

ROCK LOBSTER

SUSHI : SAKE : TEPPANYAKI

LUNCH SPECIALS

Monday - Friday • 11am-3pm

Sushi Lunch 12 ea

Includes Mixed Greens or Miso Soup

SUSHI LUNCH* 1

CALIFORNIA ROLL, 1 PC TUNA, SALMON AND SHRIMP NIGIRI

SUSHI LUNCH* 2

SPICY TUNA ROLL, 1 PC TUNA, YELLOWTAIL AND SALMON NIGIRI

SASHIMI LUNCH* 1

3 PIECES EACH OF: TUNA, SALMON, YELLOWTAIL SASHIMI

SPICY TUNA BOWL*

SPICY TUNA POKE OVER SUSHI RICE

SPICY SALMON BOWL*

SPICY SALMON POKE OVER SUSHI RICE

Bento Box 12 ea

Includes California Roll (3 pcs), Mixed Greens, Miso Soup and Squid Salad

CHICKEN TERIYAKI

GRILLED CHICKEN BREAST WITH SWEET TERIYAKI SAUCE, OVER RICE

SALMON TERIYAKI*

GRILLED SALMON WITH SWEET TERIYAKI SAUCE, OVER RICE

KOREAN BBQ BEEF

GRILLED, MARINATED SHORT RIBS, OVER RICE

SHRIMP & VEGGIE TEMPURA

TEMPURA FRIED SHRIMP & VEGGIES, SOY DIPPING SAUCE

CHICKEN KATSU

PANKO BREADED CHICKEN, SPECIAL RECIPE KATSU SAUCE, OVER RICE

Chef's Choice 15 ea

Includes Mixed Greens or Miso Soup

SASHIMI LUNCH* 2

SPICY TUNA ROLL, 3 PCS TUNA, SALMON, YELLOWTAIL SASHIMI

CHIRASHI BOWL*

CHEF'S CHOICE SASHIMI OVER RICE

Lunch specials are not valid with other offers, promotions or discounts.

DAILY HAPPY HOUR

Drinks • 11am - 6pm | Food • 3pm - 6pm

* These foods may be served cooked to order, under cooked or raw. Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

GRATUITY WILL BE ADDED TO GROUPS OF SIX OR MORE | RL1117

STARTERS

	HH	RG
EDAMAME	2	4
CHOICE OF: SALTED GARLIC SPICY GARLIC TRUFFLE		
GYOZAS	5	8
PORK AND CHICKEN DUMPLINGS, PAN SEARED OR DEEP FRIED		
FRIED IKA	5	9
TEMPURA FRIED CALAMARI, FIRECRACKER SAUCE		
KOREAN BBQ BEEF		9
GRILLED, MARINATED SHORT RIBS		
CHICKEN OR VEGGIE EGG ROLLS	5	8
SWEET THAI CHILI DIPPING SAUCE		
CHICKEN WINGS	5	9
CHOICE OF: ASIAN BUFFALO HOT		
WITH CARROTS, CELERY AND RANCH DRESSINGS		
COCONUT SHRIMP*		12
WITH A CREAMY COCONUT-PINEAPPLE SAUCE		
CRAB PUFFS*		8
WITH LI HING MUI APPLE SAUCE		
VEGETABLE TEMPURA		10
BROCCOLI, SWEET POTATO, ONION RINGS, MUSHROOMS, ASPARAGUS		
SHRIMP TEMPURA*		12
WITH A WARM SOY DIPPING SAUCE		

SALADS

TATAKI SALAD*		15
MIXED GREENS, CUCUMBER, TOMATO, SEARED TUNA (ALBACORE OR YELLOWFIN), JAPANESE VINAIGRETTE AND WONTON CRISPS		
CAESAR SALAD		9
CRISP ROMAINE, CROUTONS, ARTISAN CHEESE		
ADD GRILLED CHICKEN OR BLACKENED SALMON* \$4		
SQUID SALAD*		6
VEGETABLES, TANGY RICE VINEGAR, SESAME OIL AND SWEET GINGER		
CHOICE SALAD	2	4
HOUSE SALAD • SIDE CAESAR • SEAWEEED SALAD • CUCUMBER SUNOMONO		

PLATES

Add Stir-Fried Veggies to any Plate • \$3

RL SALMON*		15
GRILLED SALMON FILET WITH TOGARASHI MISO BUTTER SAUCE, OVER RICE		
ORANGE CHICKEN		13
TEMPURA CHICKEN PIECES, BELL PEPPER, ONION, FRESH PINEAPPLE, SWEET ORANGE CHILI SAUCE, WITH RICE		
VEGGIE YAKISOBA		11
SOFT EGG NOODLES STIR-FRIED WITH CARROTS, ONIONS, BROCCOLI, ZUCCHINI, MUSHROOMS, YAKISOBA SAUCE		
CHICKEN YAKISOBA		13
SOFT EGG NOODLES STIR-FRIED WITH VEGETABLES, CHICKEN, YAKISOBA SAUCE		
BEEF YAKISOBA		14
SOFT EGG NOODLES STIR-FRIED WITH VEGETABLES, BEEF AND YAKISOBA SAUCE		
TERIYAKI CHICKEN		13
GRILLED CHICKEN WITH SWEET TERIYAKI SAUCE, OVER RICE		
CHICKEN KATSU		13
PANKO BREADED CHICKEN WITH A SPECIAL RECIPE KATSU SAUCE, OVER RICE		
THE ROCK BURGER		14
GRILLED WAYGU PATTY (SUB CHICKEN), CHEDDAR, TEMPURA ONION RING, LETTUCE, TOMATO, CHIPOTLE AIOLI, CRISPY OR SWEET POTATO FRIES		

