

BENTO BOX LUNCH SPECIALS

AVAILABLE 11:30AM - 3PM.

Beef Teriyaki Bento Box Lunch

Grilled sirloin steak, glazed with teriyaki sauce on a bed of jasmine rice, served with the appetizer of the day, spring-mix salad and your choice of maki.

12.00

Chicken Teriyaki Bento Box Lunch

Grilled chicken breast in a seasoned teriyaki sauce on a bed of jasmine rice, served with the appetizer of the day, spring-mix salad and your choice of maki.

12.00

Salmon Teriyaki Bento Box Lunch

Grilled salmon, glazed with teriyaki sauce on a bed of jasmine rice, served with the appetizer of the day, spring-mix salad and your choice of maki.

13.00

Sashimi Bento Box Lunch

Tuna, salmon and white fish sashimi, served with the appetizer of the day, spring-mix salad and your choice of maki.

13.00

Sushi Bento Box Lunch

Tuna, salmon and shrimp nigiri, served with the appetizer of the day, spring-mix salad and your choice of maki.

13.00

Tempura Bento Box Lunch

Shrimp and vegetable tempura, served with the appetizer of the day, spring-mix salad and your choice of maki.

13.00

Tonkatsu Bento Box Lunch

Marinated pork tenderloin coated in bread crumbs, battered, deep-fried and drizzled with Tonkatsu sauce on a bed of jasmine rice. Served with the appetizer of the day, spring-mix salad and your choice of maki.

12.00

Vegetable Tempura Bento Box Lunch

Vegetable tempura, served with the appetizer of the day, spring-mix salad and your choice of maki.

12.00

MAKI LUNCH SPECIAL

SPECIALLY PRICED MAKI ROLLS 11:30AM - 3PM.

Alaskan Maki - Lunch

Fresh salmon and avocado.

5.95

Asparagus Maki - Lunch

Asparagus, avocado and cucumber.

4.50

California Maki - Lunch

Crabstick, avocado and cucumber.

5.95

Dragon Maki - Lunch

Shrimp tempura and cucumber, covered with avocado, unagi, mayo and glazed with unagi sauce.

9.95

Dynamite Maki - Lunch

Crispy calamari, chili paste, cilantro, jalapeno and masago, drizzled with a spicy chili sauce.

6.50

Futo Vegetable Maki - Lunch

Spinach, avocado, cucumber, oshinko, kampyo and shiitake mushroom.

5.95

Miami Maki - Lunch

Shrimp tempura, jalapeno and mayo, wrapped in crab stick and drizzled with unagi sauce.

9.95

Rock n' Roll Maki - Lunch

Shrimp and calamari tempura, lettuce, cilantro, cucumber and spicy mayo.

7.95**Sassy Salmon Maki - Lunch**

Fresh salmon, asparagus and avocado, topped with spicy mayo, masago and tempura crumbs.

7.95**Spicy Salmon Maki - Lunch**

Fresh salmon, spicy mayo, chili oil and masago.

5.95**Shrimp Tempura Maki - Lunch**

Shrimp tempura, spicy mayo, cucumber and masago, served with unagi sauce.

5.95**Spicy Shrimp Maki - Lunch**

Shrimp, spicy mayo, chili oil, scallions and masago.

5.95**Spicy Tuna Maki - Lunch**

Chopped tuna, chili oil and masago.

5.95**Spider Maki - Lunch**

Soft-shell crab, avocado, cucumber, spicy mayo, masago and unagi sauce.

7.95**Sweet Potato Maki - Lunch**

Sweet potato tempura, oshinko and mayo.

5.50**NIGIRI LUNCH SPECIALS**

ORDER BY THE PIECE, SPECIALLY PRICED NIGIRI 11:30AM - 3PM.

Ebi Nigiri - Lunch

Cooked shrimp.

1.75**Hamachi Nigiri - Lunch**

Yellowtail.

2.50**Kajiki Maguro Nigiri - Lunch**

Super white tuna.

2.50**Maguro Nigiri - Lunch**

Tuna.

2.50**Sake Nigiri - Lunch**

Fresh salmon.

2.25**Tamago Nigiri - Lunch**

Sweet omelette.

1.50**THAI LUNCH SPECIALS**

THAI ENTREES PRICED 11:30AM - 3PM. SERVED WITH THE APPETIZER OF THE DAY AND SIDE OF CUCUMBER / SPINACH SALAD.

Pad Thai Lunch

Stir-fried rice noodles with your choice of chicken or tofu, bean sprouts, egg, onions and crushed peanuts in a sweet tamarind sauce, served with the appetizer of the day and cucumber / spinach salad.

