



## APPETIZERS

<b>EDAMAME</b>	Steamed soybeans sprinkled with sea salt.....	\$ 5.45
<b>SPICY GARLIC EDAMAME</b>	Steamed then stir-fried w/garlic and spicy sauce.....	\$ 5.95
<b>KRAB WONTONS</b>	Krab, cream cheese, scallions lightly fried served with a sweet thai dipping sauce.....	\$ 7.95
<b>SHRIMP TEMPURA</b>	Lightly tempura shrimp and vegetables served with tempura sauce.....	\$13.95
<b>VEGETABLE TEMPURA</b>	Fresh vegetables lightly tempura served with tempura sauce.....	\$ 9.45
<b>VEGGIE SPRING ROLLS</b>	Crispy egg rolls served with a sweet thai dipping sauce .....	\$ 6.45
<b>GESO (FRIED TENTACLES)</b>	Seasoned calamari tentacles tempura fried served over a bed of mixed greens with spicy ponzu sauce.....	\$10.45
<b>TUNA TATAKI</b>	Seared tuna thinly sliced on a bed of daikon served with siracha, scallions and masago with ponzu sauce.....	\$14.95
<b>SUSHI NACHOS</b> ○	Thinly sliced seared tuna with avocado served over wonton chips topped with spicy mayo, eel sauce and pico de gallo.....	\$13.95
<b>GYOZA</b>	Japanese Chicken and pork pot stickers steamed or fried served with Thai dipping sauce.....	\$ 6.95
<b>CHICKEN SATAY</b>	Chicken on a stick marinated and grilled with coconut milk and yellow curry served with peanut sauce.....	\$ 8.45
<b>CHICKEN KATSU</b>	Chicken breast lightly toasted in panko flour fried and served with creamy katsu sauce .....	\$ 9.95
<b>SPICY TUNA MARTINI</b> ○	Fresh cubed yellow fin tuna seasoned with spicy sauce served with avocado, daikon served in a martini glass .....	\$15.45
<b>SOFT SHELL CRAB TEMPURA</b>	Lightly tempura crab and vegetables served with a ponzu sauce.....	\$13.45
<b>FRESH SPRING ROLL</b>	Rice noodles, steamed shrimp, cilantro, carrots, mint leaves wrapped in rice paper served with hoisin sauce.....	\$ 8.45

## SALADS

<b>SEAWEED SALAD</b>	Green hiyashi wakame flavored with rice vinegar and topped with sesame seeds.....	\$ 6.45
<b>ika SALAD</b>	Japanese squid salad with assorted seaweed marinated in rice vinegar.....	\$ 7.95
<b>KRAB &amp; AVOCADO SALAD</b>	Shredded Krab in a creamy spicy mayo mix with avocado on top served on a bed of mixed greens.....	\$ 8.95
<b>SPICY SEAFOOD SALAD</b>	Assorted fresh seafood marinated with spicy sauce, served with cucumbers on mixed greens.....	\$15.95
<b>HOUSE SALAD</b>	Romaine and iceburg lettuce, carrots, cucumber, tomatoes, shredded red cabbage served with our house ginger dressing.....	\$ 3.95
<b>THAI BEEF SALAD</b>	Sliced New York strip beef, cucumber, tomato, onion, Thai herbs served on mixed green lettuce.....	\$13.45
<b>TUNA AND AVOCADO SALAD</b> ○	Seared Tuna and avocado on a bed of mixed greens, eel sauce topped with tempura crunch, scallions and masago.	\$14.95
<b>SUNOMONO SALAD</b>	Cucumber salad with chopped octopus, conch, krab and shrimp topped with scallions, masago served with a ponzu sauce.	

