

Sushi on the Rock

SHARE PLATES

MISO SOUP	\$3
RICE - White or Brown	\$2
EDAMAME	\$4
SPICY GARLIC EDAMAME	\$6
VEGGIE SPRING ROLLS <i>crispy and lightly fried served with sweet chili sauce</i>	\$8
AGEDASHI TOFU <i>fried tofu, with green onions and fresh ginger</i>	\$7
POTSTICKERS (6) <i>pork or vegetable served with a trio of sauces steamed or fried</i>	\$8
SHRIMP SHUMAI (6) <i>fried shrimp dumplings served in a teriyaki burre blanc sauce</i>	\$9
MONKEY BALLS <i>tempura fried spicy tuna stuffed mushrooms...tempura sauce</i>	\$8
TEMPURA <i>served with tempura sauce</i>	
- assorted vegetables	\$8
- shrimp (6)	\$9
- mixed (3 shrimp and veggies)	\$10
KAMA <i>grilled yellowtail or salmon collar, served with a mixed green salad (limited availability)</i>	\$10
CALAMARI <i>lightly fried calamari served with sweet chili sauce, choice of spicy, regular or 50/50</i>	\$10
SPICY CEVICHE <i>daily selection, salsa fresca, lime juice, served with wonton chips</i>	\$13
POKE TARTAR <i>sesame soy seasoned tuna or salmon, chuka salad red onions and wonton chips</i>	\$15

SALADS

CUCUMBER <i>yamagobo and sprouts...ponzu</i>	\$4
SEAWEED <i>cucumber and seaweed...ponzu</i>	\$6
HOUSE <i>mixed greens, cucumber, tomato, oriental or sesame ginger dressing</i>	\$5
THE COVE <i>mixed greens, cucumber, tomato, avocado, oriental or sesame ginger dressing</i>	\$10
Grilled Chicken	\$4
Grilled Shrimp	\$5
Grilled Salmon	\$6
SUNOMONO <i>sliced cucumbers, sweet vinaigrette, octopus or shrimp</i>	\$12
SASHIMI SALAD <i>chef selection sliced raw fish, mixed greens, sprouts & cucumber, tossed in our sesame ginger vinaigrette</i>	\$18

ENTREES

BENTO BOX <i>four piece california roll, white or brown rice, mixed greens and miso served with choice of:</i>	
MIXED TEMPURA <i>shrimp and mixed veggies (Shrimp only +\$3)</i>	\$12
TERIYAKI CHICKEN <i>topped with green onion</i>	\$13
CHICKEN KATSU <i>crispy chicken strips</i>	\$13
TERIYAKI BEEF <i>topped with green onion</i>	\$13
TERIYAKI TOFU <i>crispy tofu tossed in teriyaki sauce with green onion</i>	\$13
TERIYAKI SALMON <i>with steamed veggies</i>	\$15
HOUSE FRIED RICE <i>fresh vegetables with egg: CHOICE OF: chicken, shrimp or beef (COMBO +\$3)</i>	\$12
YAKISOBA <i>japanese noodles stir fried with julienned vegetables and CHOICE OF: shrimp, chicken, beef or tofu</i>	\$12
FISH TACOS <i>two tacos, cabbage, salsa fresca, spicy ranch. Choice of fried or grilled: white fish, salmon, or shrimp. Choice of white rice, brown rice Or side salad...Fried rice (+\$3)...Corn or Flour tortillas</i>	\$12
TERIYAKI BOWL <i>served with steamed mixed vegetables and white or brown rice CHOICE OF: chicken, beef or salmon</i>	\$14

BEVERAGES

Wine

REFRESH

	Glass	Bottle
ESTANCIA <i>pinot grigio</i>	\$9	\$30
SANTA MARGHERITA <i>pinot grigio</i>	\$12	\$52
KIM CRAWFORD <i>sauvignon blanc</i>	\$11	\$40
KENDALL JACKSON <i>chardonnay</i>	\$9	\$30
LA CREMA <i>chardonnay</i>	\$12	\$37
CHATEAU STE. MICHELLE <i>dry riesling</i>	\$8	\$27

UNWIND

ESTANCIA <i>cabernet</i>	\$9	\$30
CLOS DU BOIS <i>cabernet</i>	\$11	\$36
MARK WEST <i>pinot noir</i>	\$9	\$30