7.95**Fried Rice Lunch**

Chicken or tofu, egg, onions, peapods, napa cabbage, broccoli, tomato and baby corn, served with the appetizer of the day and cucumber /spinach salad.

7.95

Pad Prik Lunch

Protein or tofu sauteed with chili, bamboo shoots, jalapeno, mushrooms, onions and bell pepper, served with rice, appetizer of the day and cucumber / spinach salad.

7.95

Emerald Chicken Lunch

Minced chicken or your choice, sauteed with garlic, jalapeno and green beans, served with rice, appetizer of the day and cucumber / spinach salad.

7.95

Rock Lard Na Lunch

Minced chicken or your choice with rice noodles, mushrooms and pea pods in a gravy sauce, served with the appetizer of the day and cucumber / spinach salad.

7.95

Thai Basil Chicken Lunch

Minced chicken or your choice with fresh basil leaves, jalapenos and bell peppers, served with the appetizer of the day and cucumber / spinach salad.

7.95

Kung Pao Chicken Lunch

Chicken, carrot, dried chili, peapods, celery and peanuts, served with the appetizer of the day and cucumber / spinach salad.

7.95

Wonton Noodle Soup with BBQ Pork Lunch

Wontons and egg noodles with BBQ pork, bean sprouts, onions and lettuce, served with the appetizer of the day and cucumber / spinach salad.

7.95

Veggie Tofu Combination Lunch

Tofu, broccoli, napa cabbage, mushrooms, celery, onions and carrot, served jasmine rice, appetizer of the day and spinach / cucumber salad.

7.95

Jungle Curry Lunch

Clear spicy red curry with your choice of chicken or tofu, mushrooms, peapods, bamboo shoots, bell peppers, eggplant, broccoli, fresh basil leaves, jalapeno, galangal root and Thai spices, served with Jasmin rice, appetizer of the day and cucumber / spinach salad.

7.95

Yakisoba Lunch

Stir-fried Japanese egg noodles and sauce with chicken, cabbage, carrot, onions and scallions, served with the appetizer of the day and a side of cucumber / spinach salad.

7.95

WRAP LUNCH SPECIALS

WRAP LUNCH, 11:30AM - 3PM. SERVED WITH A SIDE OF CUCUMBER / SPINACH SALAD.

Beef Teriyaki Wrap - Lunch

Grilled marinated beef with mixed greens, bell peppers, jasmine rice, sesame seeds and teriyaki sauce, wrapped in a grilled tortilla. Served with cucumber/ spinach salad.

5.00

Cashew Chicken Wrap - Lunch

Crispy chicken, cashews, onions, pineapple, lettuce, dried peppers and jasmine rice, wrapped in a grilled tortilla. Served with cucumber / spinach salad.

5.00

Garden Wrap - Lunch

Shiitake mushrooms, cucumber, baby spinach, avocado, onions, tomato, sesame seeds, cilantro, mixed greens drizzled in our homemade sauce, wrapped in a grilled tortilla. Served with spinach / cucumber salad.

5.00

Rock Combo Wrap - Lunch

Crispy shrimp and crispy calamari, mixed greens, cucumber, cilantro, and spicy mayo. Served with cucumber / spinach salad.

6.00

Thai Basil Chicken Wrap - Lunch

Stir-fried Thai-style minced chicken with fresh basil leaves, bell peppers, mushrooms, jasmine rice and mixed greens, wrapped in a grilled tortilla. Served with spinach / cucumber salad.

5.00

Thai Beef Salad Wrap - Lunch

Grilled beef with onions, mixed greens, spinach, tomato, cucumber, cilantro and Thai chilies with a spicy chili-lime sauce, wrap in a grilled tortilla. Served with spinach / cucumber salad.

5.00

Thai Chicken Wrap - Lunch

Grilled chicken with cucumber, lettuce, onion, cilantro, sesame seeds and peanut sauce, wrapped in a grilled tortilla. Served with a cucumber / spinach salad.

5.00

MAKI AND APPETIZER PARTY TRAYS

DELIVERY OR PICK-UP ONLY. PLEASE ALLOW AN EXTRA 15-30 MINUTES FOR MAKI TRAY PREPARATION

Small Maki Tray: Your Choice of 4 Rolls

Up to a \$67 value, depending on your selections.

49.00

Medium Maki Tray: Your Choice of 6 Rolls

Up to a \$98 value, depending on your selections.

69.00

Large Maki Tray: Your Choice of 8 Rolls

Up to a \$128 value, depending on your selections.

