Rollian Beverages

Beverages

DR 01 Evian Water 2.5

DR 02 Perrier 2.5 (S)……. 4 (L)

DR 03 Soft Drink – Coke, Diet Coke, Ginger Ale, Sprite, Root Beer 2

DR 04 Nestea 2

DR 05 Juice – Orange, Apple, Cranberry 2.5

DR 06 Green Tea 1.5

DR 07 Ginger Tea 3

DR 08 Yuzu Tea 3

DR 09 Coffee 2.5

Beer

BR 01 Sapporo (650 mL Can) 9

BR 02 Sapporo (341 mL Bottle) 6

BR 03 Corona, Heineken (330mL Bottle) 6

BR 04 Domestic Beer – Canadian, Coors Light, Blue (341 mL Bottle) 5

BR 05 Sapporo Draft 7

Liquors (1 ¼ oz)

LQ 01 Vodka (Smirnoff) 5

LQ 02 Cognac (Hennessy) 12

LQ 03 Whisky (Canadian Club) 5

LQ 04 Rum (Bacardi White) 7

LQ 05 Scotch (Johnnie Walker Red Label) 8

Cocktails

CT 01 Caipiriniha 6

Popular Brazillian drink made with Cachaça and lime

CT 02 Cuba Libre 6

Mixed drink from Cuba that combines rum, lime and coke

CT 03 Mojito 6

A popular tropical drink of muddled mint, club soda and sugar topped with rum and lime juice

CT 04 Long Island Iced Tea 7

Cocktail that is made with vodka, gin, light rum, tequila, triple sec and lemon juice

CT 05 Cosmopolitan 8

Cocktail made with vodka, triple sec, cranberry juice, and freshly squeezed lime juice

CT 06 Martini 8

Gin cocktail with dry vermouth

CT 07 Mint Julep 8

A minty bourbon drink

CT 08 Margarita 9

Mexican cocktail consisting of tequila mixed with triple sec and lime juice

CT 09 Sake Mojito 7

Mojito with Sho Chiku Bai Classic Junmai sake

Sake

SK 01 Sho Chiku Bai  (Served Hot) 5 (small)…….. 12 (medium)

SK 02 Kimoto Junmai (300ml) 35

SK 03 Sho Chiku Bai Classic Junmai Sake  (750 mL) 27

SK 04 Hakutsuru Sho-Une Junmai Daiginjo Sake (300 mL) 30

SK 05 Kubota Senju Tokubetsu Honjozo (750ml) 75

SK 06 Hakkaisan Honjozo (750ml) 80

SK 07 Tamanohikari Omachi Junmai Daiginjo  (750 mL) 110

Red Wine

WN 01 Rollian House Wine - Merlot, Fetzer, California, 2012 8 30

WN 02 Yellow Tail Shiraz (Austrailia) 29

WN 03 Mouton Cadet (France) 36

WN 04 Colores Del Sol Malbec 40

WN 05 Cellar No 8, Zinfandel, California 45

WN 06 Santa Barbara Pinot Noir 55

White Wine

WN 07 Chardonnay, Fetzer, California, USA 8 30

WN 08 Yellow Tail Chardonnay (Austrailia) 27

WN 09 VOGA Pinot Grigio IGT 36

WN 10 Campanile Pinot Grigio DOC Grave 40

WN 11 Annie’s Lane Clare Valley Riesling 43

WN 12 900 Grapes Marlborough Sauvignon Blanc 45

WN 13 Santa Barbara Chardonnay 55Cold Appetizers

CA 01 One Cup Sashimi 6

Assorted raw fish (6 pcs), sashimi

CA 02 Jaken Sushi 6

Assorted sushi (5 pcs) with teriyaki sauce

CA 03 Chirashi 12

Assorted sashimi (12 pcs) with sushi rice

CA 04 Sushi Appetizers 10

Sushi (6 pcs), California roll (3 pcs)

CA 05 Pomegranate Masala Roll 12

Mixed vegetables with masala sauce (8 pcs)

CA 06 Tuna Tataki 11

Grilled tuna with ponzu sauce (6 pcs)

