



APPETIZERS

EDAMAME	Steamed soybeans sprinkled with sea salt	\$5.95
SPICY GARLIC EDAMAME	Steamed soybeans stir fried w/ garlic and spicy sauce	\$6.45
KRAB WONTONS	Krab, cream cheese, scallions, lightly fried served w/ sweet Thai dipping sauce	\$8.45
SHRIMP TEMPURA	Lightly fried shrimp, vegetables served with tempura sauce	\$14.95
VEGETABLE TEMPURA	Fresh vegetables lightly fried, served with tempura sauce	\$9.95
VEGGIE SPRING ROLLS	Crispy egg rolls served w/ sweet Thai dipping sauce	\$6.95
GESO (FRIED TENTACLES)	Seasoned calamari tentacles lightly fried, over bed of mixed greens w/ spicy ponzu sauce	\$11.45
TUNA TATAKI	Seared tuna thinly sliced on bed of daikon w/ sriracha, scallions, masago, ponzu sauce	\$15.95
SUSHI NACHOS	Sliced seared tuna w/ avacado over wonton chips, topped w/ spicy mayo, eel sauce, pico de gallo	\$14.95
GYOZA	Japanese chicken and pork pot stickers steamed or fried, served w/ Thai dipping sauce	\$7.45
CHICKEN SATAY	Chicken on a stick, marinated, grilled w/ coconut milk and yellow curry w/ peanut sauce	\$8.95
CHICKEN KATSU	Chicken breast lightly toasted in panko flour, fried and served w/ creamy katsu sauce	\$10.45
○ SPICY TUNA MARTINI	Fresh cubed yellowfin tuna seasoned w/ spicy sauce, served w/ avacado, daikon in a martini glass	\$16.45
SOFT SHELL CRAB TEMPURA	Lightly fried crab and vegetables served w/ ponzu sauce	\$13.95
FRESH SPRING ROLL	Rice noodles, steamed shrimp, cilantro, carrots, mint leaves, rice paper wrap w/ hoisin sauce	\$8.95
○ JALAPENO YELLOWTAIL	6 pc. Fresh yellowtail, jalapeño, cilantro, togarashi w/ yuzu ponzu	\$17.95

SALADS

SEAWEED SALAD	Green hiyashi wakame flavored with rice vinegar and topped with sesame seeds	\$6.95
ika SALAD	Japanese squid salad with assorted seaweed marinated in rice vinegar	\$8.45
KRAB AND AVACADO SALAD	Shredded Krab in creamy spicy mayo mix, topped w/ avacado, served on bed of mixed greens ..	\$9.45
SPICY SEAFOOD SALAD	Assorted fresh seafood marinated w/ spicy sauce, served w/ cucumbers on mixed greens	\$16.95
HOUSE SALAD	Romaine, iceberg lettuce, carrots, cucumber, tomato, shredded red cabbage, w/ our house ginger dressing	\$4.45
THAI BEEF SALAD	Sliced New York strip beef, cucumber, tomato, onion, Thai herbs, served on mixed green lettuce	\$14.45
○ TUNA AND AVACADO SALAD	Seared tuna and avacado on bed of mixed greens, eel sauce, tempura crunch, scallions, masago ..	\$15.95
SUNOMONO SALAD	\$15.95
	Cucumber salad w/ chopped octopus, conch, Krab, shrimp, topped w/ scallions, masago served with ponzu sauce	

SOUPS

MISO SOUP	Miso, tofu and scallions.....	\$2.95
TOM YUM GOONG	Shrimp soup flavored with Thai herbs, lemongrass, hot peppers & mushrooms	\$11.45
TOM KHA KAI	Thai soup with chicken, mushrooms, scallions, hot peppers and coconut milk	\$10.45
PHO	Vietnamese rice noodle soup with homemade bone broth, scallions, cilantro, basil, bean sprouts, jalapeño and lime	
	Chicken \$13.45 Beef \$14.95 Seafood \$16.95	

SODAS AND TEAS

COKE - DIET COKE - SPRITE - ROOTBEER	\$2.95
ICED TEA - HOT GREEN TEA	\$2.95
RAMUNE JAPANESE SODAS	\$3.95
	Melon - Strawberry	

● 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 \$12.95 Beef \$13.95 Shrimp \$14.95 Tofu \$10.95