89.00

Spicy Korean Chicken Wing Tray

Authentic Korean Dakgangjeong (chicken wings) double-fried to crispy perfection and smothered in our own sweet gochujung sauce. Topped with scallions, sesame seeds, Thai chilies and fresh ground black pepper. (16pcs: a \$30 value)

25.00

THAI APPETIZERS

Crab Rangoon

Crispy pastry shell stuffed with imitation crab, celery and cream cheese, deep-fried and served with sweet and sour sauce. (6pcs)

6.00

Gyoza (potstickers)

Pan-fried pork dumplings served with a spicy, sweet soy sauce. (6pcs)

6.50

Chicken Satay

Thai street-food classic marinated chicken, skewered and grilled. Served with peanut sauce and cucumber salad. (4pcs)

7.00

Moo Ping

Thai street-food style marinated pork, skewered and grilled. Served with our spicy homemade dipping sauce. (4pcs)

7.00

Egg Rolls

Stuffed with chicken, cabbage, carrot, glass noodles, shiitake mushrooms and cilantro, deep-fried and diagonally sliced for easy dipping in our sweet and sour sauce. (2 rolls / 4pcs)

5.50

Shumai

Mini dumplings with shrimp and garlic, steamed or fried, served with sweet soy sauce. (6pcs)

6.00

Chive Dumplings

3 pan-fried chive dumplings, sliced in half and served with spicy sweet soy sauce (6pcs)

6.00

Grilled Squid

Charbroiled marinated squid, sliced into delectable rings and served with chili-garlic sauce.

7.95

Spicy Basil Rolls

Stuffed with ground beef, fresh basil, jalapeno and cabbage, diagonally sliced for easy dipping in our sweet and sour ginger sauce. (2 rolls / 4pcs)

6.00

Crispy Tofu

Firm tofu deep-fried to crispy perfection, served with sweet and sour sauce with crushed peanuts.

6.00

Crispy Calamari

Sliced squid covered in bread-crumbs and deep fried. Served with sweet chili sauce.

7.95

JAPANESE APPETIZERS

Gyoza (potstickers)

Pan-fried pork dumplings served with spicy, sweet soy sauce. (6pcs)

6.50

Edamame

Steamed baby green soy beans topped with sea salt.

5.00

Soft-Shell Crab

Tempura battered and deep-fried soft-shell crab, served with ponzu sauce.

12.00

Tempura Appetizer

Tempura-battered and lightly fried shrimp, squash, zucchini, broccoli and sweet potatoes.

10.00

Wrecking Balls

Deep-fried crispy garlic rice, topped with seared spicy tuna, mayo, spicy mayo, masago and scallion, served with spicy ponzu sauce. (4pcs)

12.00

Golden Triangle

Crispy triangle maki stuffed with salmon and spicy tuna, coated in bread crumbs, deep-fried and topped with spicy mayo and unagi sauce. (4pcs)

14.00

Fire Tuna

Crispy tempura roll without rice, stuffed with spicy tuna, cream cheese, avocado, jalapeno and onion, wrapped in seaweed and lightly battered in tempura. Served with spicy ponzu sauce.

12.00

Trio Sashimi

Two slices each of tuna, salmon and whitefish sashimi. (6pcs)

10.00

Tuna Tatarki

Seared tuna in a lime vinaigrette, with avocado and cherry tomato.

14.00

Salmon Tatarki

Seared salmon in a lime vinaigrette, with avocado and cherry tomato.

14.00

Tuna-On-Top

Fine-sliced tuna on a bed of tortilla chips, garnished with carrot, red onion and drizzled with spicy mayo. (5pcs)

14.00

Like a Virgin

Sliced hamachi loin drizzled with ponzu sauce and garnished with jalepeno.

14.00

KOREAN APPETIZERS

Spicy Korean Chicken Wings

Authentic Korean Dakgangjeong, double-fried to crispy perfection and smothered in our own sweet gochujung sauce. Topped with scallions, sesame seeds, Thai chilis and cracked black pepper. Available in single serving or party tray.

7.50

JAPANESE SOUPS

Miso Soup

Tofu, green onions and seaweed in a savory soybean paste broth.

3.00

THAI SOUPS

Tom Yum

Thai hot and sour soup with lemongrass, mushrooms, tomato, onions, cilantro and citrus leaves, with your choice of chicken, tofu or vegetables. \$2 extra for shrimp.

5.50

Tom Kha

Coconut infused broth with galanga root, mushroom, tomato, onion, cilantro and citrus leaf, with your choice of chicken, tofu or vegetables. \$2 extra for shrimp.