## SOUPS

<b>MISO SOUP</b>	Miso, tofu and scallions.....	\$ 2.95
<b>Tom Yum Goong</b>	Shrimp soup flavored with thai herbs, lemongrass, hot peppers & mushrooms.....	\$10.45
<b>Tom Kha Kai</b>	Thai soup with chicken, mushrooms, scallions, hot peppers and coconut milk.....	\$ 9.95
<b>Pho</b>	Vietnamese rice noodle soup with homemade bone broth, scallions, cilantro, basil, bean sprouts, jalapeno and lime	

Chicken \$12.45    Beef \$13.95    Seafood \$15.95

## SODAS AND TEAS

<b>COKE, DIET COKE, SPRITE, ROOTBEER</b> .....	\$2.95	<b>BOTTLE WATER (VOSS)</b> .....	\$3.95	<b>RAMUNE JAPANESE SODAS</b> .....	\$3.95
<b>ICED TEA , HOT GREEN TEA</b> .....	\$2.95	<b>SPARKLING WATER (VOSS)</b> .....	\$3.95	Melon, Strawberry, Orange	

• cooked ○ raw ○ both

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.



## LUNCH ENTREES

SERVED WITH SOUP OR HOUSE SALAD

**STIR FRIED VEGETABLES** With choice of sauce served with steamed jasmine rice

Basil | Ginger | Cashew Nut      Chicken \$11.95    Beef \$12.95    Shrimp \$13.95    TOFU \$9.95

**FRIED RICE** With eggs, carrots, green peas and onions

Chicken \$12.45.....Beef \$13.45.....Shrimp \$14.45

**TEMPURA** Lightly coated fried till perfectly fluffy and crispy

Chicken and Vegetables .....	\$15.45
Shrimp and Vegetables .....	\$17.45
Seafood and Vegetables.....	\$16.45
Tofu and Vegetables.....	\$13.45

**TERIYAKI** Served with our delicious teriyaki sauce and sautéed vegetables

Chicken Breast \$13.95.....Salmon \$16.95

**ORANGE CHICKEN** Boneless chicken breast lightly battered and fried coated with our sweet orange flavored chili sauce served with mixed vegetables and jasmine rice.....\$13.95

## NOODLES

**PAD THAI** Rice noodles sautéed with egg, scallion, bean sprouts and ground peanuts

**PAD SEE EW** Wide rice noodles stir fried with egg, broccoli in a sweet savory soy sauce

**PAD KEE MAO** Wide rice noodles stir fried with egg, bell pepper, onion, fresh thai basil in a sweet soy and chili sauce

Chicken \$12.95    Beef \$14.95    Shrimp \$15.45    Tofu \$11.95

## SUSHI COMBOS

**MAKI SUSHI COMBO** Choice of 2 maki rolls w/ soup or salad .....\$14.95

TAMPA - CALIFORNIA - JAPANESE BAGEL - VEGGIE ROLL - YUMMY ROLL

SPALM ROLL ○ SPICY SALMON ○ SPICY TUNA ○ TEKYU ○

**SUSHI ROCK LUNCH BOX COMBO** Served with soup and house salad.....\$16.95

Includes choice of 4 pieces of maki roll, 1 piece of gyoza, 1 piece fried veggie spring roll

**TAMPA - CALIFORNIA - JAPANESE BAGEL - SALMON ROLL - VEGGIE ROLL - TEKYU - YUMMY ROLL**

plus Choice of **CHICKEN TERIYAKI - SHRIMP TEMPURA**

**RED CURRY - PAD THAI - FRIED RICE - STIR FRY - Add Chicken \$1.50    Beef \$2.50    Shrimp \$2.50**

## CURRY

**RED CURRY** Prepared, with bamboo shoots, bell peppers, zucchini, basil, red curry paste and coconut milk

**MASSAMAN CURRY** Potato, sweet potato, onion, green and red bell peppers, coconut milk topped with avocado and peanuts

**PANANG CURRY** Prepared with bell pepper, zucchini, panang curry paste and coconut milk

Chicken \$13.45    Beef \$15.45    Seafood \$16.95    Shrimp \$16.45    Tofu \$12.45

# SUSHI ROCK GRILL

## DINNER ENTREES

SERVED WITH SOUP OR HOUSE SALAD

### STIR FRIED VEGETABLES With choice of sauce served with steamed jasmine rice

Basil | Ginger | Cashew Nut      Chicken \$16.95    Beef \$17.95    Shrimp \$18.95    Tofu \$14.95

