

之本所
重慶 漢
之 螺 壺

Salads

Roka Stetson Salad ^{GF} \$42.00

spring mix, wok-kissed chicken, blanched snap peas, minced fresno chilies, carrots, green onions, fried wontons, house made miso vinaigrette

Vietnamese Chicken Salad \$42.00

fresh cabbage, marinated cucumbers and carrots, poached chicken, crispy shallots, roasted peanuts, house made citrus dressing

Salmon & Asparagus Salad ^{GF} \$48.00

Spring mix, grape tomatoes, grilled asparagus, honey glazed salmon, miso vinaigrette

Rice & Noodles

Chicken Fried Rice ^{GF} \$40.00

egg, carrot, green onions, bean sprouts, button mushrooms, broccoli, & cilantro

Pad Thai \$58.00

classic pad thai with chicken, shrimp, green onions, bean sprouts, egg, rice noodles, peanuts, & cilantro

Xiamen Mei Fun ^{GF} \$58.00

shrimp, arbol chilies, chilies, egg, bean sprouts, & rice stick noodles

Bulgogi Beef \$54.00

marinated beef tenderloin and shiitake mushrooms, carrot, green onions, spinach, egg, chilies, & sweet potato noodles

Desserts

Buttered Rum Bread Pudding 8 pc. \$30.00

french style white chocolate bread pudding with butter rum sauce

Banana Pastry Cream Pie 1 pie/6 pc. \$34.00

chocolate ganache lined vanilla wafer crust, bananas, fresh pastry cream, whipped topping, shaved chocolate garnish

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have a medical condition.

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Catering Menu

Portions feed 6 to 8 people unless noted otherwise.

Carryout only, not valid for dine-in parties.

918.382.7777

1616 S. Utica Ave.

Tulsa, OK 74104

Hours of Operation:

Mon – Sat: 11 am to 10pm

Sun: 11am to 9pm

www.rokatulsa.com

Sharables

Avocado Spring Rolls ^V 20 pc. \$43.00

hand rolled, flaky spring roll wrappers filled with fresh avocado mix & served with sweet chili mint vinaigrette

Edamame ^{V GF} \$25.00

steamed soybean pods, tossed in asian spices

Korean Tacos 20 pc. \$45.00

marinated pulled pork, white onions, avocado, cilantro, house made tomatillo & korean bbq sauces

Cheese Wontons ^V 20 pc. \$20.00

Crispy wontons filled with savory sriracha cream cheese, served with sweet chili sauce

Lettuce Wraps ^{V GF} 20 pc. \$45.00

choice of sweet thai chicken or tofu & mushrooms, served with rich & juicy bibb lettuce, green onions, rice noodles, house made sweet chili & peanut sauces

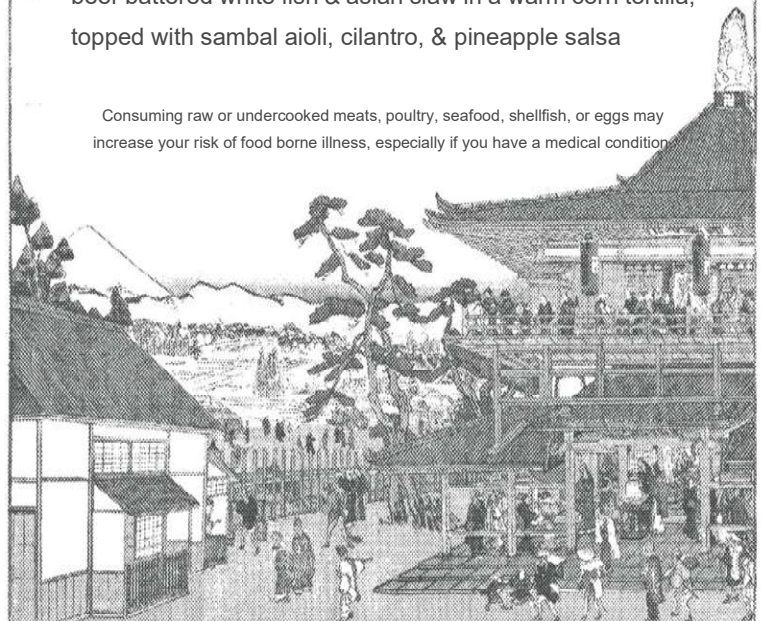
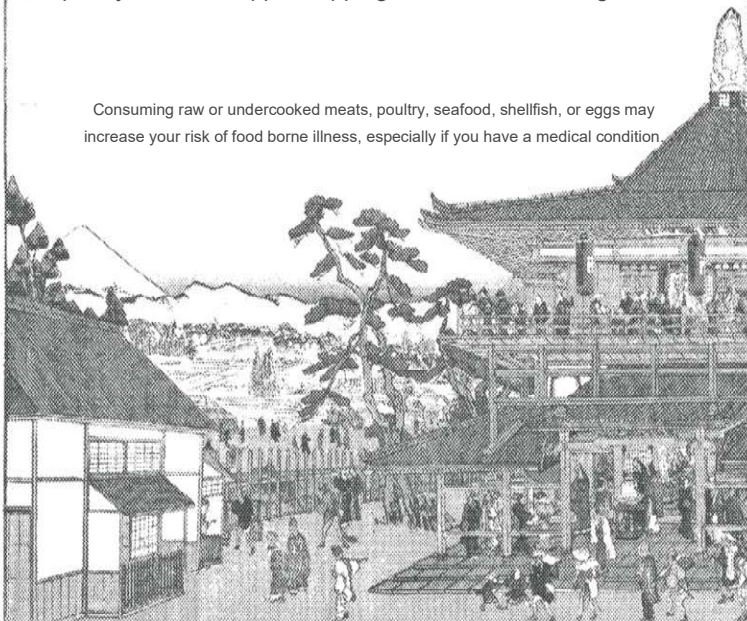
Potstickers 20 pc. \$28.00