FRIED RICE With eggs, carrots, green peas and onions

Chicken \$12.95 Beef \$13.95 Shrimp \$14.95

TEMPURA Lightly coated and fried until perfectly fluffy and crispy

Chicken and Vegetables.....	\$16.45
Shrimp and Vegetables.....	\$18.45
Seafood and Vegetables.....	\$17.45
Tofu and Vegetables.....	\$14.45

TERIYAKI Served with our delicious teriyaki sauce and sautéed vegetables

Chicken Breast \$14.95 Salmon \$17.95

ORANGE CHICKEN Boneless chicken breast lightly battered and fried coated with our sweet orange flavored chili sauce served with mixed vegetables jasmine rice \$14.95

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 and 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 \$13.95 Beef \$15.95 Shrimp \$16.45 Tofu \$11.95

SUSHI COMBOS

MAKI SUSHI COMBO Choice of 2 maki rolls w/ soup or salad.....\$15.95

•TAMPA •CALIFORNIA •JAPANESE BAGEL •VEGGIE ROLL •YUMMY ROLL
◦SALMON ROLL ◦SPICY SALMON ◦SPICY TUNA ◦TEKYU

SUSHI ROCK LUNCH BOX COMBO Served with\$17.95
soup and house salad, includes 4 pieces choice of maki
roll above, 1 piece gyoza, 1 piece fried veggie spring roll
Plus choice of following

CHICKEN TERIYAKI - SHRIMP TEMPURA - RED

ADD Chicken \$1.50 Beef \$2.50 Shrimp \$2.50 CURRY - PAD THAI - FRIED RICE - STIR FRY

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 peppers, zucchini, panang curry paste and coconut milk

Chicken \$13.95 Beef \$15.95 Seafood \$17.45 Shrimp \$16.95 Tofu \$12.95

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 \$17.95 Beef \$18.95 Shrimp \$19.95 Tofu \$15.95

FRIED RICE With eggs, carrots, green peas and onions

Chicken \$17.95 Beef \$18.95 Shrimp \$19.95

TEMPURA Lightly coated and fried until perfectly fluffy and crispy

Chicken and Vegetables.....	\$19.95
Shrimp and Vegetables.....	\$21.95
Seafood and Vegetables.....	\$23.95
Tofu and Vegetables	\$16.95

TERIYAKI Served with our delicious teriyaki sauce and sautéed vegetables

NY Strip \$24.95 Chicken Breast \$19.95 Salmon \$24.95

LEMONGRASS CHICKEN Whole breast of chicken marinated with lemongrass, minced garlic, grilled to perfection served with steamed vegetables and steamed jasmine rice \$19.95

CHICKEN KATSU Chicken breast lightly toasted in pinko flour, fried and served with creamy katsu sauce, steamed garden vegetables and steamed jasmine rice \$20.95

ORANGE CHICKEN Boneless chicken breast lightly battered and fried coated with our sweet orange flavored chili sauce served with mixed vegetables and jasmine rice \$18.45

SALMON IN THE GRASS Pan seared fresh salmon marinated with lemongrass and minced garlic, pan seared to perfection, served with assorted steamed vegetables and steamed jasmine rice \$24.95

THAI CHILI LOBSTER Fresh lobster tails lightly dusted with potato flour, flash-fried and drizzled with our house Thai chili sauce, served with steamed vegetables and jasmine rice \$27.95

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 and 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 w/ fresh Thai basil, bean sprouts, jalapeños, crushed peanuts, served w/ a zesty French/Vietnamese sauce

YAKISOBA NOODLES Stir fried egg noodles with vegetables

Chicken \$18.95 Beef \$20.95 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 avacado and peanuts

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

Chicken \$19.95 Beef \$20.95 Seafood \$21.95 Shrimp \$20.95 Tofu \$15.95

BEEF

KOREAN BULGOGI Marinated NY strip sautéed in our special Korean sauce served with steamed seasonal vegetables and steamed jasmine rice..... \$24.45

Vietnamese Cubed Beef Cubed filet mignon sautéed with spring onions in our special Vietnamese sauce served with mixed greens and steamed jasmine rice..... \$26.95

NEGAMAKI Asparagus, cream cheese, scallions wrapped in thinly sliced grilled NY strip steak, drizzled with teriyaki sauce, served w/ sautéed garden vegetables and steamed jasmine rice \$28.45