### FRIED RICE With eggs, carrots, green peas and onions

Chicken \$16.95.....Beef \$17.95.....Shrimp \$18.95

### TEMPURA Lightly coated fried till perfectly fluffy and crispy

Chicken and Vegetables .....	\$18.95
Shrimp and Vegetables.....	\$20.95
Seafood and Vegetables.....	\$22.95
Tofu and Vegetables.....	\$15.95

### TERIYAKI Served with our delicious teriyaki sauce and steamed vegetables

NY Strip \$23.95    Chicken Breast \$18.95    Salmon \$23.95

LEMONGRASS CHICKEN Whole breast of chicken marinated with lemongrass, minced garlic and grilled to perfection served with steamed vegetables and steamed jasmine rice.....	\$18.95
CHICKEN KATSU Chicken breast lightly toasted in panko flour fried and served with creamy katsu sauce served with steamed garden vegetables and steamed jasmine rice.....	\$19.95
ORANGE CHICKEN Boneless chicken breast lightly battered and fried coated with our sweet orange flavored chili sauce served with mixed vegetables and jasmine rice.....	\$17.45
SALMON IN THE GRASS Pan seared fresh salmon marinated with lemongrass and minced garlic, pan seared to perfection and served with assorted steamed vegetables and steamed jasmine rice.....	\$23.95
THAI CHILI LOBSTER Fresh lobster tails lightly dusted with potato flour, flash-fried and drizzled with our house Thai chili sauce. Served with steamed veggies and jasmine rice.....	\$26.95

## NOODLES

### PAD THAI Rice noodles sautéed with egg, scallion, bean sprouts and ground peanuts

### PAD SEE EW Wide rice noodles stir fried with egg, broccoli in a sweet savory soy sauce

### PAD KEE MAO Wide rice noodles stir fried with egg, bell pepper, onion, fresh thai basil in a sweet soy and chili sauce

### SAIGON NOODLE Rice noodles with fresh thai basil, bean sprouts, jalapenos, crushed peanuts accompanied with a zesty French/Vietnamese sauce

### YAKISOBA NOODLES Stir fried egg noodles with vegetables

Chicken \$18.45    Beef \$19.95    Shrimp \$20.95    Tofu \$15.95

## CURRY

### RED CURRY Prepared with bamboo shoots, bell peppers, zucchini, basil, red curry paste and coconut milk

### MASSAMAN CURRY Potato, sweet potato, onion, green and red bell peppers, coconut milk topped with avocado and peanuts

### PANANG CURRY Prepared with bell pepper, zucchini, panang curry paste and coconut milk

Chicken \$18.25    Beef \$19.95    Seafood \$20.95    Shrimp \$19.95    Tofu \$15.95

## BEEF

### KOREAN BULGOGI Marinated NY Strip sautéed in our special Korean sauce served with steamed seasonal vegetables and steamed jasmine rice.....

\$23.45

### Vietnamese CUBED BEEF Cubed filet mignon sautéed with spring onions in a our special Vietnamese sauce served with mixed greens and steamed jasmine rice.....

\$25.45

### NEGAMAKI Asparagus, cream cheese, scallions wrapped in thinly sliced grilled NY Strip steak drizzled with teriyaki sauce served with sautéed garden vegetables and steamed jasmine rice.....

\$27.95

### THAI CHILI STEAK Seared Filet mignon drizzled with our house Thai chili sauce.

Served with steamed veggies and jasmine rice .....

