

## Special おすすめ

### Cold 冷たい前菜

- **Sake Nanban** 鮭の南蛮漬け \$12

Fried salmon marinated in our vinegar sauce



- \* **Addictive cabbage** \$6

やみつぎキャベツ

Cabbage seasoned w/ konbu • sesame oil • garlic

- Tori-ume** \$10

鶏胸肉とオクラの梅カツオ和え

Chicken • okura w/ salted plum • bonito sauce



- \* **Kobe moyashi namul** \$6

神戸もやしナムル

Bean sprouts seasoned w/ sesame oil & garlic

### Hot 温かい前菜

- Niku-tofu** 肉豆腐 \$10

Tofu w/ thin beef • onion in dash broth



- Kushi-katsu** 串カツ 1 piece \$8

[Beef • Onion] [牛・玉ねぎ]

Skewered beef & onion

- Chawanmushi** 茶碗蒸し \$10

Japanese steamed egg custard w/ chicken •

shrimp • shiitake • edamame • naruto



- Shiokoji-yaki** \$14

牛ハラミの塩麴焼き

Beef yakiniku marinated w/ salted rice malt

- **Assorted Seafood Cutlets** (5 pieces) \$12

[1 Salmon | 3 Shrimp | 1 Calamari]

シーフードカツ3種盛り合わせ [鮭・エビ・イカ]



- \* **Assorted Vegetable Cutlets** (5 pieces) \$12

[Onion • Eggplant • Okura • Paprika • Shiitake]

野菜カツ5種盛り合わせ

[玉ねぎ・ナス・オクラ・パプリカ・しいたけ]

## Appetizers 前菜

### Cold 冷たい前菜

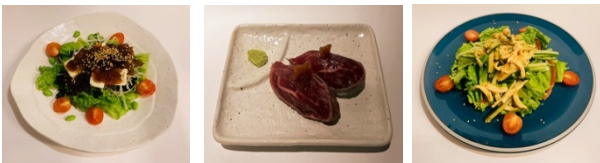
- \* **Edamame w/ pink salt** \$6  
ピンクソルト枝豆



- \* **Addictive cucumber** \$6  
やみつききゅうり  
w/ chili beans & sesame oil sauce

- \* **Potato Salad** \$6  
ポテトサラダ  
w/ Japanese Kewpie mayo

- \* **Tofu Salad** \$12  
トーフわかめサラダポン酢ジュレ添え  
w/ wakame • edamame • daikon & ponzu jelly



- \* **Tori-banban Salad** \$12  
とりバンバンサラダ  
Chicken • cucumber w/ sesame-ginger sauce

- \* **Sushi** [Duck | Beef] (2 pieces • 1 kind) \$10  
寿司 [鴨・牛]  
w/ braised duck loin & beef tataki

- \* **Kamo** \$16  
鴨ロース煮  
Braised duck loin

- \* **Tataki** \$18  
US和牛ヒレたたき  
US beef lightly seared w/ our ponzu sauce

### Hot 温かい前菜

- \* **Agedashi** [Eggplant | Tofu] \$8  
揚げ出し [ナス | 豆腐]

Deep-fried in dashi broth



- \* **Bun** [Duck | Kakuni] (1 piece) \$6  
バンズ [鴨・角煮]

- \* **Karaage** \$12  
鶏もも唐揚げ  
Deep-fried chicken thigh

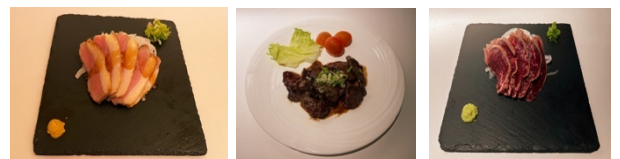
- \* **Kakuni** \$12  
豚バラ角煮  
Braised pork belly



- \* **Buta-kimchi** \$12  
豚キムチ  
Stir-fry pork w/ kimchi

- \* **Shoga-yaki** \$12  
豚生姜焼き  
Ginger pork shoulder loin

- \* **Yakiniku** 焼肉 \$14  
Beef harami w/ our special sauce



## Cutlets かつ

Deep-fried meats w/ shredded cabbage • potato salad • tomato • cucumber  
served w/ rice & assorted dipping sauces

**Pork fatback** [6.5oz | 180g] \$26

豚肩ロースかつ



**Pork loin** [6.5oz | 180g] \$26

豚ロースかつ

**Pork tenderloin** [6.5oz | 180g] \$32

豚ヒレかつ

**Chicken thigh** 鳥もも肉かつ \$20

chicken w/o skin

**Duck breast** 鴨ロースかつ \$28

Braised duck loin (7 pieces)



**Beef tenderloin** [6.5oz | 180g] \$46

牛ヒレかつ

**US wagyu prime meat rib eye** \$96

for 2 people [1lb | 450g]

US和牛リブアイかつ [2人前]



## Side dishes 付け合わせ

**Pork miso soup** 豚汁 all \$5

Miso soup w/ pork and vegetable



**Beef curry sauce** 牛カレーソース

\* **Pickles** [Konbu | Asazuke | Kimchi] all \$3

漬物 [昆布佃煮 | 白菜浅漬 | キムチ]



**Oroshi ponzu sauce** おろしポン酢

Our ponzu sauce w/ grated daikon radish

**Rice** ごはん

\*ROKKO's meats are cooked at a low-temperature for 10-12 hours to savory perfection.

当店自慢のかつは低温調理にて10-12時間調理しておりますのでご安心してお召し上がり下さい。

\*Refill of cabbage and rice are available upon request. キャベツとご飯のおかわりはご自由どうぞ

## Rice dishes ご飯物

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**Katsu-don** かつ丼 \$26

Pork cutlet w/ egg in dash broth over rice

**Katsu curry** かつカレー \$26

Pork loin cutlet curry rice

**Beef curry** ビーフカレー \$20



**Gyu-don** 牛丼 \$22

Thin beef w/ onion in dash broth over rice

**Oyako-don** 親子丼 \$16

Chicken w/ egg in dash broth over rice



## Desserts デザート

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all \$8

**Matcha affogato**

抹茶のアフォガード

Hot matcha poured over vanilla ice cream



**Matcha set**

抹茶セット (抹茶・もちアイス)

Hot matcha served w/ 2 pieces of mochi-ice



**Matcha ice-cream**

抹茶アイス

w/ monaka • freeze dried strawberries



## Soft drink お飲み物

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**Soda** ソーダ all \$3.5

[Coke | Diet Coke | Giner Ale]

**Calpico** カルピス

**Green Tea** 緑茶

[Cold•glass | Hot•pot]

**Pellegrino Sparkling Water**

スパークリングウォーター

**Kimino sparkling juice** \$8

日本産スパークリングジュース

[Ume | Apple | Yuzu]