THAI CHILI STEAK Seared filet mignon drizzled with our house Thai chili sauce, served with steamed vegetables and jasmine rice \$28.45

SUSHI ROCK GRILL

SUSHI - SASHIMI

SUSHI 2 PC NICIRI / 3 PC SASHIMI — SASHIMI ORDERS ADD \$1.50

Conch (Horagai)	\$8.45
Eel (Unagi)	\$9.45
Escolar	\$8.45
Krab (Kani)	\$8.45
Octopus (Tako)	\$9.45
Quail Egg	\$4.45
Salmon (Sake)	\$8.45
Salmon Roe (Ikura)	\$8.45
Scallop (Hotategai) Chopped	\$7.45
Japanese Scallop (Hotate) Whole	\$9.45
Shrimp (Ebi)	\$7.95
Smelt Roe (Masago)	\$8.45
Smoked Salmon	\$8.95
Sweet Shrimp (Amaebi)	\$10.95
Tamago	\$5.95
Tuna (Maguro)	\$9.45
White Fish	\$7.45
Yellowtail	\$9.45
Mongo Ika (Japanese Squid)	\$8.45
Kampachi (Seasonal)	Market Price
King Salmon (Seasonal)	Market Price
Toro (Seasonal)	Market Price
Uni (Seasonal)	Market Price
SASHIMI APP Chefs choice 8 PCs	\$17.45
SUSHI JO Chefs choice 6 PCs sushi and maki roll	\$19.45
SASHIMI DINNER Chefs choice assorted sashimi	\$46.45
CHIRASHI BOWL Assortment of fish on top of rice	\$34.95

SUSHI SPECIALS

HAMACHI KAMA Yellowtail cheek seasoned and grilled, served w/ sliced lemon	\$14.95
• SURF & TURF Snow crab, panko, asparagus, avocado, topped w/ seasoned NY strip, eel sauce, truffle mix greens	\$21.95
• VOLCANO LOBSTER Snow crab, cream cheese, cucumber, jalapeño, topped w/ avocado, fried lobster, Karbala delight mix baked drizzled w/ truffle eel sauce, tempura flakes, green onions, masago	\$25.95
• TIERRA VERDE ROLL Snow crab, spicy tuna, mango, avocado, topped w/ tempura eel, spicy mayo, eel sauce, crunch	\$19.95
• SUN BURN ROLL Coconut shrimp, mango, cucumber, salmon skin, jalapeño topped w/ seared tuna, drizzled w/ sweet habanero sauce and citrus mayo, tempura flakes and green onions	\$17.95
• BLAZING CAJUN Salmon, eel, crawfish, asparagus, jalapeño, cream cheese, tempura fried, topped w/ eel sauce, lychee habanero sauce, crispy salmon skin, shiso and green onions	\$19.95
• EYE OF THE TIGER Salmon, cream cheese, asparagus, shrimp tempura, oshinko, panko fried topped w/ eel sauce, citrus mayo, house hot sauce, fried shallots and green onions	\$18.95

MAKIMONO

◦ ARIZONA Yellowtail, scallion, cucumber topped w/ masago	\$9.95
◦ BANGKOK ROLL Tuna, salmon, escolar, cucumber wrapped in rice paper service w/ our sweet Bangkok sauce	\$16.45
• BEAUTY & THE BEAST Shrimp tempura, cream cheese, cucumber, topped w/ eel, spicy tuna avocado, eel sauce, spicy mayo	\$16.95
• BERIGU Salmon and avocado inside topped w/ tempura eel slices, red tobiko, dynamite eel sauce	\$14.95
◦ BUCCANEER ROLL Spicy tuna, cucumber, tempura flakes, topped w/ escolar, salmon, yellowtail, eel sauce & spicy mayo	\$16.45
• BUDDOHA ROLL Fresh tuna, avocado, asparagus, topped w/ tempura eel, eel sauce & spicy mayo tobiko	\$16.95
• CALIFORNIA ROLL Krab, avocado, cucumber	\$7.95
◦ CRYSTAL ROLL Rice paper w/ spicy tuna, daikon, cilantro, avocado, cucumber, crunchies, wasabi flavored fish roe, and creamy wasabi mayo	\$16.45