5.50

Tofu Soup

Tofu, glass noodles, straw mushrooms, baby corn, onions and napa cabbage in a light, tasty broth.

5.50

Kao Soy

Curry soup prepared with egg noodles, chicken, onion, sour mustard, crushed peanuts and lime, topped with crispy egg noodles.

6.50

JAPANESE SALADS

Seaweed Salad

Fresh seaweed with cucumber tossed in a spiced vinaigrette and topped with sesame seeds.

6.00

Rock Salad

Our house salad features assorted seaweed with spring-mixed carrots, avocado and cherry tomatoes with ginger dressing on the side.

6.00

Seafood Salad with Sesame Dressing

Mixed green salad with shrimp, tuna, squid and scallops, topped with a Japanese-style sesame dressing.

14.00

THAI SALADS

Crispy Tofu Salad

Mixed greens with fried tofu, onion, tomato, cucumber, baby spinach, cashews, toasted-ground rice with a spicy Thai dressing.

9.50

Larb Kai

Ground chicken tossed with fresh lime juice, with green onion, cilantro, fresh basil leaves and spicy dried peppers.

9.50

Lemon Chicken Salad

Sauteed chicken with baby spinach, cucumber, tomato, carrot and onion, served with our homemade lemon sauce.

10.00

Nam Tok

Beef tenderloin with greenleaf lettuce, green onion, baby spinach, tomatoes, cucumbers, cilantro, Thai chilies, toasted-ground rice and a spicy Thai dressing.	10.00
Seafood Salad with Lemongrass Mixed greens, charbroiled shrimp, scallops and squid with sliced lemongrass, onion, tomato, cilantro and cucumber with a chili paste and lime dressing.	14.00
CLASSIC MAKIMONO	
Alaskan Maki Fresh salmon and avocado rolled inside-out and topped with sesame seeds.	8.50
Boston Maki Tuna and avocado rolled inside-out and topped with sesame seeds.	9.00
California Maki Crab stick, avocado and cucumber rolled inside-out and topped with sesame seeds.	8.00
Crispy Salmon Skin Maki Salmon skin, cucumber and unagi sauce rolled inside-out and topped with sesame seeds.	8.00
Crunchy Spicy Tuna Maki Spicy tuna maki rolled inside-out, topped with sesame seeds and tempura flakes.	9.00
Futo Maki Crab stick, tamago, oshinko, avocado, cucumber, kampyo and shiitake mushrooms.	8.00
Negi Hamachi Maki Chopped yellow tail with scallions.	7.00
Philadelphia Maki Smoked salmon, cream cheese and avocado rolled inside-out and topped with sesame seeds.	9.00
Sake Maki Fresh salmon.	7.00
Shrimp Tempura Maki Shrimp tempura, spicy mayo, cucumber and masago, drizzled with unagi sauce.	8.00
Spicy Calamari Maki Chopped grilled squid, masago, spicy mayo and scallions rolled inside-out and topped with sesame seeds.	10.00
Spicy Scallop Maki Lightly seared scallop with scallions, cucumber and spicy mayo rolled inside-out and topped with sesame seeds.	10.00
Spicy Shrimp Maki Chopped shrimp, spicy mayo, masago and scallions rolled inside-out and topped with sesame seeds.	9.00
Spicy Tako Maki Chopped octopus, spicy mayo, masago, green onions and jalapeno, rolled inside-out with sesame seeds and sprinkled with black tobiko.	10.00
Spicy Tuna Avocado Maki Spicy tuna and avocado rolled inside-out and topped with sesame seeds.	9.50

