

rock nsake

BAR & SUSHI

SIGNATURE SASHIMIS

SIMPLE & SPICY HAMACHI • 18

Yellowtail, Jalapeños, Cilantro, Ponzu

KALE-N-SALMON • 17

Crispy Dashi-kale, Orange, Candied Walnuts, Truffle-ponzu, Garlic Oil

SNAPPER • 17

Jalapeño, Blood Orange Ponzu, Crunchy Garlic

TUNA KIKKU • 20

Tuna, Lemongrass, Citrus, Fish Sauce, Gochujang, Toasted Coconut, Garlic, Seasonal Fruit, Red Onions, Thai Basil, Micro Cilantro

SWEETS

VANILLA ICE CREAM • 4.5

TEMPURA ICE CREAM • 7.5

MOCHI • 6

Today's Flavor

PB & J ROLL • 8

Peanut Butter, Honey-infused Grape Jelly, Soy Paper, Panko, Crispy Rice

DID YOU KNOW?

Since some of our menu is cooked and some is raw, they come from two different "kitchens." Food is sent out as it is prepared. So depending on if you ordered your food cooked or raw, they may not come out at the same time. Please see your server if you need further explanation.

PRICES SUBJECT TO CHANGE

Large Parties: See your server at the start of your dining experience-if you will need your check split to see what options are available to you.

Substitutions available only if time allows and subject to additional charge.

Rolls that contain tempura shrimp are shrimp imported from a foreign country. All other crawfish and shrimp are domestic.

SPECIALTY ROLLS

SALMON ZEST • 16

Fresh Salmon, Snowkrab, Soy Paper, Rice, Lemon Zest, Spicy Ponzu

MARGARITA • 17

Yellowtail, Tuna, Snowkrab, Asparagus, Lime, Sriracha, Sea Salt, Soy Paper, Rice, Ponzu

GARLIC SALMON • 17

Coconut-tempura Shrimp, Avocado, Torched Fresh, Salmon, Snowkrab, Cream Cheese, Grated Garlic, Green Onions, Smelt Roe, Ponzu, Sesame Seeds, Soy Paper, Rice

DELÀROLL • MKT

Seared Tenderloin, Pork Belly, Shishito Peppers, Purple Pickled Onions, Kimchi Sauce, Chili-garlic, Ponzu, Sesame, Micro-cilantro, Soy Paper, Rice, Louisiana Crawfish Salad

TIGER • 16

Tuna, Shrimp Tempura, Snowkrab, Cream Cheese, Avocado, Eel Sauce, Nori, Rice, Sesame Seeds

UPSIDE DOWN • 22

Fresh Salmon, Snowkrab, Tuna, Jalapeño-garlic Sauce, Ponzu, Tempura Flakes, Nori, Rice, Hot Plate

PURPLE NINJA • 17

Tuna, Fresh Salmon, Snowkrab, Avocado, Cucumbers, Tomato, Lightly Torched, Purple Pickled Onions, Jalapeño, Smoked Sea Salt, Ginger-infused Soy, Soy Paper, Rice

TRIPLE "S" • 19

Tuna, Onion Ceviche Sauce, Snowkrab, Green Onions, Spicy Tuna, Tempura Shrimp, Cream Cheese, Jalapeños, Smelt Roe, Black Sesame Seeds, Jalapeno-eel Sauce, Spicy Mayo, Nori, Rice

VOLCANO • 16

Crabstick, Cucumbers, Avocado, Spicy Baked Salmon, Snowkrab, Eel Sauce, Spicy Mayo, Smelt Roe, Green Onions, Nori, Rice

VOODOO QUEEN • 18

Panko-fried Salmon, Jalapeños, Snowkrab, Avocado, Spicy Tuna, Jalapeño-sweet Chili Mayo, Green Onions, Tempura Flakes, Nori, Rice

CUCUMBER OUTSIDE • 18

Fresh Salmon, Tuna, Yellowtail, Snowkrab, Avocado, Asparagus, Cucumber, No Rice

HAVE AN ALLERGY?