CA 09 Beef Tataki with Fried Noodles 17

Grilled beef tenderloin with mixed vegetables and fried noodles and balsamic vinegar sauce

CA 10 Balsamic Tuna 11

Marinated tuna with balsamic sauce, fruits, and sprouts mix

CA 11 Spicy Salmon Hand Roll 4

CA 12 Spicy Tuna Hand Roll 6

CA 13 Kimchi 4

CA 14 Rollian Ssam 8

Salmon, tuna, unagi, beef, spicy sauce and brown rice (4 pcs)

CA 15 Raw Oysters 16

Raw oysters (6 pcs)

CA 16 Assorted Sashimi 11

Assorted sashimi (12 pcs)

Hot Appetizers

HA 01 Salmon Teriyaki 8

Pan fried salmon with teriyaki sauce

HA 02 Chicken Teriyaki 7

Grilled chicken with teriyaki sauce

HA 03 Tempura 9

Shrimp (4 pcs) or vegetables (8 pcs) or shrimp (2 pcs) vegetables (4 pcs)

HA 04 Chicken with Green Onions 7

Deep fried chicken and lemon sauce, with green onions or onions (6 pcs)

HA 05 Kalbi 10

Sliced beef short ribs with vegetables on hot pot (6 pcs)

HA 06 Tofu Cake 8

Onion, mushrooms, beans, quinoa and tofu

HA 07 Rollian Bop 5

Rice with burdock, kanpyo, crab meat, radish, cucumber, seaweed, masago and sesame in hot pot

HA 08 Scallop Butter Yaki 8

Pan fried scallop with butter and vegetables (4 pcs)

HA 09 Edamame 5

Salted Japanese soy beans

HA 10 Kushikatsu 9

Assorted Japanese style deep fried kebab served with spicy mayo and tonkatsu sauce

HA 11 Scotch Egg 8

Medium boiled egg wrapped in sausage meat, coated in Japanese bread crumbs. Served with wasabi mayo and mustard mayo

HA 12 P.E.I. Mussel 15

Soup & Salad

Soup

SP 01 White Miso Soup 2.5

Miso soup with mushroom, green onions, tofu and seaweed

SP 02 Miso Tomato Soup with Mushroom 4

Miso soup made with tomatoes, topped with croutons

SP 03 Mushroom and Dumpling Soup 5

Honey mushroom and vegetable dumplings

SP 04 Rollian Udon 13

(Chicken udon, or veggie udon, or tempura udon)

Salad

SL 01 Beet Salad 9

Arugula, sprout, goat cheese, lemon sauce and boiled beet

SL 02 Avocado Green Salad 8

Arugula, spring mix, sprout and sliced avocado

SL 03 Seaweed Salad 6

Seaweed salad with sesame dressing

SL 04 Lobster Salad 11

Steamed lobster with masago, mayonnaise, honey, and sprouts

SL 05 Spicy Salmon Salad 9

Spicy mayonnaise with chunked salmon, served with seaweed

Rice

RC 01 Bowl of Rice 2

White rice, or brown rice, or sushi rice

Lunch

Zen Combination Lunch (Including: miso soup, house salad, California roll (3 pcs), sushi (3 pcs), tempura and rice)

LC 01 Chicken Zen 14

Grilled chicken with teriyaki sauce

LC 02 Salmon Zen 15

Pan fried salmon with teriyaki sauce

LC 03 Beef Zen 20

Grilled beef tenderloin (4 oz) with teriyaki sauce

LC 04 Vegetable Zen 14

Tofu cake, vegetable roll (3 pcs), tomato miso soup, vegetable tempura

LC 05 Rollian Lunch (includes soup and house salad) 15

Sushi (4 pcs), sashimi (6 pcs), Califonia roll (6 pcs)

LC 06 Tempura Lunch (includes soup and house salad) 16

California roll (4 pcs), sushi (6 pcs) and tempura

LC 07 Sushi Lunch (includes soup and house salad ) .………………………………………………………………….15

Spicy salmon roll ( 6 pcs) Assorted sushi ( 9 pcs)

LC 08 Maki Lunch Selection ( includes soup and house salad ) …………………………………………………………18

