

ROLLS THAT ARE ROLL-N

GARLIC SALMON ROLL

coconut fried shrimp, cream cheese, & avocado rolled in soy paper & topped with snowcrab and fresh salmon which is brushed with grated garlic & olive oil, then lightly seared, topped with ponzu, smelt roe, green onions, and sesame seeds

15

HAWAII 5-0 ROLL

coconut-tempura shrimp and cream cheese rolled with mangos and avocados on the outside

12.5

LSU ROLL

tempura shrimp and cream cheese rolled with layers of snowcrab, avocado & tuna on the outside and drizzled with our housemade eel sauce

13.5

MARGARITA ROLL

tuna, asparagus, and snowcrab wrapped in soy paper topped with fresh yellowtail, thin slices of lime, a dash of sea salt, and a dot of sriracha served with a side of ponzu sauce

15

PURPLE NINJA ROLL

tuna, avocado & cucumbers topped with snowcrab, fresh salmon, tomato and jalapeño all torched & sprinkled with smoked sea salt, ginger-infused soy & purple pickled onions in soy paper

16

REBEL RICE PAPER ROLL (no rice)

bbq eel, snowcrab, avocado & romaine lettuce topped with our housemade eel sauce wrapped in rice paper

11

RED DRAGON ROLL

spicy tuna with crunchy tempura batter flakes rolled on the inside topped with fresh tuna, spicy mayo, green onions, smelt roe and crunchy tempura flakes on the outside

15

SALMON ZEST ROLL

fresh salmon and snowcrab rolled in soybean paper and topped with fresh salmon and fresh grated lemon zest served with spicy-ponzu dipping sauce on the side

13.5

TRIPLE S ROLL

spicy tuna, tempura shrimp, cream cheese, and jalapeños on the inside topped with snowcrab, tuna, onion ceviche sauce, green onions, smelt roe and black sesame seeds with jalapeño eel sauce and spicy mayo

18

UPSIDE DOWN ROLL

fresh salmon & snowcrab on the inside topped with fresh tuna, flipped “upside down” on a hot plate, finished with a jalapeño-garlic sauce with tempura flakes

20

VOLCANO ROLL

crabstick and cucumbers on the inside wrapped with avocado then topped with spicy baked salmon & snowcrab, eel sauce, spicy mayo, smelt roe & green onions

14

VOODOO QUEEN ROLL

panko fried salmon, jalapenos, avocado, & snowcrab rolled with spicy tuna, jalapeño sweet chili mayo, green onions, & tempura flakes on the outside

16

SWEETS

PB & J ROLL

peanut butter rolled in rice and soy paper, panko-crust and flash-fried set in a pool of honey-infused grape jelly

7

TEMPURA CHEESECAKE

6.5

TEMPURA ICE CREAM

7

ICE CREAM

flavors: mango sherbet, green tea or french vanilla

4

STRAWBERRY MOCHI

traditional Japanese sweet rice cake wrapper filled with strawberry ice cream

4

FEATURED DESSERT OF THE DAY

ask about today's selection

MENU



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SMALL PLATES

EDAMAME (6)
boiled and salted soybeans

PORK BELLY LETTUCE WRAPS (11)
grilled pork belly, slivers of tart granny smith apple, carrots, & butter lettuce with a side of hoisin-cilantro glaze

SUSHI DEVILED EGGS (11)
truffle & spicy sesame deviled eggs topped with tuna tartare, & black tobiko (3 per order)

SHRIMP WONTONS (9)
shrimp and cream cheese stuffed wonton pouches served crispy and topped with a shrimp and garlic sauce

STEAK TARTARE (12)
finely chopped 6oz raw steak with ginger, jalapeños, red onions & shiso leaf with a mustard ponzu finish, a hint of sesame chili oil & crispy leeks served in a crispy rice paper bowl served with a raw quail egg