Spicy Tuna Maki	Tuna, spicy mayo, chili oil, and masago rolled inside-out and topped with sesame seeds.	8.50
Spider Maki	Soft-shell crab, avocado, cucumber, spicy mayo and masago, drizzled with unagi sauce.	10.00
Tekka Maki	Bigeye tuna.	7.00
Unagi Avocado Maki	Freshwater eel with avocado, drizzled with unagi sauce rolled inside-out and topped with sesame seeds.	10.00
Unakyu Maki	Freshwater eel, cucumber and unagi sauce rolled inside-out and topped with sesame seeds.	9.00
White Philly Maki	Super white tuna, avocado and cream cheese rolled inside-out and topped with sesame seeds.	10.00
SIGNATURE MAKI ROLLS		
Snow Ball Maki	Tempura encrusted soft-shell crab, green onions, masago, unagi with hot sauce and sesame seeds, topped with tempura flakes and drizzled with unagi sauce and wasabi mayo.	16.00
Grasshopper Maki	Tuna, salmon, yellow tail, crabstick, lettuce and masago with spicy mayo.	14.00
Dragon Maki	Shrimp tempura and cucumber covered with avocado, unagi, sesame seeds and mayo, glazed with unagi sauce.	15.00
Rainbow Maki	California roll wrapped in tuna, salmon and yellow tail, rolled inside-out and topped with sesame seeds.	15.00
Beatle Maki	Tuna, yellow tail, avocado, cilantro, jalapeno and masago accompanied with sweet chili sauce.	14.00
Samba Maki	Unagi, avocado, cashews, jalapeno and kampyo, covered with mango, unagi sauce and sesame seeds.	14.00
Virgin Bride Maki	Spicy tuna with green onions and tempura crumbs, wrapped in super white tuna and served with mayo, sesame seeds and wasabi tobiko.	16.00
Honeybee Maki	Super white tuna tempura, cream cheese, red tobiko, avocado, cucumber, green onions, jalapeno, sesame seeds and tempura crumbs.	16.00
Witch Maki	Sweet potato tempura, unagi, smoked salmon, drizzled with unagi sauce and topped with sesame seeds and black tobiko.	15.00
Strawberry Maki	Unagi, fresh salmon, avocado and cucumber with chili sauce, layered with spicy tuna, strawberry slices, sesame seeds and unagi sauce.	16.00

TNT Maki	Spicy tuna with cream cheese rolled in tempura flakes, sesame seeds and topped with spicy sweet sauce.	10.00
Latin Maki	Super white tuna, kampyo, cilantro with hot sauce covered in red tobiko and sesame seeds.	14.00
Long Beach Maki	California roll wrapped sashimi tuna and avocado, topped with sesame seeds, tobiko and wasabi mayo.	15.00
CHEF'S SPECIALTY MAKI		
Dynamite Maki	Crispy calamari, chili paste, masago, cilantro, jalapeno, sesame seeds and hot sauce.	10.00
Godzilla Maki	Shrimp tempura, avocado, masago, cream cheese and spicy mayo, topped with sesame seeds, tempura crumbs, wasabi mayo and Unagi sauce.	15.00
Miami Maki	Jalapeno, shrimp tempura and mayo wrapped in kanikama, topped with sesame seeds and drizzled with spicy mayo and unagi sauce.	15.00
Mexican Maki	Shrimp tempura, cilantro, jalapeno, avocado, masago and spicy mayo, drizzled with unagi sauce.	10.00
Rocky Popper Maki	Spicy tuna , smoked salmon, cream cheese and jalapeno, rolled inside-out and topped with sesame seeds and tempura crumbs.	10.00
Samurai Maki	Avocado, cucumber and tempura eel topped with seared salmon, crispy onion, sesame seeds, sesame oil and unagi sauce.	15.00
Volcano Maki	Unagi, cream cheese and avocado, topped with spicy shrimp, spicy mayo, sesame seeds, unagi sauce, masago and tempura crumbs.	17.00
Sassy Salmon Maki	Salmon, asparagus and avocado, topped with spicy mayo, sesame seeds, masago and tempura crumbs.	10.00
Rock and Roll Maki	Shrimp and calamari tempura, lettuce, cilantro, cucumber and spicy mayo.	10.00
Red Hot Maki	Tuna, hamachi, cilantro, jalapeno and avocado, topped with red tobiko, sesame seeds and a spicy sweet sauce.	17.00
Rockstar Maki	Unagi, smoked salmon, jalapeno, avocado and cream cheese, deep-fried and topped with unagi sauce and black and red tobiko.	18.00
Snowflake Maki	Tempura soft-shell crab, crab stick, BBQ unagi, green onions, sesame seeds and masago, covered in toasted coconut and topped with a spicy sweet sauce and unagi sauce.	16.00
Chicago Bulls Maki		

Asparagus, shrimp and tako tempura with chili paste and sesame seeds, topped with tuna, super white tuna, avocado and red tobiko. Accessorized with TNT and ponzu sauce.

18.00

Blackhawks Maki

Black rice, shrimp and jalepeno tempura, smoked salmon, scallions, sesame seeds and tempura crumbs, topped with BBQ unagi, tuna, ikura, black tobiko and drizzled with unagi sauce and spicy sauce.

18.00

Cubbies Maki

Soft-shell crab tempura, spicy tuna, avocado and cucumber, topped with super white tuna, blue mayo, sesame seeds and red tobiko.

18.00

VEGGIE MAKI ROLLS

Asparagus Maki

Asparagus, avocado, cucumber and sesame seeds.