Please inform your server of any allergies at the start of your dining experience.

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SMALL PLATES

EDAMAME • 6.5

BRUSSELS SPROUTS • 12

Crispy Sprouts, Pork Belly Vinaigrette

GYOZA • 7.5

Beef Dumplings, Crispy

BEEF TATAKI • 13

Seared Tenderloin, Five Spice, Chili-sesame Oil, Ponzu, Micro Greens, Sesame Seeds

FRIED CALAMARI • 13.5

Panko Calamari, Spicy Plum Sauce

HOLY SHISHITO PEPPERS • 9.5

Peppers, Onions, Garlic, Orange-pineapple Reduction

SUSHI DEVEILED EGGS • 12.5

Eggs, Truffle, Sesame, Tuna Tartare, Black Tobiko (3)

PORK BELLY

LETTUCE WRAPS • 14

Pork Belly, Apple, Carrots, Butter Lettuce, Hoisin-cilantro Glaze

BEEF & ASPARAGUS 2.0 • 20

Ribeye Beef, Asparagus, Cauliflower Puree, Teriyaki, Garlic Chili Oil, Sesame Seeds

SHRIMP WONTONS • 12.5

Shrimp, Cream Cheese, Wontons, Crispy, Shrimp + Garlic Sauce

KILLER SCALLOPS • MKT

Sea Scallops, Dashi-cream Garlic Sauce, Mixed Greens

HOT KAMA • 15

Yellowtail Collar, Gochujang, Pickled Onions, Sushi Rice, Micro Greens, Lemon, Togarashi
May Contain Small Bones

GRILLED BROCCOLINI • 13

Broccolini, Grilled Green Onions, Sesame, Yuzu-Kosho Aioli

TUNA NACHOS • 19

Garlic-Jalapeño Ponzu, Lime, Chili-sesame Oil, Sriracha, Green Onions, Smelt Roe, Sesame Seeds, Crispy Wontons

SOUPS • SALADS • RICE

HOUSE SALAD • 4

CLEAR OR MISO SOUP • 3.5

CHICKEN RICE • 4

Fried Rice, Chicken, Eggs, Onions

RAINBOW SEAFOOD SALAD • 14

Tuna, Yellowtail, Fresh Salmon, Crabstick, Cucumbers, Avocado, Tomato, Smelt Roe, Green Onions, Ponzu

TUNA CEVICHE • 14

Tuna, Lemon, Lime, Green Onions, Ponzu, Sriracha

RAMEN SOUP • 18

Pork Broth, Ramen Noodles, Pork Belly, Mushrooms, Kale, Soft Poached Egg

GYOZA SOUP • 13

Beef Dumplings, Crabstick, Vegetables, Spicy Broth

Looking for Classic Rolls, Nigiri + Sashimi -
This menu available upon request!

LARGE PLATES

Select 2 sides to accompany your choice excluding soba:
House salad, Clear or Miso Soup, Steamed or Chicken Rice, Grilled Asparagus, Shishitos (+3) or Brussels (+3)

SASHIMI PLATE • 26

Chef's Choice

YAKI SOBA

Soba Noodles

Vegetable • 15, Chicken • 15, Seafood • 16, Beef • 16

AIRLINE CHICKEN BREAST

Pan-seared Chicken Breast, Drumstick, Teriyaki, Miso-gorgonzola, Japanese Chimichurri

8-9oz. • 20, 16 - 18oz. • 29

FEATURED STEAK CUT

Served With Housemade Teriyaki, Miso-gorgonzola, Japanese Chimichurri • MKT

There may be a risk associated with consuming raw shellfish as is the case with other raw protein products. If you suffer from chronic illness of the liver, stomach or blood or have other immune disorders, you should eat these products fully cooked.