GYOZA (6.5)
pan-fried dumplings stuffed with seasoned beef

KILLER SCALLOPS (MKT)
sea scallops sautéed in our special garlic butter sauce

BEEF & ASPARAGUS MAKI (12)
asparagus rolled in thinly sliced rib eye served with our teriyaki sauce on a sizzling platter

SIZZLING SQUID STEAK (9)
sautéed in butter, soy sauce & sake

TEMPURA APPETIZER (6.5)
tempura mixed vegetables and shrimp

MINI BAKED SALMON (10)
small pinwheels of buttery salmon rolled with creamy snowcrab and finished with our housemade eel sauce

YELLOWTAIL NECK (Hamachi Kama) (9)
broiled crispy on the outside & super moist & tender on the inside

SOUPS & SALADS

CLEAR OR MISO SOUP (3)

SPICY GYOZA SOUP (10)
beef stuffed gyoza dumplings with assorted vegetables and crab stick in a spicy broth

CUCUMBER SALAD (4.5)
sliced cucumbers served in our housemade ponzu sauce with sesame seeds

HOUSE SALAD (3)
mixed greens with our house carrot-mango dressing

SNOWCRAB SALAD (7.5)
creamy snow crab salad with buttery avocado slices and crisp asparagus

SEAWEED SALAD (6.75)

SQUID SALAD (7.5)

RAINBOW SEAFOOD SALAD (13)
vibrant tuna, yellowtail, fresh salmon, and crabstick combined with refreshing cucumbers, buttery avocado chunks, cherry tomatoes, smelt roe, green onions & finished with our ponzu sauce

TUNA CEVICHE (14)
slices of fresh tuna marinated in lemon and lime juices with green onions, ponzu & sriracha chili sauce

NOODLES & RICE

CHICKEN RICE (3)
fried rice with chicken and vegetables

STEAMED RICE (2.5)

YAKI SOBA CHICKEN OR SEAFOOD, BEEF (14 / 16)
pan-fried soba noodles with vegetables and your choice of chicken, seafood or beef (vegetables only available also)

YAKI UDON CHICKEN OR SEAFOOD, BEEF (15 / 17)
pan-fried udon noodles with vegetables and your choice of chicken, seafood or beef (vegetables only available also)

ENTRÉES

Includes clear soup, house salad & choice of steamed rice or chicken rice

CHICKEN TERIYAKI 12 / 18 **RIB-EYE BEEF TERIYAKI** 15 / 21

SASHIMI ENTRÉE 15 / 23
chef's selection of assorted sashimi

Side rice not included with the following entrées

MITSUGUMI 15 / 25 **GINGER PLUM DUCK** (28)
chef's perfect mix of assorted sashimi, nigiri sushi & your choice of a california or crunchy roll
10oz bone in half crispy duck with a ginger-plum reduction served with seasonal vegetables

CHIRASHI SUSHI 14 / 22 **FLAT IRON STEAK** (25)
chef's selection of fresh sashimi served over a bed of seasoned sushi rice
grilled 8oz flat iron steak with a ginger & jalapeño demi glace with seasonal vegetables

SUSHI ENTRÉE 15 / 23
chef's selection of fresh fish nigiri style served with a california roll

SIGNATURE SASHIMIS

TUNA (15) **TUNA TATAKI** (15) **FRESH SALMON** (13.5)

WHITEFISH (13.5) **OCTOPUS** (12) **YELLOWTAIL** (14)

SASHIMI APPETIZER / ASSORTED (13.5)

SIMPLE & SPICY HAMACHI (16)
pristine slices of yellowtail served with thinly sliced jalapeños, cilantro & housemade ponzu sauce

KALE-N-SALMON SASHIMI (15)
fresh salmon sashimi with dashi-fried crispy kale, fresh orange segments, candied walnuts, truffle-ponzu & garlic oil

TUNA NACHOS (18)
chunks of tuna mixed with chili-sesame oil, sriracha, green onions, smelt roe, sesame seeds & housemade ponzu sauce served on crispy wonton chips