7.00

Futo Vegetable Maki

Spinach, avocado, cucumber, oshinko, kampyo and shiitake mushrooms.

7.00

Cucumber Maki

Cucumber and sesame seeds.

6.00

Avocado Maki

Avocado and sesame seeds.

6.00

Kampyo Maki

Dried gourd, re-hydrated and seasoned, rolled inside-out and topped with sesame seeds.

6.00

Oshinko Maki

Japanese pickled daikon, rolled inside-out and topped with sesame seeds.

6.00

Asparagus Tempura Maki

Tempura battered asparagus, avocado and cucumber, rolled inside-out and topped with sesame seeds.

7.00

Sweet Potato Maki

Sweet potato tempura, oshinko, spicy mayo, sesame seeds and unagi sauce.

7.00

Shiitake Mushroom Maki

Sauteed Japanese mushrooms, rolled inside-out and topped with sesame seeds.

7.00

Mango-A-Coco Maki

Sweet mango and avocado, topped with shredded coconut, sesame seeds and sunflower seeds.

7.00

Strawberrylicious Maki

Grilled asparagus, sweet potato tempura, avocado and cream cheese with fresh strawberries, cashews, sesame seeds and mayo, topped with unagi sauce.

13.00

Mango Tango Maki

Tofu, avocado and enoki tempura with mayo, topped with mango, almonds, sesame seeds and unagi sauce.

13.00

Green Day Maki

Sweet potato, broccoli and enoki mushroom tempura, topped with avocado, unagi sauce, wasabi mayo, sesame seeds and sunflower seeds.

14.00

Carrot and Avocado Maki

Carrot, avocado, cucumber, rolled inside-out and topped with sesame seeds.

7.00

Evergreen Maki

Avocado, spinach and cucumber, rolled inside-out, topped with sesame seeds and drizzled with goma-ae sauce.

7.00

Pink Lady Maki

Pink soy paper wrap with sweet mango, strawberries and cucumber, drizzled with honey mayo.

7.00

Squash Me Baby One More Time Maki

Tempura squash, carrot and avocado, topped with mango, strawberries, cashews, sesame seeds, drizzled with spicy mayo and unagi sauce.

14.00

NIGIRI AND SASHIMI À LA CARTE

ORDER BY THE PIECE.

Tako

Octopus.

3.00

Ika

Squid.

2.00

Saba

Mackerel.

2.00

Tamago

Sweet omelette.

2.00

Ebi

Cooked shrimp.

2.00

Ikura

Salmon roe.

3.00

Amaebi

Sweet shrimp

4.00

Spicy Tako

Spicy octopus

3.00

Maguro

Tuna.

3.50

Hamachi

Yellow tail.

3.50

Sake

Fresh salmon.

3.00

Unagi

Freshwater eel.

3.00

Hotate

Scallop.

3.00

Tobiko Flying fish roe.	3.00
Kajiki-Maguro Super white tuna.	3.50
Smoked Salmon	4.00
Masago Capelin fish roe.	3.00
Inari Fried sweet Japanese tofu.	2.50
Kani Kama Imitation-crab stick.	2.50

THAI PAN-FRIED NOODLES

ALL YOUR FAVORITES, FROM PAD THAI TO PAD SEE EIEW, AND MORE!

Pad Thai Stir fried rice noodles with bean sprouts, egg, onions and crushed peanuts in a sweet tamarind sauce.	10.50
Pad See Eiew Stir fried wide rice noodles with broccoli, egg and sweet balsamic soy sauce.	10.50
Lad Nar Stir fried wide rice noodles with napa cabbage and broccoli in a bean gravy sauce.	11.50
Pad Khee Mao Stir fried wide rice noodles with brown sauce, lettuce, fresh basil leaves, tomato, carrot, bean sprouts, onion, mushrooms, pea pods and bell peppers.	11.50
Pad Woon Sen Stir fried glass noodles, egg, bell pepper, napa cabbage, onion, baby corn, carrot, water chestnut, celery, mushroom and pea pods.	11.50
Ba Mee Pad Stir-fried egg noodles with shrimp, chicken, onion, carrot, napa, baby corn, water chestnut, bell peppers, pea pods and bamboo shoots.	12.95
Pad Mee Stir-fried vermicelli noodles with barbecued pork, tofu, shrimp, bean sprouts, onion and chili paste, topped with fried egg.	12.95
Lad Nar Seafood Khee Mao Stir-fried seafood, mushroom, bell pepper, onion, tomato, carrot, fresh basil leaves, tomato and carrot with gravy sauce over wide rice noodle.	14.95
FRIED RICE	
Fried Rice Your choice of chicken, tofu or vegetables, stir-fried with rice, egg, onions and carrot.	10.50
Rock Fried Rice	

Your choice of protein, tofu or vegetables, stir-fried with rice, egg, Chinese broccoli, tomato, onion and jalapeno.