Green Dragon roll ( 4 pcs ) Spicy Tuna roll ( 6 pcs ) Salmon roll ( 6 pcs )Dinner

Includes soup, salad, and dessert

DN 01 Beef Tenderloin Dinner 34

Grilled tenderloin (7 oz), mashed potatoes and garnish

DN 02 Lobster Butter Yaki 37

Steamed and pan-fried lobster served with mashed potatoes and garnish

DN 03 Chef’s Selection 37

Sushi (5 pcs), sashimi (5 pcs),Dragon roll (4 pcs), tempura, teriyaki (salmon or chicken)

DN 04 Dragon Roll Set 28

2 Kinds of dragon rolls (8 pcs) with tempura or sushi (6 pcs)

DN 05 Rollian Veggie Set 28

(4 pc)s veggie sushi,( 6 pcs) veggie roll, tofu cake, beet salad, and vegetable tempura served with rice

DN 06 Sea Bass Misoyaki Dinner 37

Baked Chilean sea bass (7 oz) glazed with miso and garnish

DN 07 Uni Linguine 24

Japanese sea urchin, nori, masago, alfredo sauce

Rolls

Classic Rolls (6 pcs)

CR 01 Avocado Roll 5

Avocado, sesame seeds

CR 02 Avocado & Cucumber Roll 5

Avocado, cucumber, sesame seeds

CR 03 Cucumber Roll 5

Cucumber, sesame seeds

CR 04 Salmon Roll 6

Salmon, sesame seeds

CR 05 Vegetable Roll 6

Avocado, cucumber, kanpyo (marinated calabash), sesame seeds

CR 06 Tuna Roll 8

Tuna, sesame seeds

CR 07 Negi Hamachi Roll 8

Chopped yellow tail with green onions and sesame seeds

CR 08 Philadelphia Roll (8 pcs) 13

Avocado, cucumber, cream cheese, crab meat, masago with smoked salmon on top

Rollian Hoso Rolls

HR 01 Fire Roll (6 pcs) 11

Deep fried roll with avocado, cucumber, crab meat, masago, sesame seeds, shrimp and cream cheese

HR 02 Boston Roll (8 pcs) 13

Avocado, cucumber, crab meat, salmon, sesame seeds, lettuce, and kanpyo

HR 03 Dynamite Roll (8 pcs) 12

Avocado, cucumber, crab meat, sesame seeds, deep fried shrimp and masago

HR 04 Spider Roll (8 pcs) 13

Avocado, cucumber, sesame seeds, deep fried soft-shell crab and masago

HR 05 Alaska Roll (8 pcs) 12

Avocado, cucumber, sesame seeds, spicy scallop and masago

Signature Rolls

SR 01 Kamikaze Roll (8 pcs) 15

Avocado, cucumber, sesame seeds, masago, deep fried shrimp, with spicy tuna on top

SR 02 Las Vegas Roll (8 pcs) 15

Avocado, cucumber, sesame seeds, deep fried shrimp, masago, cream cheese, with salmon and tuna on top

SR 03 Rainbow Roll (8 pcs) 15

Avocado, cucumber, sesame seeds, deep fried shrimp, masago, with salmon, tuna, unagi, shrimp, and red snapper on top

SR 04 Volcano Roll Flambé (8 pcs) 19

Avocado, cucumber, sesame seeds, deep fried shrimp, and cream cheese with torched smoked salmon, green onion, katsuobushi on top

SR 05 Lobster Roll (8 pcs) 18

Avocado, cucumber, sesame seeds, deep fried lobster and masago

SR 06 Green Dragon Roll ….. 14

Avocado, cucumber, sesame seeds, deep fried shrimp, with sliced avocado on top

SR 07 Red Dragon Roll . 15

Avocado, cucumber, sesame seeds, deep fried shrimp, and masago with tuna and sliced avocado on top

SR 08 Black Dragon Roll 15

Avocado, cucumber, sesame seeds, deep fried shrimp and masago with grilled eel and sliced avocado on top

SR 09 Gold Dragon Roll 15

Avocado, cucumber, sesame seeds, deep fried shrimp and masago with salmon and sliced avocado on top

