



**WWW.SUSHIROKKAN.COM**  
**OLD FORT BAY TOWN CENTRE**

**IMPORTANT**

**\*Please inform your waiter of any allergies you may have.  
Consuming raw or undercooked meats, seafood and eggs may increase your  
risk of food borne illness,  
Especially if you have medical condition.**

**PRICES NOT INCLUDED VAT 12% TAX  
DINING IN WILL BE CHARGE 15% GRATUITY**



# **LUNCH MENU**

**Served with miso soup and rice**

## *One plate lunch*

**Chicken teriyaki lunch \$16**

**Grilled salmon lunch \$20**

**Chicken cutlet lunch \$18**

## *Bowl*

**Chicken teriyaki bowl \$14**

**Oyako don \$15**

## *Lunch Bento box*

**Served with miso soup, rice, California roll vegetables tempura your choice of item.**

**Chicken teriyaki bento \$17**

**Grilled salmon bento lunch \$20**

**Chicken nanban bento lunch \$18**

**Panko fried shrimp \$18**

**Spicy short rib bento box \$20**

**Salmon sashimi bento box \$22**

**Mix sashimi bento box \$23**

**Chicken cutlet bento box \$18**

**New York steak lunch bento \$23**

**Rokkan bento box \$25**

**Lunch bento box with mix tempura, assorted sushi sashimi and your choice of item from above.**

**Short rib bbq add \$3 New York steak add \$3**

## *Lunch from sushi bar*

**Sushi bento box \$17**

**Sushi lunch \$20**

**Sashimi lunch \$23**

**Hand roll lunch \$17**

**Half & half lunch \$25**

**Chirashi lunch \$23**

**Salmon sashimi bowl lunch \$20**

**Tuna sashimi lunch \$22**

# SUSHI ROKKAN

## MIYAZAKI -WAGYU SPECIALS

### SUSHI or SASHIMI

Aburi style Wagyu beef with Foie Gras (2p)\$33

Aburi Style Wagyu beef with Sea urchin ( 2p) \$42

Aburi style salmon Sushi or Sashimi (2p) \$12

New Style Wagyu Beef sashimi \$42



## **VEGETABLES**

- STEAMED EDAMAME with Bahamian sea-salt \$8  
PAN-FRIED GARLIC SOY EDAMAME \$9  
Pan-fried with soy bean with sweet garlic teriyaki sauce, sesame seeds  
SPINACH OSHITASHI steamed spinach,dashi, sesame seeds \$10  
SEAWEEED SALAD sesame oil, kelp, seaweeds \$10.50  
CUCUMBER SUNOMONO wakame, sesame, sweet vinaigrette \$10  
FILED GREEN SALAD \$10.50 mix green,tomatoes,cucumber,sprout, ginger dressing  
SPICY ADDICTING CUCUMBER spicy tangy sesame dressing \$12  
MISO EGGPLANT baked, saikyo-miso, sesame \$10.50  
AGEDASHI TOFU lightly-fried,dashi broth, negi,ginger,bonito flakes \$12  
YUZU SHISHITOH PEPPERS pan-fried Yuzu soy \$10  
BRUSSELS SPROUTS TEMPURA truffle miso dip \$12  
VEGETABLES SPRING ROLL(2P) \$6  
BEYOND GYOZA vegetarian beyond meat, scallion, cabbage, carrot \$17

## **SEAFOOD**

- STEAMED SAKE ASARI CLAM \$16  
CRISPY RICE w/SPICY TUNA pan-fried rice, crispy jalapeño \$13.20  
CRISPY SESAME TUNA diced tuna, Chile oil, negi, spicy miso sauce \$22  
Diced tuna sashimi mixed with chili sauce, avocado,scallion, cilantro,spicy miso  
SALMON SKIN SALAD masago, cucumber, enoki, tomatoes, ponzu dressing \$17  
SEAFOOD SPRING ROLL(1p) lobster, shrimp,scallops, vegetables \$6.2  
SHRIMP SHUMAI (3p) steamed,spicy ponzu dipping sauce \$8  
POPCORN SHRIMP TEMPURA with SPICY CREAMY SAUCE \$18.50  
bite size shrimp tempura tossed with creamy sauce  
FRIED SOFT SHELL CRAB APPETIZER \$20  
crispy noodles,spicy ponzu dipping sauce  
GRILLED WHOLE JUMBO SQUID \$25  
whole squid from Japan grilled with teriyaki sauce served with truffle miso dip  
POPCORN LOBSTER TEMPURA with SPICY CREAMY SAUCE \$33  
8oz lobster tail tempura tossed with spicy creamy sauce  
SPICY TUNA STUFFED SHISHITOH PEPPERS(4p)\$13.50  
lightly fried stuffed tender peppers with tuna,cream cheese, shiso leaf, nori  
SESAME CRUSTED TUNA SASHIMI w/ sautéed garlic spinach \$23  
HAMACHI SASIHI WITH CRISPY JALAPEÑO \$ 24  
Cucumber,cilantro, yuzu soy  
TUNA TATAKI WITH JAPANESE SALSA \$ 22  
cucumber,white onion,tomatoes, mango, cilantro, ponzu  
SALMON TATAKI CARPACCIO ex olive oil, yuzu, arugula, avocado \$24  
BLUE FIN TUNA & CARPACCIO ex olive oil, yuzu, arugula, avocado \$28