10.95

Curry Fried Rice

Your choice of protein, tofu or vegetables, stir-fried with rice, curry, egg, onions, tomato and pea pods.

11.50

THAI CURRIES

ALL YOUR FAVORITES, FROM PANANG TO GREEN CURRY!

Panang Curry

The most popular Thai curry with bell pepper, fresh basil leaves, coconut milk and peanut paste. Topped with sliced citrus leaves and ground peanut. Served with jasmine rice.

11.50

Green Curry

Tropical curry with eggplant, pea pod, bamboo shoots, bell pepper and fresh basil leaves. Served with jasmine rice.

11.50

Mild Curry

Thai yellow curry with sweet potato and bell pepper in coconut milk. Served with jasmine rice.

11.50

Jungle Curry

Clear spicy red curry with mushrooms, peapods, bamboo shoots, bell peppers, eggplant, broccoli, fresh basil leaves, jalapeno, galangal root and Thai spices. Served with Jasmine rice.

11.50

Red Curry with Roast Duck

Boneless roasted duck in spicy red curry and coconut milk with sliced tomatoes, pineapple, cherry tomato, green bell peppers and fresh basil leaves. Served with jasmine rice.

14.50

Massaman Beef Curry

Massaman curry with beef, sweet potato, fresh basil leaves, bell pepper, peanuts, chili and red onion. Served with Jasmine rice.

13.50

STIR-FRIED ENTREES

Basil Stir Fry

Your choice of protein, tofu or vegetables stir-fried with fresh basil leaves, pea pods, bell pepper, mushroom and hot pepper. Served with steamed rice.

10.50

Cashew Stir Fry

Your choice of protein, tofu or vegetables stir-fried with cashews, pea pod, bell pepper, pineapple, dried hot pepper, carrot, onions and straw mushrooms in homemade sauce. Served with steamed rice.

11.50

Garlic Stir Fry

Your choice of protein, tofu or vegetables sauteed in garlic sauce and garnished with broccoli, carrot, cucumber and cilantro. Served with steamed rice.

10.50

Ginger Stir Fry

Your choice of protein, tofu or vegetables, stir-fried with ginger, black mushrooms, jalapeno, pea pods and onions. Served with Jasmine rice.

11.50

Vegetable Combination Stir Fry

Stir-fried broccoli, napa cabbage, zucchini, baby corn, mushrooms, pea pods, onions, carrot, peppers, celery and garlic with brown sauce. Served with steamed rice.

11.50

CHEF'S SIGNATURE ENTREES

Prikking Crispy Pork Entree

Stir-fried crispy pork, string beans and jalapeno with a red curry paste and topped with citrus leaf.

Panang Noodle Entree 12.50
Broccoli, chicken, shrimp, carrot, bell peppers, fresh basil leaves, jalapeno and peanut paste served over crispy wide rice noodles and topped with ground peanuts.

Gulf of Rock Entree 13.50
Shrimp, squid and scallops stir-fried with chili paste, onions, bell peppers, mushrooms, fresh basil leaves and pea pods.

Clay Pot Lover Entree 16.00
Stir-fried glass noodles, shrimp, ginger, garlic, baby corn, pea pods, napa cabbage, onions, bell peppers and carrot in our special sauce.

Gang Keow Waan Kai Khai Jeaw 15.00
Green curry with chicken breast, eggplant, bamboo, fresh basil leaves and jalapeno, served over an omelette.

JAPANESE ENTREES

Chicken Teriyaki 15.00
Grilled chicken breast in a seasoned teriyaki sauce, served with rice and a mixed-green salad.

Sashi Mori 29.00
Chef's deluxe presentation of assorted sashimi, served with rice.

Rock Nigiri 22.00
Eight pieces of our chef's best selection of sushi.

Salmon Teriyaki 17.00
Grilled salmon in a seasoned teriyaki sauce, served with jasmine rice and a mixed-green salad.

Salmon Shioyaki 17.00
Grilled salmon with a simple, light salt. Served with Jasmine rice and a mixed-green salad.

Tonkatsu 15.00
Marinated pork coated in bread crumbs, deep-fried and drizzled with homemade katsu sauce. Served with rice.

Tempura Dinner 16.00
Crispy deep-fried shrimp, zucchini, broccoli, sweet potatoes and squash, served with jasmine rice.

