



Roe Pan Asian All You Can Eat Menu

\$24.95 per person

Soups & Salad

Miso Soup A traditional Japanese soup made with dashi stock and served with sliced tofu, scallions, and mushrooms.

Potsticker Soup Steamed dumplings served in a Hon-Dashi based broth with diced vegetables.

Cucumber Salad A traditional favorite served with honey, soy, rice wine vinegar and sprinkled sesame seeds.

Appetizers

Tempura Vegetables Tempura fried assorted vegetables served with a ginger-soy dipping sauce.

Asian Poppers Deep fried jalapenos stuffed with spicy tuna and cream cheese and drizzled with an orange blossom-unagi sauce.

Potstickers Fried dumplings filled with pork and mixed vegetables, served with a sweet and spicy sauce.

Baked Green Mussels Green mussels baked with a special creamy sauce and topped with green onions & masago.

Edamame Soybean pods boiled and lightly sprinkled with Kosher Salt.

Small Plates

Beef Bowl Sautéed beef drizzled with unagi glaze and served over white rice.

Vegetable Bowl Stir-fried vegetables served over rice with a special house sauce.

Vegetarian Delight Fresh mixed vegetables, wok seared served with rice and a garlic ginger sauce.

Roe-Mein Noodles Yaki Soba noodles tossed with carrots, celery, cabbage, garlic, ginger and onions in a special house sauce.

Steamed Rice Lightly seasoned Asian rice prepared with a splash of white wine vinegar.

Featured Entree Special From Roe's Menu Be sure to ask your server for this week's Entree Special.

Sushi Rolls

California Roll Crab meat, avocado and cucumber roll sprinkled with sesame seeds.

Spicy Tuna Roll Spicy tuna and cucumber roll.

Spicy Crab Roll Spicy crab and cucumber roll.

Philly Roll Salmon, avocado and cream cheese roll sprinkled with sesame seeds.

Eel Roll Freshwater eel, cucumber, and avocado roll served with sweet eel sauce.

Salmon Skin Roll Salmon skin, cucumber, avocado, yamagobo and cucumber roll.

Vegetable Roll Cucumber, avocado, carrot, asparagus, romaine lettuce, and daikon.

Bayou Roll Crab, avocado & cucumber roll covered in Cajun seasoning, pan seared & topped with a sweet & spicy creole sauce.

Nacho Roll Crab, avocado, and cucumber roll, deep fried and topped with spicy cheeses and fresh tomato jalapeno salsa.

Valley Roll Tempura battered spicy tuna, avocado and cream cheese roll deep fried and topped with masago and green onions. Served with a trio of spicy mayo, unagi and siriacha sauce.

Dragon Roll Shrimp tempura, crab, avocado and cucumber roll topped with fresh water eel, avocado and eel sauce.

Hot Mama Roll Spicy tuna, spicy crab, cucumber and avocado roll drizzled with a special fire sauce.

Tiger Roll Tempura battered shrimp, crab, avocado and cucumber roll topped with masago, sesame seeds and unagi sauce.

Crunchy Volcano Roll Tempura battered shrimp, crab, avocado and cucumber roll topped with five spice tuna, sesame seeds, tempura crunchies and unagi sauce.

Red Dragon Roll Spicy crab, tempura shrimp, cucumber, avocado, cream cheese, and eel served with a spicy unagi sauce.

Lion King Roll Spicy crab, cucumber, avocado and salmon roll baked with spicy mayo and served with unagi sauce.

Snow White Roll Crab salad, cucumber, avocado and red snapper roll baked with kewpie mayo and served with unagi sauce.

Sancho Roll Spicy tuna, avocado and cilantro roll topped with salmon, green onions, roe and a jalapeno lime sauce.

Orange Blossom Roll Spicy crab, tempura shrimp, cream cheese and cucumber roll topped with masago, chives, sesame seeds and an orange blossom sauce.

Samurai Roll Spicy crab, tempura shrimp and avocado roll topped with seared tuna, roe, green onions, and a unagi-yuzu sauce.

Geisha Roll Crab salad, tempura shrimp, avocado and cucumber topped with tuna, chives, masago, unagi sauce & garlic aioli.

Featured Specialty Rolls from Roe's Menu Be sure to ask your server for this week's featured Specialty Rolls.

Nigiri Sushi

Tuna

Salmon

Yellowtail

Shrimp

Ono

Red Snapper

Eel

Smelt Eggs

Sashimi

Tuna

Salmon

Yellowtail

Ono

Red Snapper

Eel



Take out is not permitted. Please respect the no sharing and no substitution policy. Limit two orders per person at a time.

An 18% gratuity will be included for parties of five or more.