

デザート

\$5.90



JAPANESE MATCHA GREEN TEA

The single-origin Japanese Matcha specially selected is exquisitely smooth brimming with delicate earthy aromas and vibrant botanical notes.
GF



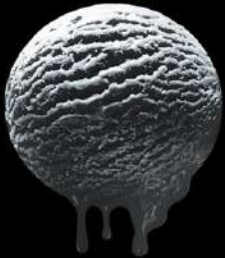
JAPANESE MISO CARAMEL & PEANUT BRITTLE

Salted Caramel ice cream plays an offbeat and riveting new melody with a Japanese miso twist. Peanut Brittle candy adds extra bite.
GF



DARK ROASTED BLACK SESAME

Age-old roasting methods are used to achieve an authentically darker and nuttier character. A balance of sweet and savoury.
GF



1980 STRAWBERRY MILK

The 1980s retro milk bar favourite journeyed its way to Tokyo and never left. An enticing frozen edition whipped up with real strawberries.
GF



ABSOLUTE LYCHEE

The absolute nod from true lychee lovers with real lychee juice, bits and all. Lychee exude notes of sweet muscat grapes, pear & white peaches.
GF DF V



JAPANESE YUZU & SWEET MANDARIN

Japanese yuzu is reminiscent of zesty lime, kumquat & pink grapefruit. An elegant balance is achieved when paired with sweet mandarin.
GF DF V



ROKKO

(GF) GLUTEN FREE (DF) DAIRY FREE (V) VEGAN



ROKKO

DRINKS
MENU



SAKE

Saké is a Japanese rice wine that is made during a brewing process by fermenting rice, during which the starches are converted into sugar, and then alcohol.



Rihaku Junmai Blue Purity (300ml*) \$30 (1.8L) \$145

14% Rihaku Blue Purity is from the Sake Sanctuary, Shimane prefecture. Clean taste all way through with a complex flavours of roasted chestnut, honey & cacao. Drink Chilled.



Nenohi Junmai (300ml*) \$25 (1.8L) \$130

13.5% Brewd with Fushimizu water, the famously superb water found in Fushimi. Mild flavour and rich taste of rice stands out in depth.



Asabiraki Junmai (300ml*) \$25 (1.8L) \$130

16.5% Asabiraki Sujijin is smooth, strong & dry profile Junmai sake. Sujijin is a great supporter to bring up every flavour of your meal. Almost like premium water.



Chiebijin Junmai Premium (720ml) \$90

16% Chiebijin is brewed by Nakano Shuzo in Oita Prefecture. It is the most standard Junmai sake. It has a soft, gentle Sweetness and clean acidity.



Cowboy Yamahai Junmai (720ml) \$90

19% A sake truly fit for a cowboy - mesquite wood smoke, cacao, and a richness that can be equated with a rich red wine. Perfect balance of umami, acidity, and intensity.



Rokko House Sake (180ml*) \$8

14.5% A dry sake with a refreshing fruity flavor and tastes best when served chilled.

* in Tokkuri bottle

BEER

Beer is the most popular alcoholic drink in Japan and widely consumed at homes and drinking establishments nationwide. Please enjoy our top selling authentic Japanese beers



Kirin on Tap (420ml) \$10

4.5% Kirin's special Megumi has pure, smooth flavours and a pale amber shine, crowned with a rich, creamy head.



Hitachino Nest White Ale (330ml) \$15

5.5% This white ale is brewed with wheat malt, and flavored with coriander, orange peel and nutmeg. You can certainly enjoy the soft and flavorful taste.



Hitachino Nest Dai Dai IPA (330ml) \$15

6.2% This DAI DAI Ale is brewed with fukuremikan orange and special hops. Please enjoy fruity flavor and rich taste.



Hitachino Nest Yuzu Lager (350ml) \$12

5.5% Gold Medalist of The International Beer Cup 2020. There is a slight sweetness in the crispness of a lager.



Echigo Beer Koshihikari (500ml) \$16

5% KOSHIHIKARI Echigo beer is smooth, dry & crisp flavoured 100% genuin Japanese made premium quality Rice Lager.



Suntory Premium Malt (500ml) \$16

5.5% This premium all malt beer from Suntory is made from nothing but carefully selected malt and hops.

WINE

Shochu is categorized as fermented liquor putting it in the same category as wine. Umeshu is a Japanese liqueur that is made from unripe Ume fruit that is steeped in Shochu.



Choya Plum Wine (by Glass) \$9

10% It is a Japanese plum wine made with 100% domestic plums and without the use of souring agents or fragrances. Beautifully balanced sweet & tart taste of the ume fruit. You will love this rich flavour of plum.



Choya Sparkling/Yuza Soda Wine (250ml) \$9

4% The ideal sweet & refreshing sparkling drink. Choya's world famous Japanese plum liquor is mixed with soda water in a perfect ratio. Made from 100% of Japanese Ume fruit. No artificial flavours or colours are added.



Hamada Shochu Daiyame (180ml Tokkuri) \$25

25% The traditional imo shochu is made from the 'Koujuku-imo' we developed using our original technology. You will be surprised as the fragrant aroma (like that of lychee) fills your mouth.



Mugi Shozo Kuro Enma (180ml) \$25 / (720ml) \$90

25% It's a barley shochu aged in oak barrel for 3 years. Indeed Enma has slight oak fragrance and well rounded flavour with smooth finish. A winner of the grand gold medal at Mondo Selection 2006.



Choya Yume Wine (720ml) \$45

8.9% Choya Yume Wine is a flavoursome new take on the traditional Japanese Plum wine popular around the world. Consisting of a secret blend of Choya's signature Ume juice extracted from 100% Japanese grown Ume fruits, pure Japanese grape wine and balanced sugar.



The Choya Aged 3years (Glass) \$18 / (720ml) \$189

15% This is the best quality CHOYA with super premium plum NankoUme 100% use, aged for 36 months and blended with 6 different tanks of Umeshu by CHOYA blend master. Rich & Deep.

Non-Alcoholic Drinks



Hot Green Tea \$4



Japanese Lemonade \$4



Sangaria Green Tea \$4



Coke \$4



Lemonade \$4



Ice Lemon Tea \$4



Calpis \$4



Choya Soda Ume \$8



Choya Soda Yuzu \$8



Coke Zero \$4



Lemon & Lime Bitter \$4



Ice Peach Tea \$4

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Rokko Japanese BBQ



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*BYO Wine Corkage \$3 per person