SIDES

MISO SOUP		3
SALTED SOYBEAN BROTH, TOFU, GREEN ONIONS, SEAWEEED LEAVES		
STEAMED RICE		2
BOWL OF STEAMED TENDER WHITE RICE		
STIR-FRIED VEGGIES		4
CARROTS, BROCCOLI, ONIONS, MUSHROOMS, ZUCCHINI		
SIDE OF FRIES		4
CHOICE OF CRISPY OR SWEET POTATO		

DESSERTS

FRIED ICE CREAM		7
MOCHI ICE CREAM		5
LAVA CAKE		7

TEPPANYAKI

Available at teppan tables only, thank you.

PH = Power Hour

Sunday thru Thursday: 5pm & 8pm Seating | Friday & Saturday: 5pm Seating

Entrees include shrimp starter, teppan soup and steamed rice.

Substitute fried rice - \$2

Split entrees - \$8: Includes extra: soup, salad, veggies and steamed rice.

DINNERS

	PH	RG
NEW YORK STRIP*		30
FILET MIGNON*		36
HIBACHI STEAK*	19	26
CHICKEN BREAST	16	23
SEA SCALLOPS*		35
SHRIMP*	21	30
LOBSTER*		Mkt

SAMURAI

51

LOBSTER CHOICE OF:

SHRIMP* | CHICKEN* | FILET MIGNON*

SCALLOPS* | NEW YORK STRIP*

SHOGUNS

59

LOBSTER and FILET MIGNON* or NY STRIP*

CHOICE OF: SHRIMP* | CHICKEN*

CALAMARI* | SCALLOPS*

COMBO PLATES

	PH	RG
SHRIMP & SEA SCALLOPS*		40
CHICKEN & SHRIMP*	23	31
CHICKEN & SEA SCALLOPS*		35
HIBACHI STEAK & CHICKEN*	20	28
HIBACHI STEAK & SEA SCALLOPS*		35
HIBACHI STEAK & SHRIMP*	21	30
NEW YORK STRIP & CHICKEN*		32
NEW YORK STRIP & SCALLOPS*		39
NEW YORK STRIP & SHRIMP*		33
FILET MIGNON & CHICKEN*		35
FILET MIGNON & SCALLOPS*		42
FILET MIGNON & SHRIMP*		37

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SAKE

Served chilled except for traditional sake

HH RG

TRADITIONAL HOT Small or Large	2/4	4/8
HAKATSURU TANREI 180 ml		6
HAKATSURU SUPERIOR 300 ml		14
HAKATSURU SAYURI 300 ml		14
ZIPANG SPARKLING 250 ml		13
HANA FUGA 'SPARKLING PEACH' 250 ml		11
MURAI NIGORI NAGA 300 ml		29
HORIN JUNMAI DAIJINGO 300 ml		23
ASABIRAKI 720 ml		165

BEER

HH RG

DRAFT

KILTIFTER Arizona -14oz	4	6
UNION JACK California -14oz	4	6
SHOCKTOP Colorado -14oz	4	6
SAPPORO Japan -14oz	4	6

BOTTLE

ORION Japan -21.4oz	6	8
KIRIN or KIRIN LIGHT Japan -22oz	6	8
ASAHI Japan -22oz	6	8
KIRIN LIGHT Japan -12oz	3	5
LUCKY BUDDHA Australia -12oz	3	5
BUD LIGHT Missouri -12oz	3	5
MILLER LITE Wisconsin -12oz	3	5
MICHELOB ULTRA Missouri -12oz	3	5

WINE BY THE GLASS

HH RG

WHITES

SANGRIA - WHITE OR RED Housemade		4
SPARKLING - ZONIN Italy	5	8.5
SAUVIGNON BLANC - CLIFFORD BAY New Zealand	5	8
PINOT GRIGIO - BENVOLIO Friuli, Italy	5	7.5
ROSÉ - BORSAO Spain	6.5	8.5
RIESLING - KUNG FU GIRL Washington	6.5	8.5
CHARDONNAY - BOGLE California	5	7.5
CHARDONNAY - LA CREMA California	8	11

REDS

PINOT NOIR - HANDCRAFT California	5	7.5
PINOT NOIR - MEIOMI California	9	12.5
MALBEC - TRAPICHE Argentina	6	8
CABERNET - ROUND HILL California	5	7.5
CABERNET - CONN CREEK Napa	11	14

SIGNATURE

HH RG

CHILI MANGO	8	10
Three Olives Citrus Vodka, mango liqueur, jalapeno syrup, cayenne		
TOKYO RICKSHAW	8	10
Three Olives Cucumber Lime Vodka, muddled cucumber, ginger beer		
RED DRAGON	8	10
Three Olives Pomegranate Vodka, orange liqueur, cranberry juice		
ALOHA SUNRISE	8	10
Three Olives Pineapple Vodka, pineapple juice, grenadine		
LYCHITO	8	10
Lychee rum, muddled mint and lime, club soda		
APPEARFECTION	8	10
Three Olives Apples & Pears Vodka, Bols Elderflower, sweet n' sour		
ROCKRITA	8	10
Fruit infused tequila, fresh lime juice, raspberry float, salt rim		