ITALIAN SAMURAI (17)
grilled tortilla topped with tuna, fresh salmon, jalapeños, cherry tomatoes, lime, red onions, dashi & crispy kale drizzled with eel sauce & honey-wasabi mayo

GET IN MY BELLY (15)
sake toro with sumiso sauce, yuzu-macerated strawberries & crispy basil

BURMESE SALAD (13)
chopped yellowtail and octopus with onions, green onions, cilantro & cabbage in a garlic-lime dressing with chopped roasted peanuts

TUNA CANTANTE (17)
fresh tuna with chopped jalapeños, red onions, cilantro, avocado & black tobiko with a yuzu-infused ponzu dressing

SUSHI (2 PIECES)

AVOCADO SUSHI (4.5) **SHRIMP (EBI) SUSHI** (5.5)

CRABSTICK SUSHI (5) **SMELT ROE SUSHI** (4.5)

EEL (UNAGI) SUSHI (8) **SMOKED SALMON SUSHI** (6)

FRESH SALMON SUSHI (6.5) **WHITE TUNA (ALBACORE) SUSHI** (6)

MACKEREL SUSHI (6) **OCTOPUS SUSHI** (5)

TUNA SUSHI (7) **WASABI TOBIKO SUSHI** (5.5)

QUAIL EGGS (2) **WHITEFISH SUSHI** (6.5)

SALMON ROE SUSHI (6) **YELLOWTAIL SUSHI** (7)

CLASSIC ROLLS

BBQ EEL ROLL (8)
eel, cucumbers, avocado & smelt roe topped with our housemade eel sauce

CALIFORNIA ROLL (6)
crabstick, avocado, cucumbers, smelt roe & sesame seeds

CALAMARI CRUNCH ROLL (11)
calamari tempura, tempura flakes, snowcrab, avocado, asparagus & smelt roe drizzled with our housemade eel sauce

CRUNCHY DYNAMITE ROLL (6)
chopped tuna, salmon, yellowtail & tempura batter in a wasabi-mayo

CRUNCHY ROLL (6)
snowcrab, green onions & tempura batter

CUCUMBER OUTSIDE ROLL (no rice) (16)
fresh salmon, yellowtail, tuna, snowcrab, avocado & asparagus wrapped in cucumber, served with creamy dipping sauce on the side

DRAGON ROLL (16)
snowcrab, avocado & asparagus roll layered with bbq eel on the outside and our housemade eel sauce drizzled on top

DREAM ROLL (15)
tuna, fresh salmon, yellowtail, snowcrab, avocado & asparagus with wasabi tobiko rolled on the outside with dream dipping sauce

FRESH SALMON ROLL (6.5)
chopped fresh salmon, smelt roe, avocado & green onions

FULTON STREET ROLL (8)
tuna, snowcrab, avocado & our housemade eel sauce drizzled on top

PHILADELPHIA ROLL (7)
smoked salmon, avocado, cream cheese & green onions

RAINBOW ROLL (13)
snowcrab, avocado & asparagus on the inside wrapped with fresh salmon, tuna & yellowtail on the outside

RICE PAPER ROLL (no rice) (8)
tuna, crabstick, avocado, cucumbers, carrots, asparagus & romaine lettuce wrapped in rice paper served with hoisin and chili sauce

ROCK-N-ROLL (10)
tempura shrimp, snowcrab, avocado & asparagus rolled with smelt roe on the outside drizzled with our housemade eel sauce

SNOWCRAB ROLL (6)
snowcrab, avocado & asparagus

SPICY TUNA ROLL (6.5)
chopped tuna in our chili-mayo sauce

VEGETABLE ROLL (5)
avocado, asparagus, carrots & cucumbers sprinkled with sesame seeds

WAREHOUSE ROLL (9)
tuna, fresh salmon, yellowtail, smelt roe, avocado & asparagus served with our special creamy dipping sauce

YELLOWTAIL ROLL (6.5)
yellowtail, avocado, smelt roe & green onions