steamed, pan-seared chicken dumplings, served with soy cream sauce & sweetened mushroom soy sauce

Fish Tacos ^V 20 pc. \$45.00

beer battered white fish & asian slaw in a warm corn tortilla, topped with sambal aioli, cilantro, & pineapple salsa

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Main Plates

served with steamed white or brown rice

substitute fried rice for +\$10.00

substitute shrimp for +\$8.00

Kung Pao Chicken \$60.00

sugar snap peas, carrots, red bell peppers, chilies, button mushrooms, & peanuts

Almond Sesame Chicken \$60.00

wok-seared tempura chicken, broccoli, green onions, sliced almonds, & sesame seeds

Hong Kong Sweet & Sour Chicken ^{GF} \$58.00

chicken tossed with sweet and sour sauce, pineapple, red and green bell peppers, & onions

Firecracker Tofu ^{V GF} \$48.00

Firecracker Chicken ^{GF} \$58.00

sweet & spicy korean pepper sauce tossed with green beans, shitake mushrooms, red onion, & red bell peppers

Thai Green Curry ^{GF} \$62.00

chicken & shrimp, green bell peppers, chilies, red onions, & pineapple simmered in a creamy coconut green curry broth

Beef & Broccoli \$60.00

wok-fired crispy tender beef, broccoli, & green onions

Shaking Beef ^{GF} \$60.00

savory wok seared tender beef, roasted potatoes, red & green onion, bacon, grape tomatoes, caramelized onions, & wilted spinach tossed in a sweet & tangy lime sauce

Mongolian BBQ \$64.00

wok-fired crispy tender beef, shitake and button mushrooms, red bell peppers, green onions, bean sprouts

5-Spice Chicken Katsu \$62.00

buttermilk marinated boneless breast & thigh meat crusted in panko breadcrumbs, topped with japanese bbq sauce, green onions, sesame seeds, & served with scallion sesame mashed potatoes & stir fried vegetables

Coconut Shrimp \$68.00

shredded coconut & panko crusted shrimp with a sweet & spicy korean firecracker dipping sauce, green onions, & cilantro, served with scallion sesame mashed potatoes & stir-fried vegetables

Sushi

each sushi pan comes with 36 pieces

Dragon Roll ^{GF} \$52.00

ahi tuna, asparagus, cream cheese, wonton crisps, chili paste, avocado, green onions, sambal aioli

Roka Roll ^{GF} \$36.00

tempura shrimp, crab, cream cheese, fresno chili, sambal aioli

Ultimate Roll ^{GF} \$52.00

tempura shrimp, crab, asparagus, avocado, ahi tuna, tobiko, sambal aioli

314 Roll \$48.00

blackened salmon, eel, grilled jalapeño, asparagus, toasted sesame seeds, eel sauce

Philly Roll ^{GF} \$28.00

salmon, cream cheese, avocado

Spicy Tuna Roll ^{GF} \$34.00

ahi tuna, cucumber, tobiko, sambal aioli

Tempura Veggie Rolls ^V \$30.00

tempura asparagus, sweet potato, zucchini, toasted sesame seeds

Tiger Stripe Roll \$42.00

tempura shrimp, ahi tuna, avocado, sambal aioli, sweet soy sauce

Samurai Roll \$54.00

tempura shrimp, cream cheese, fresno chili, fried & topped with spicy crab, eel sauce, sriracha

 Spicy ^V Vegetarian ^{GF} Available Gluten Free

While our kitchen is not certified gluten free, we take great care in preparing all our gluten free dishes. Please discuss any food allergies you have with your server before ordering.

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