## **MEAT**

- MISO CHILE WINGS hot & spicy crispy fried chicken \$14  
BEEF TATAKI TOWER daikon, negi, garlic, crispy onion ponzu sauce \$18  
HOME MADE JAPANESE BEEF GYOZA (5p)\$18.50 wagyu beef,vegetables  
**SKEWERS**  
CHICKEN & ONION SKEWERS (2p)\$6 /CHICKEN WING (2p) \$6.5  
PRIME BEEF & SHISHITO (2p)\$13 /SHRIMP SKEWERS (2p)\$12  
LAMB RACK(1p) SKEWER \$12 /SALMON SKEWERS(2p)\$12  
ASSORTED SKEWERS (6p) chicken, beef, lamb, salmon, shrimp,wing \$28

## **CLASSIC TEMPURA**

- SEASONAL VEGETABLES TEMPURA (10p) \$17  
TIGER PRAWN TEMPURA (5p)\$18.50 classic tiger shrimp tempura  
MIX TEMPURA \$20 seasonal vegetables(6p), tiger prawn tempura (2p)

## **SOUP & NOODLES**

- CLASSIC MISO SOUP tofu, wakame, negi \$5.2  
ASARI CLAM MISO SOUP \$10  
SPICY SHORT RIB SOUP tofu, negi, onion,vegetables (POT) \$20  
NABEYAKI UDON NOODLES SOUP \$18  
Dashi broth soup with thick flour noodles, chicken, egg,wakame,mix tempura  
YAKISOBA STIR FRIED NOODLES \$20 beef, shrimp, chicken  
stir-fried flour noodles, cabbage, carrot, broccoli, scallion, ginger, bonito  
SEAFOOD YAKISOBA conch,shrimp,lobster,cabbage,carrot, scallion \$23

## **SIGNATURE RAMEN**

- CLASSIC SHOYU RAMEN (soy base) pork or chicken \$ 18.50 small size \$13  
TONKOTSU RAMEN pork or chicken \$19.50 small size \$14.50  
SPICY TONKOTSU RAMEN pork or chicken \$21 small size \$15  
SEAFOOD RAMEN conch, shrimp, salmon, lobster, vegetables \$25  
**SPICY LOBSTER RAMEN \$28 <LIMITED!**  
Gluten free rice noodles \$3/ extra meat \$5/ half extra noodles \$4/ egg \$1

## **BENTO BOX \$25**

Served with mix tempura, miso soup, rice, your choice of roll and item below

### **CHOOSE ROLL**

CALIFORNIA ROLL/ SPICY TUNA ROLL/SALMON MAKI  
SALMON AVOCADO/EEL CUCUMBER/VEGETABLES ROLL

### **CHOOSE ITEM**

CHICKEN TERIYAKI/GRILLED SALMON/CHICKEN CUTLET  
CHICKEN NUMBAN/SALMON SASHIMI/MIX SASHIMI  
TOFU STEAK/JAPANESE FRIED CHICKEN

SHOT RIB BBQ (\$3.5) Supplement  
Rack lamb (4 \$) / NY STEAK (\$6) Supplement  
Any substitute add \$2

## **ONE PLATE DINNER**

Served with miso soup and rice

- FREE RANGE CHICKEN TERIYAKI \$26  
GRILLED SALMON TERIYAKI \$29  
MISO BLACK COD with baked eggplant \$33  
MISO MARINATED SHORT RIB BBQ \$33.50  
CHICKEN NAMBAN \$28.50 hot and sweet chicken with tar tare sauce  
TON-KATSU /KUROBUTA PORK CUTLET \$35  
GRILLED RACK OF LAMB with sweet saikyo miso \$33  
13OZ. BLACK ANGUS NY STRIP three dipping sauces \$38.50