NOODLE BOWLS

Wonton and Noodle Soup with BBQ Pork 10.50
Pork and shrimp dumplings with BBQ pork, bean sprouts, lettuce, onions, cilantro and green leaf over egg noodles.

Tempoura Udon 12.00
Japanese udon noodle soup in a light broth with a combination of shrimp tempura and vegetable tempura topped with a hard boiled egg.

Kuay Teaw Reua Noodles 10.50
Beef brisket, beef ball, Chinese broccoli, bean sprouts and rice vermicelli in a spicy and pungent broth.

Kuay Teaw Tom Yum Noodles 10.50
Rice noodles with ground pork, grilled pork tenderloin, peanuts, bean sprouts and fried wontons in a spicy and sour broth.

Peanut Curry Noodles

Egg noodles with chicken, bean sprouts, green leaf, green onion, cilantro in a peanut curry sauce.

10.50

WRAPS

SERVED WITH A SIDE OF CUCUMBER / SPINACH SALAD (NOT APPLIED TO LETTUCE WRAPS)

Chicken Lettuce Wrap

Stir-fried chicken, shiitake mushrooms, water chestnuts and green onions with lettuce leaves and special sauce.

10.00

Thai Chicken Wrap

Grilled chicken with cucumber, lettuce, onion, cilantro, sesame seeds and peanut sauce, wrapped in a grilled tortilla. Served with a cucumber / spinach salad.

11.50

Cashew Chicken Wrap

Crispy chicken, cashews, onions, pineapple, lettuce, dried peppers and jasmine rice, wrapped in a grilled tortilla. Served with cucumber / spinach salad.

11.50

Beef Teriyaki Wrap

Grilled marinated beef with mixed greens, bell peppers, jasmine rice, sesame seeds and teriyaki sauce, wrapped in a grilled tortilla. Served with cucumber/ spinach salad.

12.00

Garden Wrap

Shiitake mushrooms, cucumber, baby spinach, avocado, onions, tomato, sesame seeds, cilantro, mixed greens drizzled in our homemade sauce, wrapped in a grilled tortilla. Served with spinach / cucumber salad.

11.50

Thai Basil Chicken Wrap

Stir-fried Thai-style minced chicken with fresh basil leaves, bell peppers, mushrooms, jasmine rice and mixed greens, wrapped in a grilled tortilla. Served with spinach / cucumber salad.

11.50

Thai Beef Salad Wrap

Grilled beef with onions, mixed greens, spinach, tomato, cucumber, cilantro and Thai chilies with a spicy chili-lime sauce, wrap in a grilled tortilla. Served with spinach / cucumber salad.

12.00

Rock Combo Wrap

Crispy shrimp and crispy calamari, mixed greens, cucumber, cilantro, and spicy mayo. Served with cucumber / spinach salad.

13.00

SIDES

Black Rice

3.00

Crushed Peanuts

1.00

Hot Sauce

Chili garlic sauce.

1.00

Jasmine Rice

2.00

Mayonnaise

1.00

Peanut Sauce

1.00

Pickled Ginger

1.00

Ponzu Sauce	1.00
Spicy Mayo Japanese Kewpie mayonnaise with chili oil and Sriracha sauce.	1.00
Sriracha Sauce	1.00
Steamed mixed-vegetables.	5.00
Steamed Thin Rice Noodles	3.00
Sushi Rice	3.00
Teriyaki Sauce	1.00
Unagi Sauce	1.00
Wasabi	1.00

DESSERTS

Ice Cream

Select your flavor! :p~

Mochi Ice Cream	4.00
Khao Tom Mud (banana sticky-rice) Steamed sweet sticky-rice wrapped in banana leaves stuffed inside with Thai banana and black bean.	2.50
Green Tea Cheesecake	4.00
Chocolate Fudge Lava Cake	5.50
Strawberry Swirl Cheesecake Whole strawberries are made into a fresh puree. The puree makes a beautiful swirl throughout the cheesecake as you cut into it. This refreshing and delicious cheesecake sits on a butter cookie crumb crust.	4.50
Italian Tiramisu Cake The classic Italian dessert made with espresso-infused sponge cake layered with clouds of mascarpone mousse, finished with a dusting of cocoa.	6.00
Belgium Chocolate Mousse Cake Very rich Belgium chocolate mousse over a rich chocolate cake layered and topped with chocolate ganache sauce.	6.00
Limoncello Mascarpone Cake A rich combination of Sicilian lemon infused sponge cake and Italian mascarpone topped with European white chocolate curls.	5.50
	6.00

BEVERAGES