

Appetizer & Salad



Raddish Kimchi
\$5.8



Cabbage Kimchi
\$5.8



Seasoned Seaweed
\$5.8



Tako Wasabi
\$8.8



Beef Tataki
(Original/Spicy)
\$10.8



Edamame
\$6.8



Namuru
\$6.8



Seaweed Salad
\$14.8



Soft Shell
Crab Salad
\$18.8



Sunny Lettuce
\$6.8



Mixed
Sashimi Salad
\$18.8



Salmon
Avacado Salad
\$18.8

Salmon Sashimi	\$16.8
Hokkigai Sashimi	\$16.8
King Fish Sashimi	\$16.8
Scallop Sashimi	\$16.8
Tuna Sashimi	\$16.8
Scampi Sashimi	\$22.8
Fresh Oyster	\$22.8
Yukke	\$16.8
Premium Yukke	\$26.8
Negi Toro Yukke	\$18.8
Negi Toro Salmon	\$18.8
Abury Salmon Belly Sashimi	\$19.8
Rokko Sashimi Platter	\$38.8



Wagyu Platter

和牛拼盘

ROKKO PLATTER \$76

Pork Karubi, Flap meat, Rib finger, Inside skirt, Cheese sausage, Tori momo

ALL WAGYU PLATTER \$76

Flap meat, Rib finger, Inside skirt, Karubi plate, Beef loin

VALENTINE'S PLATTER \$88

Premium tri-tip, Premium scotch fillet, Super premium strip loin, Premium flap meat

PREMIUM PLATTER \$118

Premium OX tongue, Premium oyster blade, Premium inside skirt, Premium rib finger, Premium scotch fillet

PREMIUM LADDER \$138

Premium inside skirt, Premium flap meat, Premium chuck rib, Premium oyster blade, Premium wagyu tongue, Super premium short rib, OX tongue, Wagyu beef sashimi



ROKKO Platter



All Wagyu Platter



Valentine's Platter



Premium Platter



Premium Ladder



Super Premium Strip Loin
\$59.8 (150g)



Super Premium Short Rib
\$49.8 (150g)



Super Premium Wagyu Tongue
\$49.8 (150g)



Premium Chuck Rib
\$36.8 (150g)



Premium Scotch Fillet
\$36.8 (150g)



Premium Inside Skirt
\$36.8 (150g)



Premium Flap Meat
\$39.8 (150g)



Premium Karui
\$32.8 (150g)



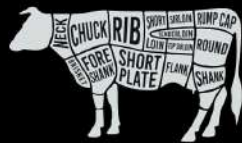
Premium Oyster Blade
\$39.8 (150g)



Premium OX Tongue
\$22.8 (100g)

精選和牛
Premium Wagyu

Selected Wagyu



Rib Finger

The Rib Finger is the cut of meat from in-between the rib bones. The meat receives all the flavours from the rib bones and is a rich, juicy cut with plenty of umami.

\$20.8

Flap Meat

It is a low-end beef steak cut. It comes from a bottom sirloin butt cut of beef, and is generally a very thin steak.

\$20.8



Inside Skirt

The inside skirt steak is a boneless portion of the flank trimmed free of fat and membranes. It has an intensely beefy flavor.

\$20.8



Karubi Plate

It is one of the most popular cuts of beef for yakiniku. Tender and very juicy, karubi has more marbling than roast cuts do.

\$20.8



Chuck Tender

A chuck steak is a cut of beef that comes from a large section of the upper shoulder, known for its rich flavour and tenderness.

\$18.8



OX Tongue

Beef tongue is very high in fat which results in a very melt in your mouth, soft texture when braised for several hours.

\$18.8



Beef Loin

The tenderloin sits beneath the ribs, next to the backbone. It is the most tender cut of beef.

\$18.8



Nankaotsu

Also known as Chicken cartilage, tastes like when you bite the crunchy, chewy part attached to the hard bone at the end of a chicken wing

\$13.8



Tontoro*

This exquisite pork cut is carved from the center of pork jowl meat. They are marbled to perfection to give you superior juiciness and flavor

\$16.8

Duck Breast

Duck breasts are one of the more magical proteins anywhere. Its distinctive fat content is unlike any other meat, in that it provides so much of the flavor

\$19.8



Pork Belly*

Pork belly is a fatty, boneless cut of meat that comes from the belly of the pig. It has an incredibly rich flavor thanks to the thick layer of fat that runs along the top.

\$18.8



Tori Momo*

Torimomo, a classic and popular barbeque food in Japan. It uses chicken as its meat, which contains higher amounts of omega-6 fatty acids than other animal meats

\$16.8



Cheese Kransky

A gourmet cocktail sausage, made from the finest quality pork. Distinct flavours of cheese and bacon are beautifully complemented by the course texture of the sausage

\$13.8



**Available in Salty/Miso/Spicy flavours*

Seafood n Vegetables



Seafood Platter \$33.8



King Prawn
\$16.8



Mussel
\$13.8



Octopus
\$13.8



Squid
\$13.8



Assorted Vegies \$18.8



Asparagus
\$6.8



Okura
\$6.8



Pumpkin
\$6.8



Sweet Corn
\$6.8



Assorted
Mushroom
\$12.8



King Oyster
Mushroom
\$6.8



Shitaki
Mushroom
\$6.8



Mushroom Butter/Corn
Butter/Garlic Butter/
Garlic Butter in Sesame Oil
\$6.8

Hot Pot

RYOMA HOT POT \$48

Pork, chicken, cheese sausage, kimchee, tofu & seasonal vegetables in spicy soup

ROKKO HOT POT \$58

Prawn, mussel, baby octopus, squid, cheese sausage, tofu & seasonal vegetables in Rokko special soup

WAGYU SHABUSHABU \$78

Thinly sliced 9+ wagyu beef, assorted vegetables



EXTRAS:

Sliced Wagyu	\$35.8
Assorted Vegies	\$18.8
Udon	\$6
Sauce Set	\$6



Grill & Fry

Vegie Tempura	\$10.8
Pork Gyoza	\$10.8
Grilled Saba	\$14.8
Grilled Eel	\$22.8
Takoyaki	\$10.8
Agedashi Tofu	\$10.8
Agedashi Soft Shell Crab	\$18.8
Kaki Fry	\$18.8



Teriyaki Chicken	\$12.8
Chicken/Spicy Chicken Karagge	\$12.8
Tako Karagge	\$12.8
Nankaotsu Karagge	\$12.8
Chicken/Pork Katsu	\$12.8
King Prawn Fry	\$18.8
Aji Fish Fry	\$12.8
Teriyaki Salmon	\$18.8
Cream Croquette	\$10.8



Soup & Rice

Spicy Pork Soup

Pork, kimchee, tofu & seasonal vegetables in spicy soup

\$18.8



Spicy Seafood Soup

King Prawn, mussel, octopus, squid & tofu in spicy soup

\$19.8



Karubi Soup

Made with selected premium Wagyu to produce this wonderful spicy karubi soup.

\$19.8



Yukgaejang Soup

A spicy beef soup made with shredded beef and vegetables.

\$19.8



Egg Soup

It is a delicious homey soup that will warm you right up.

\$10.8



Karubi Udon \$18.8

Stone Pot Yukke Bibimbap \$19.8

Plain Udon \$10.8

			
Tamago Rice \$4	Nori Rice \$4	Plain Rice \$3	Miso Soup (original/spicy) \$3
			
Rokko Spicy Sauce \$2	Fresh Garlic \$2	Fresh Chilli \$2	Mayanese \$2
			
			Negi Shio \$2