

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.



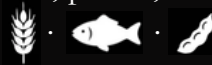
* Spicy Tuna Roll — \$7.50

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 — \$5.50

Kani Crab 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



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

BOLD ASIAN INTERPRETATIONS

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 — \$15.00

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.



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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.



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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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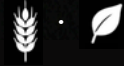
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SAUCES

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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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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BOLD ASIAN INTERPRETATIONS

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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