\$27.95



## MAKIMONO

<b>BUDDA ROLL</b> • Fresh tuna, avocado, asparagus, topped with tempura eel, eel sauce & spicy mayo tobiko	\$16.45
<b>CALIFORNIA</b> • Krab, avocado, cucumber	\$ 7.45
<b>CRYSTAL ROLL</b> • Rice paper with spicy tuna, daikon, cilantro, avocado, cucumber, crunchies, wasabi flavored fish roe, and creamy wasabi mayo	\$15.95
<b>DANCING SALMON</b> • Tempura shrimp, avocado, cucumber, jalapeno topped salmon & thin lemon slices	\$14.45
<b>DRAGON ROLL</b> • Tempura shrimp, avocado, asparagus topped w/salmon & eel sauce	\$14.45
<b>DYNAMITE</b> • Salmon, tuna, yellowtail, mixed green, avocado, tempura fried with eel sauce, siracha, dynamite sauce, scallion, masago	\$16.95
<b>ESKIMO</b> • Spicy tuna, cucumber, oshinko, asparagus, topped w/escolar & jalapeno	\$14.95
<b>ZOOZILLA</b> • Shrimp tempura, soft shell krab, spicy krab, tempura asparagus, eel sauce, spicy mayo topped with tempura crunch	\$19.95
<b>HAWAIIAN ROLL</b> • Salmon and cream cheese rolled together, coated with coconut, and lightly fried until golden crispy served with our famous Hawaiian pineapple sauce	\$12.45
<b>HEAVENLY ROLL</b> • Cream cheese, salmon, yellowtail, eel, krab, asparagus, jalapeno, eel, dynamite, siracha sauce, scallion & masago	\$16.95
<b>JAPANESE BAGEL</b> • Cream cheese, smoked salmon	\$ 9.45
<b>KRUSTY KRAIB</b> • Cream cheese, tempura shrimp, avocado, asparagus, topped w/krab, eel, dynamite sauce scallion, masago	\$14.45
<b>LOLLIPOP ROLL</b> • Cucumber wrap, salmon, tuna, yellowtail w/ ponzo & tobiko	\$15.45
<b>MALIBU ROLL</b> • Tempura coconut shrimp rolled in asparagus, cream cheese, topped with fresh salmon, escolar, avocado, red tobiko, scallions, and Hawaiian sauce	\$15.45
<b>MEXICAN</b> • Tempura shrimp, asparagus, avocado, topped with masago	\$ 8.95
<b>RAINBOW</b> • California topped w/tuna, salmon, white fish and shrimp	\$14.95
<b>SAICON</b> • Rice paper (no rice) tuna, salmon, yellowtail, seaweed salad, cucumber, ponzo sauce & tobiko	\$15.45
<b>SAKURA ROLL</b> • Salmon, tuna, yellowtail, avocado, nori outside	\$15.95
<b>SALMON ROLL</b> • Fresh salmon, avocado	\$ 8.45
<b>SCREAMER</b> • Eel, salmon, tuna, escolar and avocado served with tri-colored sauce	\$16.45
<b>SENSEI</b> • Spicy salmon, avocado, cucumber, yellowtail, eel sauce & red roe on top	\$14.95
<b>SPICY CALIFORNIA</b> • Spicy krab, avocado, cucumber	\$ 8.45
<b>SPIDER ROLL</b> • Tempura soft shell crab, asparagus, krab w/eel sauce & scallions	\$12.45
<b>SPICY SALMON</b> • Spicy salmon, cucumber	\$ 8.45
<b>SPICY TUNA</b> • Spicy tuna, cucumber	\$ 8.95
<b>ST. PETE ROLL</b> • Shrimp tempura, krab, asparagus, and avocado with crunch chips, eel sauce, spicy mayo and yummy sauce on top	\$ 14.45
<b>SUNSET</b> • Soy paper, tuna, avocado, tempura shrimp, krab w/dynamite sauce, scallion & masago	\$15.95
<b>SUSHI QUEEN</b> • Tuna, salmon, yellowtail, shrimp, krab, tamago, and asparagus wrapped in a seaweed sheet then lightly battered and fried served with a teriyaki sauce	\$16.45
<b>SUSHI ROCK ROLL</b> • Tuna, salmon, cucumber, and avocado lightly battered and fried served with our tri-color cream sauce	\$14.95
<b>TEKYU</b> • Fresh tuna, cucumber	\$ 8.45
<b>TNT</b> • Cream Cheese, spicy tuna, krab tempura, fried w/eel, dynamite, siracha sauce, scallion & masago	\$12.95
<b>UNAKYU</b> • Grilled eel, cucumber, eel sauce	\$ 8.95
<b>VEGGIE ROLL</b> • Cucumber, avocado, asparagus, carrot, oshinko	\$ 7.45
<b>YUMMY ROLL</b> • Tempura sweet potato & avocado	\$ 7.45
<b>VOLCANO</b> • California roll with cream cheese topped w/baked fish, spicy mayo & eel sauce	\$15.45

