ESSENCE AND RELENTLESSLY INNOVATE. AT SUSHI ROKKAN, EACH DISH IS A HARMONIOUS FUSION OF AGE-OLD JAPANESE TRADITION AND A BOLD, CONTEMPORARY CULINARY VISION.

DIVE INTO A MENU WHERE EACH SUSHI ROLL IS A DISCOVERY, AND EVERY SASHIMI SLICE IS A REVELATION, ALL WITHIN AN ATMOSPHERE THAT'S AS WELCOMING AS IT IS AVANT-GARDE.

EXPERIENCE JOY. DISCOVER INNOVATION.
THIS IS SUSHI ROKKAN.

YOUR SMILE IS OUR MISSION. WELCOME ABOARD.

WITH WARM REGARDS,
THE SUSHI ROKKAN TEAM

Please note that our prices do not include the 10% VAT. For dining-in, a 15% service charge will be automatically applied.

Parties of six or more will incur a 20% gratuity.

If you are experiencing any illness, we advise against consuming raw food.

STARTER

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|-------------------------------|---------------------------------|
| EDAMAME \$9 | VEGGIE SPRING ROLL (2pc) \$8 |
| GARLIC EDAMAME \$11 | SEAFOOD SPRING ROLL (2pc) \$16 |
| SHISHITO PEPPERS \$13 | JAPANESE BEEF GYOZA \$25 |
| BRUSSELS SPROUT TEMPURA \$14 | YASAI VEGETABLE GYOZA \$22 |
| TIGER PRAWN TEMPURA(5pc) \$25 | JAPANESE CHICKEN NUGGETS \$20 |
| VEGETABLE TEMPURA \$18 | CUCUMBER & WAKAME SUNOMONO \$10 |
| MIXED TEMPURA \$23 | SEAFOOD SUNOMONO \$20 |
| SEAWEED SALAD \$13 | MISO EGGPLANT \$13 |
| SPINACH OSHITASHI \$12 | AGEDASHI TOFU \$13 |
| GRILLED WHOLE SQUID \$25 | CRISPY SALMON SKIN SALAD \$20 |

SUSHI ROKKAN SIGNATURE

COLD DISHES

ROKKAN SALAD \$13

Baby watercress with a tempura crunch, Chikuwa(fish cake) enhanced by a wasabi dressing

CRISPY RICE WITH SPICY TUNA \$16

Pan-fried sushi rice topped with crispy jalapeño

CRISPY RICE WITH HAMACHI YUZU \$18

Yellowtail tartare topped with yuzu pepper

KANPACHI CARPACCIO \$22

Thinly sliced baby yellowtail, yuzu juice, extra virgin oil

HAMACHI SASHIMI WITH CRISPY JALAPEÑO \$24

Yellowtail sashimi topped with cilantro and crispy jalapeño, served with yuzu soy

TUNA TATAKI WITH JAPANESE SALSA \$23

Lightly seared yellowfin tuna, avocado, onion, tomato, mango with ponzu sauce

SPICY SESAME TUNA \$26

Spicy diced tuna, served with crispy wonton chips, avocado, cilantro, spicy miso

HOT DISHES

MISO CHILI WINGS \$20

Jumbo chicken wings, fried crispy and tossed in spicy miso chili sauce

POPCORN SHRIMP TEMPURA WITH CREAMY SAUCE \$20

Bite-sized shrimp tempura tossed in our signature spicy creamy sauce

POPCORN LOBSTER TEMPURA WITH CREAMY SAUCE \$43

Bahamian lobster tail tempura tossed in our signature spicy creamy sauce

SOUP+ NOODLES Comfort yourself

MISO SOUP \$8
Dashi broth with miso, wakame, negi, and soft tofu

YAKISOBA \$23
Stir-fried noodles with vegetables, tossed in a sweet sizzle sauce
Combination (with chicken, beef, and shrimp) \$25

NABEYAKI UDON \$26
Thick udon noodles in dashi broth, with chicken, wakame, fish cake, and egg

ROKKAN TONKOTSU RAMEN \$24
Creamy pork broth, noodles, braised pork or chicken,
green onions, bamboo shoots, marinated egg

SPICY MISO RAMEN \$26
Spicy miso broth, noodles, braised pork or chicken, green onions,
bamboo shoots, marinated egg

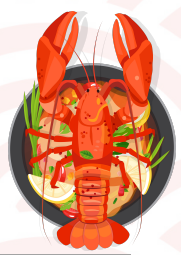
SEAFOOD RAMEN \$28
Mixed seafood and noodles in a savory broth, with stir-fried vegetables.
Spice it up for an additional \$2

RAMEN TOPPINGS

- Kaedama(Extra noodles) \$5
- Extra Chasu meat \$6
- Extra Marinated Egg \$2
- Add Stir-fried vegetables \$3
- Add spicy \$2

LIMITED!

