

rock-n-sake

BAR & SUSHI

small plates

EDAMAME

6

SUSHI DEVILED EGGS

eggs | truffle | sesame | tuna tartare
black tobiko (3)
12

PORK BELLY LETTUCE WRAPS

pork belly | apple | carrots
butter lettuce
hoisin-cilantro glaze
13.75

HOLY SHISHITO PEPPERS

peppers | onions | garlic
orange-pineapple reduction
9

GYOZA

beef dumplings
crispy
7.5

HOT KAMA

yellowtail collar | gochujang
pickled onions | sushi rice
micro greens | lemon | togarashi
*may contain small bones
15

SHRIMP WONTONS

shrimp | cream cheese | wontons
crispy | shrimp + garlic sauce
12

KILLER SCALLOPS

sea scallops
dashi-cream garlic sauce
MKT

FRIED CALAMARI

panko calamari
spicy plum sauce
13

BEEF & ASPARAGUS 2.0

ribeye beef | asparagus
cauliflower puree | teriyaki
garlic chili oil | sesame seeds
20

BRUSSELS SPROUTS

crispy sprouts
pork belly vinaigrette
10

BEEF TATAKI

seared ribeye | five spice
chili-sesame oil | ponzu
micro greens | sesame seeds
12

soups, salads & rice

HOUSE SALAD 4

CLEAR or MISO SOUP 3.5

CHICKEN RICE

fried rice | chicken
eggs | onions
4

RAINBOW SEAFOOD SALAD

tuna | yellowtail | fresh salmon
crabstick | cucumbers | avocado
tomato | smelt roe
green onions | ponzu
14

RAMEN SOUP

pork broth | ramen noodles
pork belly
mushrooms | kale
soft poached egg
18

TUNA CEVICHE

tuna | lemon | lime | green onions
ponzu | sriracha
14

GYOZA SOUP

beef dumplings | crabstick
vegetables | spicy broth
12

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

chef's choice
26

YAKI SOBA

soba noodles | vegetable
14 | CKN 15 | SEAFOOD 16 | BEEF 16

AIRLINE CHICKEN BREAST

pan-seared chicken breast | drumstick
teriyaki | miso-gorgonzola | Japanese chimichurri
8-9oz 16 / 16-18oz 24

FEATURED STEAK CUT

served with housemade teriyaki
miso-gorgonzola | Japanese chimichurri
MKT

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

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.

signature sashimis

SNAPPER

jalapeño | blood orange ponzu
crunchy garlic
16

TUNA NACHOS

garlic-jalapeño ponzu
lime | chili-sesame oil
sriracha | green onions
smelt roe | sesame seeds
crispy wontons
19

SIMPLE & SPICY HAMACHI

yellowtail | jalapeños | cilantro
ponzu
17

KALE-N-SALMON

crispy dashi-kale
orange | candied walnuts
truffle-ponzu | garlic oil
16

specialty rolls

SALMON ZEST

fresh salmon | snowkrab
soy paper | rice
lemon zest | spicy ponzu
15

MARGARITA

yellowtail | tuna | snowkrab
asparagus | lime | sriracha
sea salt | soy paper | rice
ponzu
16

PURPLE NINJA

tuna | fresh salmon | snowkrab
avocado | cucumbers | tomato
purple pickled onions
smoked sea salt | ginger-infused soy
soy paper | rice
17

GARLIC SALMON

coconut-tempura shrimp | avocado
torched fresh salmon | snowkrab
cream cheese | grated garlic
green onions | smelt roe | ponzu
sesame seeds | soy paper | rice
16

VOODOO QUEEN

panko-fried salmon | jalapeños
snowkrab | avocado | spicy tuna
jalapeño-sweet chili mayo
green onions | tempura flakes
nori | rice
17

VOLCANO

crabstick | cucumbers
avocado | spicy baked salmon
snowkrab | eel sauce
spicy mayo | smelt roe
green onions | nori | rice
15

TIGER

tuna | shrimp tempura
snowkrab | cream cheese
avocado | eel sauce
nori | rice | sesame seeds
15

RED DRAGON

spicy tuna | fresh tuna
tempura flakes | spicy mayo
green onions | smelt roe
nori | rice
16

CUCUMBER OUTSIDE

fresh salmon | tuna | yellowtail
snowkrab | avocado | asparagus
cucumber | no rice
17

TRIPLE "S"

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
19

UPSIDE DOWN

fresh salmon | snowkrab
tuna | jalapeño-garlic sauce
ponzu | tempura flakes
nori | rice | hot plate
21

sweets

**VANILLA
ICE CREAM**
4

MOCHI
today's flavor
4

PB & J ROLL

peanut butter | honey-infused grape jelly
soy paper | panko | crispy rice
7

TEMPURA ICE CREAM
7

**FEATURED DESSERT
OF THE DAY**
ask your server



rocknsake.com

Have an allergy?
Please inform your server
of any allergies
at the start of your
dining experience.

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.