## **KIDS BENTO \$13**

ONLY REAL KIDS !(under 12 years old) NO TAKE OUT  
chicken teriyaki, edamame, mix tempura, Clifornia roll miso soup and ice cream

## **FAMILY SIZE FRIED RICE**

- EGG & SCALLION \$13  
VEGETABLE FRIED RICE \$15  
CHICKEN FRIED RICE \$17  
SHRIMP FRIED RICE \$18  
WAGYU BEEF FRIED RICE \$22  
SPICY SEAFOOD FRIED RICE \$23  
ROKKAN FRIED RICE (COMBINATION) \$22

## **DONBURI**

served with miso soup

- GYUDON BEEF BOWL \$18  
Japanese style braised beef with onion fried-egg,ginger,over the steamed rice  
TUNA POKE BOWL \$28  
tuna,spicy tuna,sesame tuna,seaweed salad  
kanikama crab, avocado, greens,spicy miso creamy sauce,over the sushi rice  
SALMON POKE BOWL \$28  
salmon,spicy salmon, seaweed salad,kanikama crab, avocado, greens, spicy  
miso creamy sauce,over the sushi rice  
CHIRASHI BOWL \$35  
tuna,salmon,hamachi,eel,octopus,shrimp,vegetables over the sushi  
rice  
EEL BOWL \$35  
grilled fresh water eel over the steamed rice

## **SUSHI/SASHIMI**

1 ORDER PER PIECE 2 PIECES MINIMUM

- SUPER FATTY TUNA \$13
- BLUE FIN TUNA \$5
- SAKE-SOTTISH SALMON \$4.5
- HAMACHI-YELLOW TAIL \$4.5
- SABA-JAPANESE MACKEREL \$4
- HOTATE-JUNBO SCALLOP \$6
- UNAGI-FRESH WATER EEL \$5.2
- EBI-STEAMED SHRIMP \$4
- AMAEBI-SWEET SHRIMP \$7
- TAKO-OCTOPUS \$4
- IKURA-SALMON CAVIAR \$7
- UNI-SEA URCHIN \$13
- MASAGO-SMELT CAVIAR \$4
- KANI-SNOW CRAB \$7
- TAMAGO YAKI - EGG \$3
- FOIR GRAS- \$12

## **CLASSIC ROLL**

- CUCUMBER MAKI \$7
- AVOCADO MAKI \$7
- CUCUMBER & AVOCADO ROLL \$10
- TUNA MAKI \$9
- SALMON MAKI \$9
- TORO & TAKUWAN MAKI \$17
- TORO & SCALLION MAKI \$16
- CALIFORNIA ROLL \$12
- SPICY TUNA ROLL \$13
- SHRIMP TEMPURA ROLL \$13
- SPICY SALMON \$15
- HAMACHI & SCALLION ROLL \$13
- SPICY SCALLOP ROLL \$15
- SALMON TEMPURA ROLL \$15
- SALMON & AVOCADO ROLL \$15
- TUNA & AVOCADO ROLL \$15
- SNOW CRAB CALIFORNIA ROLL \$16
- SHRIMP TEMPURA ROLL \$13
- EEL CUCUMBER ROLL \$13.50
- SALMON SKIN ROLL \$15
- VEGETABLE ROLL \$12
- SWEET POTATOES TEMPURA ROLL \$12
- NATTO MAKI \$8
- UME SHISO MAKI \$7
- SOY PAPER AVAILABLE ADD \$1
- GLUTEN FREE SOY SAUCE \$1
- SIDE SAUCE \$2

## **SIGNATURE ROLL**

- ROKKAN ROLL \$18  
shrimp tempura, cucumber, our signature spicy tuna
- MAKE ME CRAZY ROLL \$22.50  
spicy salmon, crab, crunch, inside eel, mango and avocado on top
- YELLOW TAIL JALAPEÑO ROLL \$20  
hamachi, cucumber, crispy jalapeño on top  
yuzu soy dipping sauce on the side
- CLASSIC RAINBOW ROLL \$20  
imitation crab California roll topped tuna, salmon, hamachi, shrimp, avocado
- I LOVE TUNA \$22  
our signature spicy tuna roll, fresh tuna sashimi, cilantro, crispy jalapeño on top
- B3UNIT6 \$23  
tuna, salmon, hamachi, eel, shrimp, cucumber masago, avocado roll, crunch & eel sauce
- CRISPY PHILLY ROLL \$20  
cream cheese, cucumber, avocado tempura roll topped salmon sashimi, masago, eel, spicy creamy sauce on top
- GOLDEN RAINBOW \$25  
snow crab California roll, topped tuna, eel salmon, hamachi, shrimp avocado on top
- CREAMY SALMON ROLL \$18  
cream cheese, cucumber, avocado roll, topped salmon tare tar, onion, salmon caviar on top
- POPCORN SHRIMP TEMPURA ROLL \$22  
our signature roll topped our famous popcorn shrimp tempura with creamy sauce on top
- OLD FORT ROLL \$22  
salmon, cucumber roll topped baked shrimp and avocado, cilantro spicy miso sauce

