



ROKUNI

ANTIGUA • WEST INDIES

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•ROKUNI SIGNATURE COCKTAILS•

SOURSOP COLADA 42
BACARDI SUPERIOR, SOURSOP,
LYCHEE, COCONUT, BITTERS

ROKUNI PUNCH 45
ENGLISH HARBOUR 5YR, CREOLE SHRUBB,
LIME JUICE, BITTERS, CINNAMON BARK

MEKONG MOJITO 45
GOLD RUM, BASIL, LEMONGRASS
SUGAR, FRESH CANE, SODA

EASTERN PEARL 45
ABSOLUT, JUNMAI SAKE,
POMEGRANATE SYRUP & PEARLS

HONEY STINGER 45
JIM BEAM, GRAPEFRUIT, LIME CORDIAL,
HONEY, JALAPENO

MANGUZU DAIQUIRI 45
AGRICOLE BLANC, COINTREAU,
MANGO, YUZU LIME

PICANTE PASSION 48
PATRON SILVER, PASSION FRUIT,
CITRONGE LIQUEUR, JALAPENO

SAIGON KICK 48
BAIGUR GIN, PEACH LIQUEUR, LEMONGRASS
TONIC, GRAPEFRUIT PEEL, VANILLA BEAN

ROKUNI ROCKS 48
TANQUERAY TEN, YUZU LIME,
TONIC, PINK PEPPERCORNS

•ROCKS CLASSICS•

MARGARITA 38
CONCIERE, TRIPLE SEC, LIME,
BARBUDAN SEA SALT

OLD FASHIONED RUM PUNCH 40
GOLD RUM, DEMERARA SUGAR, LIME,
BITTERS, NUTMEG, CINNAMON

COSMOPOLITAN 40
STOLICHNAYA, COINTREAU,
CRANBERRY, LIME

APEROL SPRITZ 40
APEROL, PROSECCO, SODA

MOSCOW MULE 40
STOLICHNAYA, HOUSE-MADE GINGER BEER
LIME, CANDIED GINGER

ROCKS COLADA 42
GOLD RUM, COCONUT CREAM,
PINEAPPLE, TOASTED COCONUT
ADD GOLD RUM FLOAT 8

ESPRESSO MARTINI 45
ABSOLUT, KAHLUA, CREME
DE CACAO, ESPRESSO

HENDRICKS ROCKS 45
HENDRICKS, INDIAN TONIC, JUNIPER,
CUCUMBER, GINGER, LEMON, ROSEMARY

MOJITO ROYALE 65
GOLD RUM, CHAMPAGNE, MINT,
SUGAR, LIME, FRESH CANE

•MOCKTAILS•

ADD HOUSE VODKA, RUM, GIN OR TEQUILA 20

SPICED MANGO 25
MANGO, BASIL, TARRAGON,
THYME, LIME, JALAPENO

SHIRLEY'S BUDDHIST TEMPLE 25
GRENADINE, LIME SODA,
MARASCHINO CHERRY ICE

GREEN HORNET 25
PINEAPPLE, GINGER BEER,
BOK CHOY, LEMONGRASS

YOSHI PUNCH 25
PASSION FRUIT, PINEAPPLE, MANGO,
MARASCHINO CHERRY ICE

YUZU SQUASH 28
YUZU LIME JUICE, SODA,
LEMONGRASS SYRUP

AVO-COLADA 28
AVOCADO, COCONUT, CINNAMON
SYRUP, TOASTED COCONUT

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•WINE BY THE GLASS•

SPARKLING MOSCATO, SWEET, ITALY	20
DRAPPIER CARTE D'OR, CHAMPAGNE, FRANCE	55
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SOTO PREMIUM JUNMAI SAKE	(72ML) 25
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TI-BALTH ROSE, PIERRICK HARANG, LANGUEDOC, FRANCE	25
MAGALI, DOMAINE FIGUIERE, COTES DE PROVENCE, FRANCE	35
MINUTY PRESTIGE ROSE, COTES DE PROVENCE, FRANCE	50
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MUSCADET, JEREMIE HUCHET, LOIRE, FRANCE	28
GENTIL HUGEL, ALSACE, FRANCE	35
GREYWACKE SAUVIGNON BLANC, MARLBOROUGH, NEW ZEALAND	50
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BOLE GARNACHA, BORSAO, SPAIN	28
VALMOISSINE PINOT NOIR, PROVENCE, FRANCE	40
CABERNET BOTROSECCO, LE MORTELLE, TOSCANA, ITALY	50
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PREMIERE GRIVES, DOMAINE TARIQUET, COTES DU GASCOGNE, FRANCE	30
TOKAJI 1413, DISZNOKO, HUNGARY	(75ML) 40