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MAKIMONO

• DANCING SALMON	Tempura shrimp, avocado, cucumber, jalapeño topped salmon & thin lemon slices	\$15.45
• DRAGON ROLL	Tempura shrimp, avocado, asparagus topped w/ salmon and eel sauce	\$14.95
• DYNAMITE ROLL	Salmon, tuna, yellowtail, mixed greens, avocado, tempura fried with eel sauce, sriracha, dynamite sauce, scallion, masago	\$17.45
◦ ESKIMO ROLL	Spicy tuna, cucumber, oshinko, asparagus, topped w/ escolar & jalapeño	\$15.45
• GOZILLA ROLL	Shrimp tempura, soft shell crab, spicy krab, tempura asparagus, eel sauce, spicy mayo topped w/ tempura crunch	\$20.95
• HAWAIIAN ROLL	Salmon and cream cheese rolled together, coated w/ coconut, lightly fried until golden crispy, served w/ our famous Hawaiian pineapple sauce	\$12.95
◦ HEAVENLY ROLL	Cream cheese, salmon, yellowtail, eel, krab, asparagus, jalapeño, eel, dynamite, sriracha, scallion and masago	\$17.95
◦ JAPANESE BAGEL	Cream cheese, smoked salmon	\$9.95
• KRUSTY KRAB	Cream cheese, tempura shrimp, avocado, asparagus topped w/ krab, eel, dynamite sauce, scallion, masago	\$14.95
◦ LOLLIPOP ROLL	Cucumber wrap, salmon, tuna, yellowtail w/ ponzu & tobiko	\$16.45
◦ MALIBU ROLL	Tempura coconut shrimp rolled in asparagus, cream cheese, topped w/ fresh salmon, escolar, avocado, red tobiko, scallions and Hawaiian sauce	\$15.95
• MEXICAN ROLL	Tempura shrimp, asparagus, avocado topped with masago	\$9.45
◦ RAINBOW ROLL	California roll topped w/ tuna, salmon, white fish & shrimp	\$15.45
◦ SAIGON	Rice paper (no rice), tuna, salmon, yellowtail, seaweed salad, cucumber, ponzu sauce & tobiko	\$16.45
◦ SAKURA ROLL	Salmon, tuna, yellowtail, avocado, nori outside	\$16.95
◦ SALMON ROLL	Fresh salmon, avocado	\$8.95
◦ SCREAMER	Eel, salmon, tuna, escolar & avocado served w/ tri-colored sauce	\$17.45
◦ SENSEI	Spicy salmon, avocado, cucumber, yellowtail, eel sauce & red roe on top	\$15.45
• SPICY CALIFORNIA	Spicy krab, avocado, cucumber	\$8.95
• SPIDER ROLL	Tempura soft shell crab, asparagus, krab w/ eel sauce & scallions	\$12.95
◦ SPICY SALMON	Spicy salmon, cucumber	\$8.95
◦ SPICY TUNA	Spicy tuna, cucumber	\$9.45
• ST. PETE ROLL	Shrimp tempura, krab, asparagus, avocado w/ crunch chips, eel sauce, spicy mayo & yummy sauce on top	\$14.95
• SUNSET	Soy paper, tuna, avocado, tempura shrimp, krab w/ dynamite sauce, scallion & masago	\$16.95
• SUSHI QUEEN	Tuna, salmon, yellowtail, shrimp, krab, tamago & asparagus wrapped in a seaweed sheet then lightly battered and fried, served with a teriyaki sauce	\$17.45
◦ TEKYU	Fresh tuna, cucumber	\$8.95
• TNT	Cream cheese, spicy tuna, krab tempura, fried w/ eel, dynamite, sriracha sauce, scallion and masago	\$13.45
• UNAKYU	Grilled eel, cucumber, eel sauce	\$9.45
• VEGGIE ROLL	Cucumber, avocado, asparagus, carrot, oshinko	\$7.95
• YUMMY ROLL	Tempura sweet potato & avocado	\$7.95
• VOLCANO	California roll w/ cream cheese, topped w/ baked fish, spicy mayo & eel sauce	\$16.45
• SUSHI ROCK ROLL	Tuna, salmon, cucumber, avocado lightly battered & fried served w/ our tri-colored cream sauce	\$15.45

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