## **SIGNATURE COOKED ROLL**

- GOAT PEPPER CONCH ROLL \$17  
California roll topped avocado, scallop, kanikama crab, conch, goat pepper sauce on top
- CRISPY SALMON \$16  
crispy salmon skin, miso marinated cream cheese, avocado, masago, bonito
- SHRIMP TEMPURA CRUNCH ROLL \$13  
shrimp tempura, kanikama crab, avocado cucumber, crunch & eel sauce on top
- COCONUTS SHRIMP ROLL \$18  
tiger prawn, cream cheese tempura with coconuts, topped spicy miso creamy sauce
- GRILLED SALMON ROLL \$20  
cream cheese, cucumber, avocado inside grilled salmon on top, masago, eel sauce
- BAKED CRAB ROLL \$16  
avocado maki with soy paper topped snow crab, masago baked sauce on top
- DYNAMITE SPIDER ROLL \$22  
whole soft-shell crab tempura, cucumber, avocado, torched spicy tuna roll on top
- DRAGON ROLL \$23  
shrimp tempura roll topped grilled eel & avocado
- SURF & TURF ROLL \$25 Wagyu add \$10  
shrimp tempura roll topped stir-fried Japanese style beef, sweet & spicy sauce
- CARIBBEAN ROLL \$25  
lobster tempura, cucumber, mango, masago, avocado, soy paper, coconuts curry sauce on the side

## **SIGNATURE COOKED ROLL**

- LOBSTER DYNAMITE \$36  
California roll topped backed lobster, scallop, masago, enoki mushroom, creamy sauce
- BAHAMIAN DREAM \$23  
cracked conch, cucumber, masago, creamy sauce avocado, mango salsa on top
- NO RICE ROLL**
- NARUTO CALIFORNIA ROLL \$20  
cucumber rolled snow crab, avocado, masago, avocado
- NARUTO SALMON ROLL \$23  
cucumber rolled salmon, avocado, masago, avocado
- NARUTO RAINBOW ROLL \$25  
cucumber rolled tuna, salmon, hamachi, shrimp avocado, masago, avocado
- TOKYO TOWER \$20  
salmon, avocado, tempura roll topped crispy salmon cream cheese, skin, masago, bonito freaks on top

## **HAND ROLLS**

- LOOKS LIKE ICE CREAM CORN**
- ROKKAN HAND ROLL \$9.20  
shrimp tempura & spicy tuna roll & crunch
- DRAGON HAND ROLL \$13  
Eel & shrimp tempura & avocado & cucumber
- HAMACHI & JALAPENO HAND ROLL \$12  
yellowtail & cucumber & Jalapeno & shiso

## **COMBINATION PLATTERS**

- ROKKAN TRIO \$23  
tuna tataki/ salmon tataki/ hamachi sashimi jalapeno three kinds of our signature sashimi platter
- ABURI SUSHI SAMPLER \$22  
5 KINDS OF BLOWTORCH NIGIRI SUSHI
- SASHIMI SAMPLER \$20  
CHEF'S CHOICE 7PC SASHIMI
- SASHIMI DELUXE \$43  
CHEF'S BEST 16PC ASSORTED SASHIMI
- SUSHI SAMPLER \$20  
CHEF'S CHOICE 7PC NIGIRI SUSHI
- SUSHI DELUXE \$35  
CHEF'S BEST 16pc OMAKASE SUSHI, ROLL
- HALF & HALF \$43  
CHEF'S BEST SUSHI & SASHIMI PLATTER

prices not included VAT 12% tax

In-dining will be charge service 15% gratuity  
8 and more party 20%

Please avoid raw foods when you feel not good.

## **Dessert**

- MOCHI ICE CREAM \$10 2pc  
Mango/Green tea/ Vanilla/ Strawberry
- Green Tea Cheese Cake \$12
- Green Tea Tiramisu / Classic Tiramisu \$10
- Warm Chocolate cake \$12  
with ice cream
- Lychee nuts \$6
- Ice cream \$7  
Vanilla/Chocolate/Green tea