SR 10 Spicy Beef Roll 15

Avocado, cucumber, sesame seeds, deep fried shrimp and masago with torched beef and katsuobushi on top

SR 11 Snow White Roll 15

Avocado cucumber, sesame seeds, deep fried shrimp and masago with torched red snapper and green onion on top

California Base Signature Rolls (2 pcs) (6 pcs)

CS 12 California Roll 2 6

avocado, cucumber, crab meat, masago, sesame seed

CS 13 Yam Purée Roll 2.5 7

Yam purée, avocado, cucumber, crab meat, masago, sesame seed

CS 14 Guacamole Roll 2.5 7

Onion, pepper, tomato, avocado, cucumber, crab meat, masago, sesame seed

CS 15 Carrot Purée Roll 2.5 7

Grilled carrot puree, avocado, cucumber, crab meat, masago, sesame seed

CS 16 Spicy Salmon Roll 2.5 7

Salmon, tempura bits, spicy mayo, avocado, cucumber, crab meat, masago, sesame seed

CS 17 Kimchi Roll 2.5 7

Pan fried kimchi on California roll

CS 18 Nutella Roll 2.5 7

hazelnut chocolate spread on California roll

CS 19 Spicy Tuna Roll 3 9

Spicy tuna mixed with tempura bits on California roll

CS 20 Chicken Teriyaki Roll 3 9

Grilled teriyaki chicken on California roll

CS 21 Mozzarella Roll 3 9

California roll topped with torched mozzarella cheese

CS 22 Tuna and Tomato Roll 3.5 10

Tuna and tomatoes mixed with honeybrown sauce and garlic mayo on California roll

CS 23 Ikura Roll 3.5 10

California roll topped with salmon roe

CS 24 Bankok Roll 3 9

California roll topped with sautéed scallop and mushrooms, and garlic mayo

CS 25 Lobster Salad Roll 4 11

Steamed lobster mixed with, masago, onions, honey mayo, on California roll

CS 26 Unagi Roll 4 11

Grilled unagi with honeybrown sauce and sliced ginger on California roll

Boats

BT 01 Love Boat (35 pcs) 48

Sushi (10 pcs), sashimi (13 pcs), roll (12 pcs) (chef’s choice)

BT 02 Sashimi Boat (40 pcs) 50

Assorted sashimi (40 pcs), (chef’s choice)

BT 03 Sushi Boat (40 pcs) 60

Assorted sushi (40 pcs), (chef’s choice)

BT 04 Medium Boat (50 pcs) 76

1 Appetizer, sushi (15 pcs), sashimi (20 pcs), roll (16 pcs) (chef’s choice)

BT 05 Large Boat (74 pcs) 105

2 Appetizers, sushi (22 pcs), sashimi (30 pcs), roll (22 pcs) (chef’s choice)

★ Free delivery for orders over $500 ★

Sushi & Sashimi

Sushi (2 pcs) Sashimi (3pcs)

SS 01 Sake 4.5 4.5

Norwegian Atlantic salmon

SS 02 Maguro 5 5.5

Bigeye tuna

SS 03 Hamachi 7 7.5

California yellowtail from British Columbia

SS 04 Amaebi 6 6

Sweet shrimp

SS 05 Unagi 5 5.5

Grilled eel from Hong Kong

SS 06 Kanikama 4 4

Imitated crab meat

SS 07 Tamago 4 4.5

Pan fried rolled egg

SS 08 Hotategai 5 6

Scallops from United States and eastern Canada

SS 09 Ikura 5.5 6

Salmon roe from Vancouver, Canada

SS 10 Shiro Maguro 5 5.5

Albacore tuna, from North Atlantic ocean

SS 11 Uni 8 10

Sea urchin

SS 12 Kazunoko 7 9

Herring roe

Dessert

DS 01 Tempura Ice Cream 6

(Green Tea, Mango, Vanilla, Chocolate, Black Sesame)

DS 02 Ice Cream 4

(Green Tea, Mango, Vanilla, Chocolate, Black Sesame)

DS 03 Cake 6

DS 04 Green Tea Crème Brûlée 5

DS 05 Trio 12

Cheesecake, green tea crème brûlée and macaroons