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• BUBBLES •

	GLS	BTL	1.5L	3L
SPARKLING MOSCATO, SWEET, ITALY	20	95		
CHATEAU LEOUBE ORGANIC ROSE, COTES DE PROVENCE, FRANCE		210		
DRAPPIER CARTE D'OR, CHAMPAGNE, FRANCE	55	295	590	
BOLLINGER BRUT, CHAMPAGNE, FRANCE		425		
MOET ROSE, CHAMPAGNE, FRANCE		485		
LAURENT PERRIER ROSE, CHAMPAGNE, FRANCE		650		

• ROSE •

TI-BALTH, PIERRICK HARANG, LANGUEDOC, FRANCE	25	110		
MAGALI, DOMAINE FIGUIERE, COTES DE PROVENCE, FRANCE	35	155		
UP ULTIMATE PROVENCE, COTES DE PROVENCE, FRANCE		185		
GRAND BOISE, SAINT VICTOIRE, COTES DE PROVENCE, FRANCE		195	390	780
MINUTY PRESTIGE, COTES DE PROVENCE, FRANCE	50	230	460	950
WHISPERING ANGEL, COTES DE PROVENCE, FRANCE		250		
CLOS BEYLESSE, COTES DE PROVENCE, FRANCE		305		

• WHITE: AROMATICS •

GENTIL HUGEL, ALSACE, FRANCE	35	165		
ORANGE GOLD, GERARD BERTRAND, FRANCE		195		
RIESLING ERIOCA, DR. LOOSEN, WASHINGTON STATE, USA		225		
GREYWACKE SAUVIGNON BLANC, MARLBOROUGH, NEW ZEALAND	50	235		

• WHITE: MODERN •

MUSCADET, JEREMIE HUCHET, LOIRE, FRANCE	28	125		
VILLA ANTINORI, SANTA CRISTINA, ITALY		140		
ALBARINO LEIRANA, FORJAS DEL SALNES, RIAS BAIXAS, SPAIN		225		
CHENIN BLANC, TERRE BRULEE, SWARTLAND, SOUTH AFRICA		240		

• WHITE: CLASSICS •

MACON VILLAGES, BURGUNDY, FRANCE		190		
SANCERRE SUR LA FORT, DOMAINE FOUASSIER, LOIRE VALLEY, FRANCE		295		
POUILLY FUISSE, DOMAINE SAUMAIZE MICHELIN, BURGUNDY, FRANCE		320		
CLOUDY BAY SAUVIGNON BLANC, MARLBOROUGH, NEW ZEALAND		350		

ALL PRICES ARE IN EASTERN CARIBBEAN DOLLARS. 15% ABST INCLUDED. 12.5% DISCRETIONARY SERVICE CHARGE WILL BE ADDED TO YOUR BILL. PLEASE INFORM OUR TEAM OF ANY ALLERGIES BEFORE ORDERING. FOOD PREPARED IN OUR RESTAURANT MAY COME INTO CONTACT WITH NUTS.

