





Soups and Salads

- Lobster Bisque 8 Miso soup 3
- Edamame 6 Seaweed Salad 7 Octopus Salad 10
- House Salad - field greens, diced tomato, fresh mozzarella, carrots and lemon garlic parmesan vinaigrette 7
- Chopped Salad - fresh crisp chopped lettuce, cucumber, red onion, grape tomato, feta cheese, pita crisp, kalamata olive infused balsamic vinaigrette 10/6
- Wedge Salad - iceberg wedge, Roma tomato, red onion, chopped egg, bacon, with roasted garlic gorgonzola dressing 7
- Add the following to any salad
- Grilled Salmon 4 Grilled Chicken 3

Appetizers

- Lobster Cigars - rich lobster, cream cheese, scallions, and sweet curry rolled in a crispy egg roll with plum sauce 12
-  Sushi Rock Calamari - served in our sweet and spicy signature sauce 12
- Beef Sushi - beef tenderloin medallions, sweet rice, sake soy reduction, wild mushroom chopstick 12
-  Sushi Rock Shrimp - served in our sweet and spicy signature sauce 12
- Seared Crab Cake - pan-seared blue crab cake with lemon basil butter 13
- Shrimp Cocktail - lemon-poached tiger shrimp with classic cocktail sauce 12
- Lettuce Wraps - bibb lettuce filled with lemongrass chicken, carrots, red peppers, and seasoned soba noodles with Asian honey mustard 10
- Lamb Lollipops - char-grilled rack of lamb, wild mushroom barley "risotto" and honey water 13

Rock Steaks


- Sushi Rock proudly offers signature prime steaks
- Filet Mignon - 10 oz., the king of all cuts with melt-in-your-mouth tenderness 38
- New York Strip - 14oz., this all-American favorite has a full-bodied texture slightly firmer than the rib eye 34
- Bone - In Rib Eye - 20oz., well marbled for peak flavor, this is considered one of the juiciest cuts 37
- Sushi Rock Surf and Turf - Medallions of beef tenderloin with 6oz cold water lobster tail MP

Temperature Guidelines: Rare- very red, cool center, Medium Rare- red, warm center
 Medium- pink center, Medium Well- slightly pink, Well- no pink

Compliment Your Steak

-  Lobster mashed potatoes 8 Garlic-mashed Yukon gold potatoes 6
- Truffle mac & cheese 8 House Vegetables 6
- Fresh asparagus 7 Pancetta and Wild Mushroom Risotto 6
- Sautéed wild mushrooms 7 Blue cheese 3
- Seasoned fresh-cut French fries 6 Cajun spices 2

House Specialties

-  All Natural Bone-In Chicken Breast - free roaming chicken, wild mushroom and pancetta risotto, house vegetables, natural jus 24
- Chilean Sea Bass - pan-roasted and served with lobster mashed potatoes, asparagus, citrus burre blanc 30
- Atlantic Salmon - char-grilled, lobster mashed potato, wilted spinach 25
- Fresh Catch of the Day - grilled, sautéed or blackened M.P.

Signature Item

A 20% service charge will be added to parties of 8 or more
 Separate checks are limited to 3 (three) per party
 Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness



With rice (2 pcs) *Sushi / Sashimi* without rice (3 pcs)

Tuna maguro	6	Crabstick kani	5
Flying Fish Roe tobikko	5.5	Eel unagi	6.5
Yellowtail hamachi	6.5	Scallop hotae gai	6
Salmon sake	6	Sea Urchin uni	7.5
Mackerel saba	5	Salmon Roe ikura	6.5
Sweet Shrimp (raw)	6	Giant Clam mirugai	7
Shrimp ebi (cooked)	5.5	Egg tomago	4.5
Octopus tako	5.5	White Tuna shiro maguro	6

(6 pcs cut) *Maki Roll / Handroll* (1 Cone)

