

# Rollin

BOLD ASIAN INTERPRETATIONS

## BAO BUNS

### Braised Pork Belly — \$6.50

Fall apart slow braised Chinese red pork belly in a pillowy steamed bun topped with pickled red onions and drizzled in a umami glaze.



### Tare Filet Beef Bao — \$8

Marinated cuts of filet stacked in a soft steamed bao with covered in our house made miso chimichurri and crispy garlic.



### Karaage Bao — \$6.50

Perfectly fried chicken thigh inside a bao topped with lemon and our signature spicy mayo.



### Mongolian Beef Bao — \$7.50

Mongolian beef with a rich garlic soy glaze served in a fluffy steamed bun and topped with fresh green onions..



### Grilled Ginger Chicken Bao — \$6.50

Fire-grilled ginger soy chicken. Juicy, smoky and lightly charred. Stacked in a soft steamed bao with pickled daikon and carrot finished with a drizzle of our house made Thai peanut sauce.



### Soy Marinated Tofu Bao — \$5.5

Soy marinated tofu packed into a fluffy steamed bun and finished with fresh citrus slaw for crunch.



### Build Your Own Bao

Your Bao. Your Choice. Your Experience

Vegetarian Wheat Dairy Egg Soy Sesame Fish Shellfish Peanut Tree Nut Raw component



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## CRISPY RICE

### \*Spicy Tuna Crispy Rice — \$7.50

Sushi-grade tuna finely diced and mixed with our in-house spicy mayo, served on top of sushi seasoned crispy rice.



### \*Spicy Salmon Crispy Rice — \$7.50

Sushi-grade salmon mixed with our in-house spicy mayo, served on top of our sushi seasoned crispy rice.



### \*Yellowtail Crispy Rice — \$7.50

Hamachi diced and mixed with yuzu kosho, ponzu, and green onion, served on top of our sushi seasoned crispy rice.



### Mongolian Beef Crispy Rice — \$8.50

Robata grilled Mongolian beef served on top of sushi seasoned crispy rice covered in Japanese teriyaki sauce.



### Avocado Crispy Rice — \$5.5

Fresh and thin sliced avocado on top of our in-house sushi seasoned crispy rice.



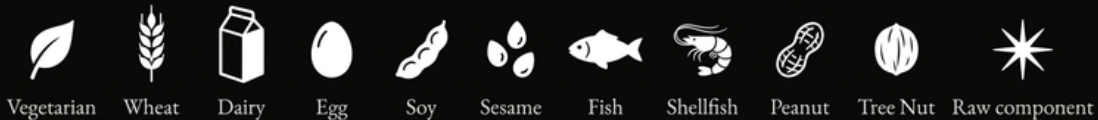
### Crispy Rice — \$2.50

Crispy rice in its purest form, just a little salt.



### Build Your Own Crispy Rice

Choose your protein and sauce, served on our sushi seasoned crispy rice base.



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## HAND ROLLS

### \* Tuna Avocado Roll — \$7.50

Fresh tuna paired with ripe avocado, wrapped in crispy seaweed with in-house sushi rice. Simplicity done right.



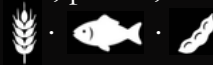
### \* Spicy Tuna Roll — \$7.50

Hand-rolled with crispy nori, seasoned sushi rice, and our signature spicy tuna mix. An instant classic executed perfectly.



### \* Yellowtail Scallion Roll — \$7.50

Buttery hamachi mixed with yuzu kosho, ponzu, and paired perfectly with fresh scallion.



### \* Salmon Avocado Roll — \$7.50

Fresh salmon paired with ripe avocado, wrapped in crispy seaweed with premium sushi rice. Simple perfection.



### \* Spicy Salmon Roll — \$7.50

Hand-rolled with crispy nori, seasoned sushi rice, and our signature spicy salmon mix. A classic executed perfectly.



### Veggie Crunch Roll — \$4.50

Avocado, cucumber, and pickled daikon and carrot wrapped in perfectly crisp nori and sushi seasoned rice.



### California Roll — \$4.50

Spicy Kani crab mix accompanied with cucumber in a perfectly crisp nori and sushi seasoned rice



### Build Your Own Hand Roll

Choose your protein and add-ins, wrapped in crispy nori with seasoned sushi rice.