• cooked • raw • both

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# SUSHI ROCK GRILL

## SUSHI - SASHIMI

**SUSHI 2 PC NIGIRI/ 3PC SASHIMI... ADD \$1.50 FOR SASHIMI**

Conch (Horagal)	\$7.95
Eel (Unagi)	\$8.95
Escarol	\$7.95
Krab (Kani)	\$7.95
Octopus(Tako)	\$8.95
Quail Egg	\$3.95
Salmon (Sake)	\$7.95
Salmon Roe (Ikura)	\$7.95
Scallop (Hotategal) Chopped	\$6.95
Japanese Scallop (Hotate) Whole	\$8.95
Shrimp (Ebi)	\$7.45
Smelt Roe (Masago)	\$7.95
Smoked Salmon	\$8.45
Sweet Shrimp (Amaebi)	\$10.45
Tamago	\$5.45
Tuna (Maguro)	\$8.95
White Fish	\$6.95
Yellowtail	\$8.95
Mongo Ika (Japanese Squid)	\$7.95
Kampachi (Seasonal)	Market Price
King Salmon (Seasonal)	Market Price
Toro (Seasonal)	Market Price
Uni (Seasonal)	Market Price
<b>SASHIMI APP</b> Chefs choice 8pc.	\$16.45
<b>SUSHI JO</b> Chefs choice 6 pc sushi & maki roll	\$18.45
<b>SASHIMI DINNER</b> Assorted sashimi chefs choice	\$44.45
<b>CHIRASHI BOWL</b> Assortment of fish on top of sushi rice	\$32.95

## SUSHI SPECIALS

<b>HAMACHI KAMA</b> Yellowtail cheek seasoned grilled served with sliced lemon	\$14.95
<b>JALAPENO YELLOWTAIL</b> 6 pc. Fresh yellowtail, jalapeno, cilantro, togarashi, with yuzu ponzu	\$16.95
<b>SURF &amp; TURF</b> • Snow crab, panko, asparagus, avocado, topped with seasoned NY strip, eel sauce and truffle mix greens	\$20.95
<b>VOLCANO LOBSTER</b> • Snow crab, cream cheese, cucumber, jalapeno, topped with avocado, fried lobster, krab delight mix baked drizzled with truffle eel sauce, tempura flakes, green onions, and masago	\$25.95
<b>TIERRA VERDE ROLL</b> • Snow crab, spicy tuna, mango, avocado, topped with tempura eel, spicy mayo, eel sauce, & crunch	\$19.95
<b>MEGA ROLL</b> • Soy paper , cucumber , avocado , oshinko , asparagus , slice lemon , snow crab topped with baked krab whitefish garlic mix drizzle eel sauce n tempura flakes Masago green onions	\$18.95
<b>SUN BURN ROLL</b> • Coconut shrimp , mango , cucumber , salmon skin, jalapeño , topped with seared tuna , drizzled with sweet habanero sauce and citrus mayo, tempura flakes and green onions	\$17.95
<b>VOODOO ROLL</b> • Seasoned crawfish , avocado, cucumber , asparagus topped w/ seasoned NY strip drizzle eel sauce , sweet habanero sauce , green onions and fried garlic	\$18.95

## MAKIMONO

<b>ARIZONA</b> ◦ Yellowtail, scallion, cucumber, topped with masago	\$ 9.95
<b>BANCKOK ROLL</b> ◦ Tuna, salmon, escolar, cucumber wrapped in rice paper service with our sweet Bangkok sauce	\$15.45
<b>BEAUTY &amp; THE BEAST</b> • Shrimp tempura, cream cheese, cucumber, topped w/ eel, spicy tuna, avocado, eel sauce, spicy mayo	\$15.95
<b>BERIGU</b> ◦ Salmon and avocado inside topped with tempura eel slices, red tobiko dynamite, eel sauce	\$14.45
<b>BUCCANEER ROLL</b> ◦ Spicy tuna, cucumber, tempura flakes, topped w/ escolar, salmon, yellowtail, eel sauce & spicy mayo	\$15.45

• cooked ◦ raw ◦ both