Tuna maguro	6	Veggie Spinach	4.5
California crab avocado	5	Manhattan tuna avocado	6.5
Salmon sake	6	Tofu cucumber avocado	5
Cucumber kappa	4.5	Shrimp California	6
Yellowtail hamachi	6.5	Alaska salmon avocado	5.5
Eel unagi	6.5	Philadelphia salmon cuc	6
Shrimp Tempura	6.5	Avacado	4.5
Crabstick Salad	6.5	California w/ cream cheese	5.5
Spicy Tuna	6.5		

Kani Su – crabstick & avocado in cucumber, finished with Sushi Rock rice vinegar 5.5

Sushi Rock Big Rolls (8 pcs cut)

-  *Sushi Rock* – shrimp tempura, crabstick, salmon, spicy tuna, asparagus, masago 13
- Caterpillar* – spicy tuna, cucumber, avocado, masago 13
- Dragon* – shrimp tempura, crabstick, cucumber, avocado, unagi 13
- Rainbow* – crabstick, avocado, salmon, tuna, whitefish, shrimp 13
- Spicy Crunch* – spicy tuna, yellowtail, salmon, spicy sauce, crunchy tempura scallion 13
- Spider* – soft shell crab, crabstick, cucumber, broccoli, spicy mayo sauce 13
- Vegetable* – cucumber, spinach, avocado, asparagus, carrots, yamagobo, kampyo 11
- Everyday Morning* – salmon, cucumber, cream cheese, deep fried 12
- Crazy* – unagi, avocado, masago, cream cheese, deep fried 13
-  *Sushi Rock Tempura Roll* – crabstick, tuna, salmon, asparagus, masago deep fried 13
- Rock & Roll* – shrimp tempura, crabstick, avocado, cucumber 12
- Lobster Salad Roll* – lobster salad, romaine lettuce, cucumber, carrot, spicy mayo 18
- Big Mouth* – deep fried spicy tuna, spicy chopped crab, spicy mayo, masago 14
- Pretty Woman* – smoked salmon, avocado, cucumber, cream cheese, kiwi 14
- Beachwood* – spicy chopped crab, cucumber, avocado, topped with sesame seeds & nori flakes 12
- Lobster Cali Roll* – lobster salad, crunch, spicy mayo 12
- Yum Yum Roll* – lobster salad, spicy crab, spicy scallop, avocado, cucumber, wasabi mayo 18
- Lobster Roll* – lobster tail, romaine, cucumber, oshinko, radish sprouts M.P.

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Lunch Menu

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Sandwiches & Entrées

All sandwiches served with seasoned fresh cut French fries

8oz Certified Angus Burger - caramelized onions, sautéed mushrooms, applewood smoked bacon, with a choice of cheddar, havarti or blue cheese 10

Avocado Chicken Wrap - char-grilled chicken breast, avocado, fresh mozzarella, roma tomato, caramelized onion, spinach wrap 8

Steak Wrap - shaved rib-eye, mushrooms, onions, havarti cheese, sun-dried tomato wrap 9

Beef Sushi - two grilled tenderloin medallions, steamed rice, sautéed vegetables, sake soy reduction 12

Seared Crab Cake - lemon risotto, house vegetable and lemon basil butter sauce 13

Grilled Chicken Breast - wild mushroom pancetta risotto, house vegetable, basil cream sauce 12

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Bento Boxes

Served with seaweed salad, steamed rice, fried dumplings, a four piece california roll, and house salad with orange ginger dressing

Sushi (Cooked Shrimp, Whitefish, Salmon, Tuna)	\$13
Sashimi (Cooked Shrimp, Crabstick, Whitefish, Salmon, Tuna)	\$14
Sushi & Sashimi - 1 each (Whitefish, Salmon, Tuna)	\$16
Maki (California, Cucumber, Tuna)	\$13
Grilled Chicken (6oz piece with house teriyaki sauce)	\$14
Grilled Salmon (6oz piece with house teriyaki sauce)	\$13

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