BUBBLES

MUMM <i>split</i>	na	\$10
LA MARCA <i>prosecco</i>	na	\$28
MOET <i>chandon</i>	na	\$60
VEUVE <i>clicquot</i>	na	\$70

Beer

SMALL	LARGE
Coors Light \$3	Sapporo \$7
Kirin Light \$5	Asahi Dry \$7
Kirin Ichiban \$5	Kirin Ichiban \$7
Sapporo \$5	Kirin Light \$7

FEATURE BEER

Seasonal selection (\$mkt)

Sake

PLUM WINE	\$6
FUJI APPLE	\$7
HOT SAKE <i>sm/lg</i>	\$4 / \$7
NIGORI SAKE <i>sm/lg</i>	\$7 / \$9
HAKUTSURU SUPERIOR <i>filtered junmai gingo 300ml</i>	\$14
HAKUSHIKA <i>filtered junmai gingo 300ml</i>	\$14
SAYURI <i>unfiltered nigori 300ml</i>	\$15
BLACK & GOLD <i>filtered junmai-shu 750ml</i>	\$34
MURAI TANREI <i>junmai 720ml</i>	\$40
HAKUTSURU <i>filtered junmai daiginjo 720ml</i>	\$60

Sushi on the Rock has gluten free menu options, however all food is prepared in a common kitchen with the risk of gluten exposure. If you have celiac disease or are gluten intolerant, please inform your server so we can do our best to accommodate you. Customers with gluten sensitivities should exercise judgment and caution with all sauces, entrees, share plates, rolls, beverage items, etc. If you have food allergies, please ask your server about special ingredients. Please remember that our sushi is made fresh to order and may take up to 45 minutes. Our kitchen and bar work independently, so food will be delivered as it is prepared. No personal checks accepted.

MAKI ROLLS

6 Piece rolls, seaweed on the outside

Avocado avocado, rice, seaweed	\$5
Cucumber cucumber, rice, seaweed	\$4
Tuna tuna, rice, seaweed	\$7
Yellowtail yellowtail, rice, seaweed	\$6
Salmon salmon, rice, seaweed	\$6

HAND ROLLS

Tuna	\$6	Spicy Hamachi	\$5
Yellowtail	\$6	Salmon Skin	\$4
Salmon	\$5	Shrimp Tempura	\$5
Spicy Scallop	\$5	California	\$4
Spicy Tuna	\$5	Veggie	\$3

ADD ON

Cream Cheese	\$0.50
Avocado (In Roll/ Hand Roll)	\$1
Avocado (On top of Roll)	\$2
Soy Paper	\$1
Real Crab	\$3

CLASSIC ROLLS

CALIFORNIA krab, avocado and cucumber add masago (\$2.00)	\$5
TUNA cucumber, avocado, rice on the outside	\$8
SALMON cucumber, avocado, rice on the outside	\$8
YELLOWTAIL cucumber, avocado, rice on the outside	\$8
PHILADELPHIA smoked salmon, cream cheese and cucumber	\$8
SPICY TUNA spicy tuna, sprouts, yamagobo and cucumber	\$7
SPICY HAMACHI spicy yellowtail, sprouts, yamagobo and cucumber	\$7
CRUNCHY shrimp tempura, krab, cucumber, topped with crunchies...eel sauce	\$10
SHRIMP TEMPURA shrimp, krab, avocado, cucumber and sprouts...sriracha aioli & eel sauce	\$10
RAINBOW krab and cucumber layered with avocado, salmon, albacore, yellowtail and tuna	\$15
SPYDER panko soft-shell crab, avocado, yamagobo, cucumber and sprouts...honey wasabi aioli	\$11
CATERPILLAR eel, krab and cucumber, layered with avocado...eel sauce	\$13