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• RED: HOT MATCH •

	GLS	BTL	1.5L
BOLE GARNACHA, BORSAO, SPAIN	28	125	
SYROCCO SYRAH, ZENATTA, MOROCCO		195	
ZUCCARDI Q MALBEC, VALLE DE UCO, ARGENTINA		240	
PINOT NOIR TWO MESSENGERS, OREGON, USA		325	
EAST BENCH ZINFANDEL, RIDGE, CALIFORNIA, USA		350	

• RED: MODERN •

SAN LORENZO MONTEPULCIANO, UMANI RONCHI, ITALY		185		
CABERNET BOTROSECCO LE MORTELLE, TOSCANA, ITALY	50	225		
MARQUES DE MURRIETA, RIOJA RESERVA, SPAIN		275	550	2200
CABERNET SAUVIGNON LEUWINN, AUSTRALIA		375		(6L)
BELLE GLOS PINOT NOIR, LAS ALTURAS, CALIFORNIA, USA		400		

• RED: CLASSICS •

VALMOISSINE PINOT NOIR, PROVENCE, FRANCE	40	190		
CHATEAU LA VAISINERIE MERLOT, ST EMILION, FRANCE		195		
CHOREY LES BEAUNES, DOMAINE ROUX, BURGUNDY, FRANCE		295		
CROZE HERMITAGE, MAISON LES ALEXANDRINS, FRANCE		305		
C DE CARMES HAUT BRION, PESSAC-LEOGNAN, FRANCE		350		

• SWEET •

PREMIERE GRIVES, DOMAINE TARIQUET, FRANCE	30	130		
TOKAJI 1413, DISZNOKO, HUNGARY	40 (75ML)	230 (50CL)		