Vegetarian



Wheat



Dairy



Egg



Soy



Sesame



Fish



Shellfish



Peanut



Tree Nut



Raw component



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## ROBATA SKEWERS

### Braised Pork Belly Skewer — \$4.50

Slow braised Chinese pork belly covered with a rich umami reduction.



### Mongolian Beef Skewer — \$6.50

Dark soy marinated beef grilled to perfection and drizzled in a Mongolian sauce.



### Tare Beef Filet Skewer — \$7.50

Gochujang and soy marinated steak charred to perfection over the flames.



### Ginger Chicken Skewer — \$4.00

Ginger soy marinated chicken seared to perfection over the flames.



### Lemon Garlic Shrimp Skewer — \$6.00

3 large juicy shrimp skewered and grilled with bright lemon, savory garlic, and a clean citrus finish.

Light, bold, and built to add fresh flavor to any Rollin order.



### Shishito Pepper Skewer — \$3.00

Blistered shishito peppers charred over the robata grill, finished with a touch of sea salt and citrus.



### Eggplant Skewer — \$3.00

Japanese eggplant cooked directly over the flames, finished with a rich miso glaze.



Vegetarian



Wheat



Dairy



Egg



Soy



Sesame



Fish



Shellfish



Peanut



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The logo for Rollin, featuring the word "Rollin" in a stylized, cursive script font.

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## ROLLIN BOWLS

### Rollin Bowl — \$15.00

A Rollin original. Ginger Chicken, Braised pork belly, and Chicken Karaage served over seasoned rice with your choice of three toppings and a signature sauce. Bold, balanced, and built to satisfy!



### Ginger Chicken Bowl — \$14.50

Three fire grilled ginger soy chicken skewers served over seasoned rice with your choice of four toppings and a signature sauce. Smoky, juicy, and built to hit every time.



### Curry Karaage Bowl — \$16.50

Our signature chicken karaage covered in our house made Japanese curry reduction topped with Pickled daikon and pickled carrot laid lightly on a bed of hot white rice.



### Build Your Own Bowl

our bowl, your way. Choose your protein, build your base, and finish it with your toppings and a signature sauce. Every combination intentional, every bite yours.



Vegetarian



Wheat



Dairy



Egg



Soy



Sesame



Fish



Shellfish



Peanut



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Raw component



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## SNACKS

Chicken Karaage — \$5.50

Moist potato starch fried extra crispy chicken



Crispy Crunchy Chickpeas — \$4.50

Crispy protein packed chickpeas dusted in a Japanese curry powder.



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## SAUCES

Miso Chimichurri — \$1.50

A umami packed twist on an Argentinian classic, pairing perfectly with any meat.



Signature Spicy Mayo — \$1.25

Our house-made spicy mayo delivers a clean small kick and a zing of flavor.



Yuzu Truffle Aioli — \$1.75

House-made aioli with yuzu juice and truffle bringing rich yet balanced flavor.



Japanese Teriyaki Sauce — \$1.25

A tribute to a traditional Japanese tare, a tangy rich sticky glaze that pairs well with everything.



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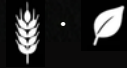
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## SAUCES

### Japanese Curry Sauce — \$1.25

Beautiful golden curry reduction, umami packed and good on anything.



### Thai Peanut Sauce — \$1.50

A flavor packed rich and salty sauce built to complement chicken and bao.



### Rollin Orange Ponzu — \$1.25

A bright citrus-forward ponzu with a clean orange finish, built to add acidity, balance, and a fresh lift to our sushi!



### Nam Jim Jaew — \$1.50

Bright, smoky, and fiercely aromatic, Nam Jim Jaew builds with a tangy heat that lingers in the best way. It cuts through rich proteins and makes bright flavors even bolder!



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## Drinks

Rollin Pandan Thai Iced Tea — \$4.50

A Thai classic infused with Pandan that is goes well with everything!



Ito en Oi Ocha Green tea — \$3.25

Japan's number one selling green tea, pairs well with sashimi as well as handrolls.

Japanese Ramune — \$3.25

Nostalgic and flavorful carbonated drinks that pair well with rich dishes like Bao and crispy rice.

Coke — \$2.25

Diet Coke — \$2.25

Rollin Water — \$1.50



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