



NIGIRI & SASHIMI

Nigiri (1 Piece on Rice) - Sashimi (2 Pieces)
Koshihikari Premium Japanese Sushi Rice

OTORO 10 / 20
Bluefin tuna belly.

CHUTORO 9 / 18
Bluefin mid belly.

AKAMI 7 / 14
Lean, clean tuna flavour.

ATLANTIC SALMON 5 / 10
Sustainably sourced.

UNAGI (FRESHWATER EEL) 8 / 14
Grilled eel with sweet soy glaze.

EBI 4 / 8
Shrimp with a touch of lime zest.

AHI 7 / 13
Yellowfin tuna.

TAMAGOYAKI 4 / 8
Slightly sweet layered omelet.

IKURA 9 / 17
Salmon roe/salmon roe with silken egg yolk.

MASAGO / TOBIKO 5 / 9
Capelin or flying fish premium roe.

POKE BOWL

TUNA / SALMON POKE 25 / 22
Tuna/salmon, sushi rice, avocado, edamame, furikake, lettuce, sesame oil, sesame seeds, corn, kimchi, spicy mayo.

BULGOGI BIBIMBAP POKE 26
Korean-style bulgogi, sushi rice, veg, fried egg, microgreens, house-made gochujang sauce, sesame oil, sesame seeds.

SMALL PLATES

BLACK TRUFFLE EDAMAME 11
Warm edamame pods tossed with truffle oil & maldon sea salt.

EDAMAME 8
Warm edamame pods tossed with maldon sea salt.

MISO SOUP 4 / 8
Veggie miso finished with scallion, wakame or bacon miso with bacon, mushroom, wakame, white miso.

SEAWEED SALAD 10
Seaweed marinated with sesame & citrus ponzu with microgreens.

INARI

Sweet Tofu Pouch (2 Pieces)

MARINATED BEEF BULGOGI INARI 9
Kombu-dashi seasoned sushi rice, Korean-style marinated bulgogi with blue dot reserve AAA+ beef, furikake, sesame seeds, spicy mayo.

KANIKAMA SALAD INARI 6
Kombu-dashi seasoned sushi rice, furikake, kanikama salad, spicy mayo, masago & sesame seeds.

CRISPY CHICKEN INARI 8
Crispy chicken, kombu seasoned sushi rice, furikake, sesame seed, spicy mayo, eel sauce.



ROCK SIGNATURE ROLLS

THE ROCK SURF & TURF 31

Blue Dot Reserve AAA+ beef bulgogi, marinated Korean-style, tempura shrimp, avocado, carrots, sesame seeds, lettuce, Korean gochujang sauce, kimchi, spicy mayo.

VELVET TUNA ROLL 21

Kanikama, cucumber, avocado, pura crisps, chunky spicy tuna, masago, spicy mayo & sesame seeds.

ZEN GARDEN ROLL 13

Marinated gari carrot, cucumber, bell pepper, avocado, microgreens, ponzu drizzle & sesame seeds.

OCEAN JEWEL ROLL 24

Cucumber, tempura crisps, seasonal fruits, avocado, tempura shrimp, topped with bluefin tuna, salmon, ikura, ebi, eel sauce, spicy mayo & sesame seeds.

SUNSET ROLL 25

Atlantic salmon, cucumber, avocado, topped with masago, ikura, tobiko, spicy mayo, eel sauce tempura crisps & sesame seeds.

IGNITE ROLL 23

Shrimp tempura, marinated gari carrot, cucumber, avocado, tempura crisps, topped with masago, spicy mayo, eel sauce, sesame seeds & served with dramatic flaming presentation.

EMBER ROLL 22

Avocado, shrimp tempura, cucumber, tempura crisps, smoked salmon, tobiko, masago, spicy mayo, eel sauce & sesame seeds.

OBSIDIAN ROLL 26

Shrimp tempura, avocado, cucumber, tempura crisps, sliced grilled eel, eel sauce, masago, tobiko, sesame seeds, spicy mayo.

CALI SUNSHINE ROLL 13

Kanikama, cucumber, avocado, masago, spicy mayo, topped with chunky kanikama salad & sesame seeds, shichimi togarashi.

GOLDEN CRUNCH ROLL 18

Crispy chicken, avocado, bell pepper, spicy mayo, eel sauce.

OMAKASE

Chef-Curated

CHEF'S OMAKASE TOWER 129

Choice of 2 signature rolls, 7 nigiri, 7 sashimi, edamame, miso soup.

NIGIRI OMAKASE (9 PC) 49

Bluefin tuna, salmon, ahi, BBQ eel, ebi, tamagoyaki, ikura.

PREMIUM NIGIRI OMAKASE (17PC) 95

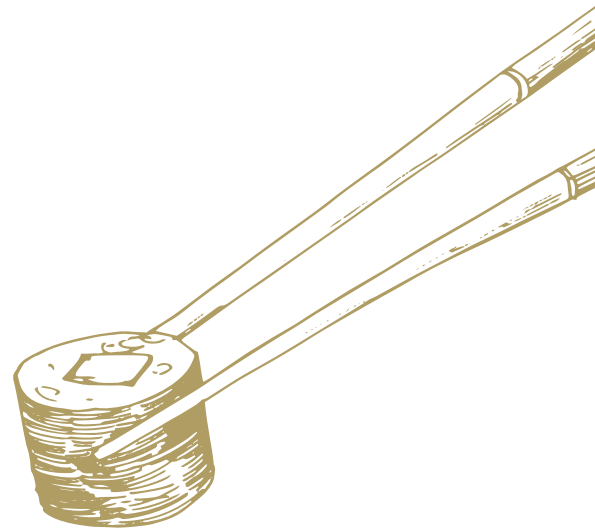
Bluefin tuna, salmon, ahi, BBQ eel, ebi, tamagoyaki, ikura.

SASHIMI OMAKASE (9 PC) 45

Bluefin tuna, salmon, ahi, eel, ikura, ebi.

PREMIUM SASHIMI OMAKASE (17 PC) 85

Bluefin tuna, salmon, ahi, eel, ikura, ebi.



Please inform your server of any food allergies as we cannot guarantee the absence of certain ingredients.



ROCK REWARDS CLUB

Collect Points & Receive Exclusive Benefits & Special Offers