• SAKE •

SOTO JUNMAI PREMIUM SAKE	25 (72ML)	220		
HIRO JUNMAI GINJO SAKE		350		
SOTO JUNMAI, SUPER PREMIUM DAIGINJO SAKE		375		

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• ZENSAI : BITES •

FISH SKIN CRACKLING 25
SRIRACHA AIOLI

STEAMED EDAMAME 30
BARBUDAN SALT OR TOGARASHI SALT

CRISPY SUSHI RICE 35
SPICY TUNA, AVOCADO, WASABI

CAVIAR

CRISPY SUSHI RICE, FISH SKIN CRACKLING, AVOCADO WASABI DIP
30 GRAMS 525 50 GRAMS 875

• DIM SUM : SMALL DISHES •

DIM SUM SELECTION 140

TWO OF EACH DUMPLING, GYOZA, LOBSTER TOAST & SPRING ROLL

VEGETABLE SPRING ROLLS 40
LEMONGRASS CHILLI DIP

STEAMED DUMPLINGS 28
TWO PER PORTION

WAGYU BEEF GYOZA 55
TRUFFLE TERIYAKI PONZU

FRIED CHICKEN 50
DRUMETTES
SPICY KOREAN

EDAMAME & CORN
TRUFFLE TERIYAKI PONZU

SESAME LOBSTER 65
& PRAWN TOAST
GRAPEFRUIT & FENNEL SALAD

SOFT SHELL CRAB 55
TEMPURA
WATERMELON, JALAPENO
CORIANDER

SHRIMP
TOM YUM, COCONUT FLAKES

CHICKEN & MUSHROOM
CHARCOAL SOY

BAO BUNS 50
TWO PER PORTION
GLAZED PORK CHAR SIU
OR AUBERGINE SUMISO

• SUSHI •

OUR SUSHI CHEF'S SELECTION 125
PER PERSON

• NIGIRI •

TWO PIECES

TUNA OR SALMON 30
DAIKON OROSHI

PRAWN 30
JALAPENO

EEL 30
BBQ SAUCE

A5 WAGYU 65
FOIE GRAS & TRUFFLE

• MAKI ROLLS •

SIX PIECES

SPICY TUNA OR SALMON 55
TOBIKO CAVIAR

DYNAMITE ROLL 55
AVOCADO SAUCE

MAHI NASI ROLL 65
CUCUMBER, BBQ EEL SAUCE, JALAPENO

FRIED TUNA ROLL 65
AVOCADO, TERIYAKI, SPICY MANGO SALSAS

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• NAMA : RAW •

FRESH OYSTERS 20
PER OYSTER
TOGARASHI & CHARCOAL SOY

TUNA TIRADITO 55
PASSION FRUIT NAM JIM,
POMEGRANATE, JALAPENO

NEW STYLE SASHIMI 50
TUNA, SALMON, OR MAHI
HOT SESAME OIL, CRISPY GINGER, YUZU SOY

A5 WAGYU BEEF TATAKI 150
DAIKON OROSHI, SCALLIONS,
CRISPY GARLIC, PONZU

• CRISPY DUCK PANCAKES •

PLUM & TAMARIND SAUCE,
CHARRED CUCUMBER, SCALLIONS

ONE LEG 70

TWO LEGS 115

ADD FIVE SPICE FOIE GRAS TORCHON 40

• DOLSOT BIBIMBAP •

STEAMED WHITE RICE, BEANSPROUTS,
KIMCHI, FRIED EGG, YAKI NIKU SAUCE

WILD MUSHROOM 80

CHICKEN 80

BEEF 85

• ŌKĪ : LARGE DISHES •

CRISPY SESAME GARLIC TOFU 65
SPINACH, PEPPER, SCALLIONS, SWEET & SOUR GLAZE

PAD THAI
TAMARIND SAUCE, EGG, BOK CHOY
BEANSPROUTS, PEANUTS

TOFU & WILD MUSHROOM 75

PRAWN & CHICKEN 80

ROASTED CHICKEN BREAST 95
TERIYAKI, FOIE GRAS MISO, TRUFFLE DUST

SLOW BRAISED KOREAN LAMB SHANK 110
SOYBEAN & CHILLI MARINADE, BOK CHOY

HALF LOBSTER 135
RED CURRY MISO BISQUE, GRILLED LEMON

THAI STYLE LOCAL CLAMS 75
LEMONGRASS, COCONUT, NAM PLA, CORIANDER, LIME

GYUNIKU BEEF UDON 85
RED CURRY COCONUT SAUCE, DASHI, SPRING ONION

PAN-FRIED MAHI 95
CREAMY YUZU KOSHO, PICKLED FENNEL
QUINOA & AVOCADO SALAD, WASABI VINAIGRETTE

MISO BAKED SALMON 105
YUZU MISO, BLUEBERRIES, EDAMAME SALAD

GRILLED AGED BEEF
YUZU KOSHO, SESAME PONZO, TERIYAKI FOIE GRAS, KIMCHI
8 OZ SIRLOIN 155
12 OZ SHORT-RIB BONE-IN 165

• FUKUSAI : SIDES •

STICKY RICE 20
SCALLIONS

HOUSE-MADE KIMCHI 25
MISO SAUCE

SOM TUM SALAD 30
GREEN PAPAYA, PEANUTS, CHERRY TOMATO

KIMCHI FRENCH FRIES 25
SRIRACHA AIOLI

KALE & SEAWEED SALAD 30
SESAME, WASABI YUZU DRESSING

GRILLED BROCCOLINI 35
CHILLI, GINGER, GARLIC

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• DEZĀTO : DESSERTS •

ICE CREAM 15
& SORBETS
PER SCOOP

SOY CREME 35
CARAMEL
GOLDEN RAISINS, BLUEBERRIES

MANGO & COCONUT 35
RICE PUDDING
CITRUS TAPIOCA, COCONUT ICE CREAM

MISO CHOCOLATE 40
FONDANT
MILK ICE CREAM, PISTACHIO

SESAME 40
PANNA COTTA
GINGER GELEE, SESAME BRITTLE

KYOYU 115
CHEF'S DESSERT SELECTION

• NIGHTCAPS : NEZAKE •

DESSERT WINE

PREMIERE GRIVES 30
DOMAINE TARIQUET, FRANCE

TOKAJI 1413 40
DISZNOKO, HUNGARY

BUBBLES

SPARKLING MOSCATO 20
SWEET, ITALY

DRAPPIER CARTE D'OR 55
CHAMPAGNE, FRANCE

COCKTAILS

HONEY STINGER 45
JIM BEAM, GRAPEFRUIT, LIME CORDIAL,
HONEY, JALAPENO

ESPRESSO MARTINI 45
ABSOLUT, KAHLUA, CREME
DE CACAO, ESPRESSO

TRY OUR SISTER RESTAURANTS!

CHECK OUT SHEER ROCKS AT COCOBAY RESORT AND CATHERINE'S CAFE AT PIGEON POINT BEACH



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