SPICY LOBSTER RAMEN \$43



KUSHIYAKI Skewers 2pc per order

- CHICKEN & ONION \$9
- PORK BELLY YUZU PEPPER \$12
- AMERICAN WAGYU & SHISHITO \$20
- SALMON \$13
- SHRIMP \$10
- ASSORTED KUSHIYAKI (5pc) \$32
- Chicken, beef, salmon, shrimp and pork belly

ENTREE Served with steamed rice

- MISO BLACK COD \$38**
Tender black cod marinated in sweet Saikyo miso, broiled to perfection.
- CHICKEN TERIYAKI \$28**
Crispy pan-fried chicken thigh, served with our homemade Teriyaki sauce
- CHICKEN NUMBAN \$32**
Crispy chicken karaage tossed in a spicy sweet sauce, served with tartar sauce
- GRILLED SALMON \$33**
Sashimi-grade salmon, grilled to perfection and served with Teriyaki sauce. Simple and delicious
- MISO YAKI RACK OF LAMB \$43**
Tender rack of lamb, marinated in sweet miso and grilled to perfection
- SPICY BEEF SHORT RIBS BBQ \$42**
Black Angus prime bone-in short ribs, marinated in a spicy BBQ sauce, grilled LA Kalbi style
- NEW YORK STEAK TEPPANYAKI 13oz \$58**
Black Angus prime New York steak, served on a hot, sizzling plate with three kinds of steak sauce

BENTO BOX DINNER Make your own

Served with miso soup, rice, mix tempua,sushi roll

Sushi Roll (Please Choose One)

- CALIFORNIA / SPICY TUNA/ SALMON
- AVOCADO/VEGGIE/ SALMON/ EEL CUCUMBER

Main item(PLEASE CHOOSE ONE)

- CHICKEN TERIYAKI \$26 / TOFU STEAK \$25
- GRILLED SALMON \$30
- CHICKEN NUMBAN \$28
- N.Y STEAK \$35

KIDS BENTO \$13

Chicken Teriyaki, edamame, mix tempura, California roll and ice cream

FRIED RICE Family size

Our fried rice is simple and lite,egg, scallion and your choice of meat

- ROKKAN FRIED RICE COMBINATION \$25
- VEGGIE FRIED RICE \$20
- SHRIMP FRIED RICE \$24
- CHICKEN FRIED RICE \$24
- AMERICAN WAGYU FRIED RICE \$26
- SPICY SEAFOOD FRIED RICE \$28

SIDES Add on

- GARLIC BROCCOLI \$13
- ONION RING TEMPURA \$8
- NATTO \$4 / SIDE SAUCE \$2
- MINI SALAD \$8
- WHITE RICE \$3 / WHOLE GRAIN RICE \$4

SUSHI BAR MENU

PREMIUM SUSHI + SASHIMI

One piece per order

- TORO - SUPER FATTY TUNA \$15
- HARA SAKE - SALMON TORO \$8
- HARA HAMACHI - YELLOW TAIL TORO \$8
- UNI- SEA URCHIN \$18
- IKURA - SALMON EGG \$12
- AMAEBI - SWEET SHRIMP \$12

- JAPANAESE WAGYU A5 \$16
- Foie gras \$16

SUSHI + SASHIMI

Two pieces per order

- MAGURO - TUNA \$16
- SAKE - SALMON \$14
- HAMACHI - YELLOW TAIL \$15
- HIRAME - HALIBUT \$13
- SHIME SABA - MACKEREL \$12
- EBI- STEAMED SHRIMP \$12
- KANI - SNOW CRAB \$18
- HOTATE - SCALLOPS \$16
- TAKO - BOILED OCTOPUS \$12
- UNAGI - FRESH WATER EEL \$15
- TAMAGO - EGG OMOLETTE \$8



MORIAWASE

Combination sushi and sashimi platters (no substitute)

ROKKAN SASHIMI TRIO \$28

Our sashimi plate features Hamachi Sashimi with Jalapeño, Tuna Tataki, and Salmon Sashimi

MAGURO TRIO \$23

Toro, medium toro and tuna sushi or sashimi

SUSHI SAMPLER \$23

Chef's choice 5pc nigiri sushi

SASHIMI SAMPLER \$28

Chef's choice 7pc sashimi platter

SUSHI DELUXE \$35

Chef's choice 10pc nigiri sushi, tuna maki, miso soup

SUSHI & SASHIMI \$48

Chef's choice 7pc Sashimi 5pc nigiri sushi and 4pc roll

SASHIMI DELUXE \$60

Chef's choice 16pc sashimi platter

IMPORTANT

Please inform your server if you have any food allergies
Extra charge for special requests and substitutions may apply.