SPECIALTY ROLLS

COCO coconut crusted shrimp, cucumber and avocado...eel sauce & toasted coconut	\$10
BARRIO diced tuna, cilantro and serrano chilies served with salsa fresca and avocado	\$12
OZSTAR'S tuna, yellowtail, salmon, cream cheese, serrano chilies and cucumber	\$11
KITCHEN SINK eel, krab, avocado, cream cheese, topped with salmon then tempura fried...eel sauce, bonito & sriracha aioli	\$16
SLIPPERY WHEN WET tempura shrimp, krab and cucumber layered with eel and avocado...eel sauce	\$13
SWEET LEW eel, krab, avocado and cream cheese, coconut crusted and tempura fried....sweet eel sauce	\$14
CHRONIC shrimp tempura, krab and cucumber topped with spicy tuna and tempura crunchies...eel sauce	\$15
ORANGE CRUSH grilled shrimp, asparagus, cucumber, layered with salmon & thin lemon slices...chili powder & yuzu ponzu	\$15
BRUCE LEE spicy krab and cucumber layered with tuna and avocado	\$15
BIG NICK shrimp tempura, avocado, tamago, cucumber, layered with torched salmon...crunchies, eel sauce & sriracha aioli	\$16
SUNKIST shrimp tempura, spicy krab, cucumber and avocado, layered with salmon...green onion & spicy ponzu sauce	\$17
THE VIKING tempura green beans, spicy tuna, sprouts, topped with halibut, fried onions and micro greens...wasabi ponzu	\$17
THE NIGHTHAWK spicy krab, cucumber, topped with: tuna, salmon, yellowtail, halibut, sliced serranos...lava sauce	\$17
ROCK 'N' ROLL panko shrimp, spicy tuna and cream cheese layered with torched yellowtail...green onions & miso glaze	\$18
RED DRAGON panko shrimp, spicy tuna, avocado and cucumber, layered with tuna...spicy eel sauce	\$18
DON grilled shrimp, asparagus, krab, avocado, cucumber layered with cajun seared tuna, micro greens, spicy garlic cilantro ponzu	\$18
ASHLEY panko soft-shell crab, sprouts, yamagobo, avocado and cucumber, topped with sesame seared tuna...mustard ponzu	\$18
BLONDIE shrimp tempura, spicy krab, cucumber and avocado, layered with yellowtail...fried onion & spicy jalapeno ponzu	\$18
THE ROCK protein roll: yellowtail, albacore, salmon, spicy krab, avocado, cucumber, micro greens, soy paper & jalapeno ponzu	\$20
THE FIRECRACKER shrimp tempura, avocado, cucumber, topped with spicy tuna, spicy ponzu, micro greens, and lava sauce	\$15
GONZO shrimp tempura, spicy krab, cucumber, topped with ceviche of the day, salsa fresca, micro greens, and jalapeno ponzu	\$18

NIGIRI & SASHIMI

2 Piece or 5 Piece
with rice fish only

Tuna	\$6	\$15
Yellowtail	\$6	\$15
Albacore	\$5	\$13
Salmon	\$5	\$13
Smoked Salmon	\$6	\$15
Mackerel	\$4	\$12
Shrimp	\$4	n/a
Snow Crab	\$7	n/a
Salmon Roe	\$7	n/a
Octopus	\$6	\$13
Squid	\$4	\$12
Smelt Roe	\$4	n/a
Halibut	\$6	\$15
Spicy Scallop	\$5	n/a
Fresh-Water Eel	\$5	n/a
Tamago	\$3	n/a

VEGETARIAN ROLLS

GREEN ROOM asparagus, avocado, cucumber, sprouts and yamagobo	\$5
CENTIPEDE cucumber, yamagobo and sprouts layered with avocado	\$8
PICANTE tempura fried green beans, cilantro, avocado, cucumber, serrano chilies, sprouts and salsa fresca	\$7

SPECIALTY SASHIMI

SESAME TATAKI sesame crusted seared tuna with micro greens & mustard ponzu sauce	\$15
TIJUANA TATAKI cajun spiced seared tuna with micro greens, spicy garlic & cilantro ponzu	\$15
MACHO TAKO thin sliced octopus, salsa fresca, serrano chilies, micro greens, yuzu, sesame soy	\$16
RAJUN CAJUN cajun seared tuna, avocado and spiced fried onions... spicy eel sauce	\$17
SUNSHINE salmon, lemon slices, serrano chilies and bonito shavings...yuzu ponzu	\$17
GOLDEN MONKEY yellowtail, avocado, chuka salad...yuzu ponzu, chili oil and micro greens	\$18
CHEF SASHIMI 12 piece chef selection of assorted sashimi	\$25

Additional Sauces: Don Sauce...\$2 Ashley Sauce...\$2 Chef Sauce...\$1.00