

# ROKUNI CLUB

## DAY PASS MENU

### • ZENSAI : BITES •

**FISH SKIN CRACKLING**  
SRIRACHA AIOLI

**CRISPY SUSHI RICE**  
SPICY TUNA, AVOCADO, WASABI

### • DIM SUM : SMALL DISHES •

**VEGETABLE SPRING ROLLS**  
LEMONGRASS CHILLI DIP

**STEAMED DUMPLINGS**  
TWO PER PORTION

**EDAMAME & CORN**  
TRUFFLE TERIYAKI PONZU

**SHRIMP**  
TOM YUM, COCONUT FLAKES

**CHICKEN & MUSHROOM**  
CHARCOAL SOY

**SESAME & PRAWN TOAST**  
GRAPEFRUIT & FENNEL SALAD

**FRIED CHICKEN  
DRUMETTES**  
SPICY KOREAN

**BAO BUNS**  
TWO PER PORTION  
GLAZED PORK CHAR SIU  
OR AUBERGINE SUMISO

### • MAKI ROLLS •

SIX PIECES  
**SPICY TUNA**  
MANGO SALSA  
**MAHI NASI ROLL**  
CUCUMBER, JALAPENO

### • DOLSOT BIBIMBAP •

STEAMED WHITE RICE, BEANSPROUTS,  
KIMCHI, FRIED EGG, YAKI NIKU SAUCE  
**WILD MUSHROOM**  
**CHICKEN**  
**BEEF**

### • ROKUNI BURGER •

AGED BEEF, MISO ONION JAM, PICKLES, ASIAN SLAW, SRIRACHA AIOLI

### • ŌKĪ : LARGE DISHES •

**CRISPY SESAME GARLIC TOFU**  
SPINACH, PEPPER, SCALLIONS, SWEET & SOUR GLAZE

**THAI STYLE LOCAL CLAMS**  
LEMONGRASS, COCONUT, NAM PLA, CORIANDER, LIME

**PAD THAI**  
TAMARIND SAUCE, EGG, BOK CHOY  
BEANSPROUTS, PEANUTS  
**TOFU & WILD MUSHROOM**  
PRAWN & CHICKEN

**ROASTED CHICKEN BREAST**  
TERIYAKI, FOIE GRAS MISO, TRUFFLE DUST

**JAPANESE RAMEN NOODLES**  
RED CURRY COCONUT SAUCE, DASHI, SPRING ONION

**NASI GORENG**  
SWEET SOY, CRISPY FRIED ONIONS, CHILLI  
CHICKEN OR SEAFOOD

### • FUKUSAI : SIDES •

**KIMCHI FRENCH FRIES**  
SRIRACHA AIOLI

**STICKY RICE**  
SCALLIONS

**KALE & SEAWEED SALAD**  
SESAME, WASABI YUZU DRESSING

### • DEZĀTO : DESSERTS •

**BAKED MISO CARAMEL BANANA**  
LIME ICE CREAM

**COCONUT RICE PUDDING FRITTERS**  
MANGO & BASIL SALSA

FOOD DAY PASS MENU AVAILABLE FOR XCD \$195 TUESDAYS TO SATURDAYS FROM 1PM - 5:30PM  
& XCD \$250 ON SUNDAYS FROM 1PM - 6:30PM. ADD DRINKS FOR XCD \$295 / \$350

# ROKUNI CLUB

## DAY PASS MENU

### • ROKUNI COCKTAILS •

#### OLD FASHIONED RUM PUNCH

GOLD RUM, DEMERARA SUGAR, LIME  
BITTERS, NUTMEG, CINNAMON

#### PINK GIN

GORDON'S PINK GIN, ELDERFLOWER  
LEMON, TONIC WATER

#### ROCKS COLADA

GOLD RUM, COCONUT CREAM  
PINEAPPLE, TOASTED COCONUT

#### MOSCOW MULE

STOLICHNAYA, HOUSE-MADE GINGER BEER  
LIME, CANDIED GINGER

#### MARGARITA

CONCIERE, TRIPLE SEC, LIME  
BARBUDAN SEA SALT

#### MOJITO

GOLD RUM, MINT, SUGAR  
LIME, FRESH CANE

#### AMARETTO SOUR

LUXARDO, LIME, SUGAR

#### WHISKEY SOUR

DEWARS, LIME, SUGAR

### • MOCKTAILS •

ADD HOUSE VODKA, RUM, GIN OR TEQUILA

#### SPICED MANGO

MANGO, BASIL, TARRAGON,  
THYME, LIME, JALAPENO

#### SHIRLEY'S BUDDHIST TEMPLE

GRENADINE, LIME SODA,  
MARASCHINO CHERRY ICE

#### YOSHI PUNCH

PASSION FRUIT, PINEAPPLE, MANGO,  
MARASCHINO CHERRY ICE

### • WINE BY THE GLASS •

SPARKLING MOSCATO, SWEET, ITALY

TI-BALTH ROSE, PIERRICK HARANG, LANGUEDOC, FRANCE

MUSCADET, JEREMIE HUCHET, LOIRE, FRANCE

BOLE GARNACHA, BORSAO, SPAIN

### • ALL HOUSE SPIRITS, SOFT DRINKS, AND BEERS INCLUDED •

DRINK DAY PASS MENU ONLY AVAILABLE IN CONJUNCTION WITH FOOD DAY PASS MENU  
FOR XCD \$295 TUESDAYS TO SATURDAYS FROM 1PM - 5:30PM & XCD \$350 ON SUNDAYS FROM 1PM - 6:30PM