Fish dishes may contain bones.

*Consuming raw fish or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.

CLASSIC ROLL

VEGETABLE ROLLS

- CUCUMBER MAKI \$8
- AVOCADO MAKI \$9
- TAKUWAN MAKI \$9
- NATTO MAKI \$8
- UME&SHISO MAKI
- VEGEATBLES ROLL \$12
- CUCUMBER & AVOCADO ROLL \$10
- SWEET POTATO TEMPURA ROLL \$13

HOSO-MAKI ROLLS

Seaweed outside 6pc

- TUNA MAKI \$13
- SALMON MAKI \$12
- NEGI&TORO \$20
- TORO&TAKUWAN MAKI \$ 22
- HAMACHI SCALLION MAKI \$16

URAMAKI ROLLS

Rice on the outside 8pc

- CALIFONIA ROLL \$13
- SNOW CRAB CALIFORNIA ROLL \$18
- SPICY TUNA ROLL \$15
- SPICY SALMON ROLL \$15
- SALMON AVOCADO ROLL \$16
- TUNA AVOCADO ROLL \$16
- SHRIMP TEMPURA ROLL \$15
- SALMON TEMPURA ROLL \$16
- EEL & CUCUMBER ROLL \$15

- SPICY SCALLOP ROLL \$18
- RAINBOW ROLL \$22
- DRAGON ROLL \$23

FUTOMAKI ROLLS

Large rolls 5pc

- SHRIMP TEMPURA CRUNCH ROLL \$18
- SALMON SKIN ROLL \$16
- SOFT SHELL CRAB ROLL \$20

SIGNATURE ROLL

RAW & COMBINATION

ROKKAN ROLL \$20

Crispy shrimp tempura roll topped our signature spicy tuna

POPCORN SHRIMP TEMPURA ROLL \$22

Spicy tuna roll with soy paper, topped with popcorn shrimp tempura and creamy sauce

OLD FORT ROLL \$23

Salmon and cucumber roll topped spicy baked shrimp, avocado and spicy miso sauce

MAKE ME CRAZY ROLL \$23

Salmon tartare, crab, and tempura crunch roll topped with eel, mango, and avocado

I LOVE TUNA ROLL\$23

Spicy tuna roll topped with fresh tuna sashimi, cilantro, and crispy jalapeño, served with yuzu soy dipping sauce

SPICY HAMACHI ROLL \$23

Hamachi sashimi and cucumber roll topped with cilantro, crispy jalapeño, yuzu pepper mayo, and served with yuzu soy dipping sauce

CREAMY SALMON ROLL \$22

Cucumber and avocado roll with creamy cheese, topped with salmon tartare and salmon caviar

GOLDEN RAINBOW ROLL \$26

Snow crab California roll topped tuna, hamachi, salmon, shrimp, eel and avocado

DYNAMITE SPIDER ROLL \$24

Soft shell crab tempura, masago, cucumber, and avocado roll topped with lightly torched spicy tuna

B3UNIT6 ROLL \$23

Tuna, salmon, hamachi, eel and shrimp roll topped tempura crunch and eel sauce

Sauce on top complimentary. Side sauce charged at \$2

SIGNATURE ROLL

FULLY COOKED

BAKED CRAB ROLL \$18

Soy paper-wrapped avocado maki topped with baked snow crab and masago

GRILLED SALMON ROLL \$22

Cream cheese, cucumber, and avocado roll topped with grilled salmon, masago, and scallion

SURF & TURF ROLL \$25

Shrimp tempura roll topped with stir-fried garlic beef
Add Wagyu Beef for an additional \$8

CRISPY PHILLY ROLL \$22

Lightly fried cream cheese, cucumber, and avocado roll topped with salmon, masago, cream sauce, and eel sauce

GOAT PEPPER CONCH ROLL \$22

Imitation crab, cucumber, and cream cheese topped with torched goat pepper conch sauce

CARIBBEAN ROLL \$28

Lobster tempura roll with mango cucumber and avocado masago served with coconut curry dipping sauce

BAHAMIAN DREAM ROLL \$26

Crispy fried conch roll with cucumber, avocado served with Japanese salsa on top

COCONUT SHRIMP ROLL \$22

Crispy fried coconut-crusting shrimp tempura roll

BAY STREET ROLL \$23

California roll topped baked spicy baby scallop

LOBSTER DYNAMITE ROLL \$43

California roll topped baked creamy lobster, scallop dynamite sauce topped masago scallion

SUSHI ROLL TOPPINGS

Avocado \$2 / Avocado on top \$4

Side sauce \$2/ Cream Cheese \$2

Extra charge for special requests and substitutions may apply