

SUSHI ROCK

7601 CAMPBELL RD, SUITE 700, DALLAS TX 75248

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ROCK ON!

Since 1998

APPETIZERS

Edamame

Lightly salted steamed soy beans

Crab Cakes

Blue crab lumps with cilantro, thyme, shallots and sesame oil, finished with garlic hollandaise sauce and merlot reduction

Soft Shell Crab (2 pcs)

Deep fried Soft Shell Crab, served with Ponzu dipping sauce

Homemade Chicken & Crab Pot Sticker (5 pcs)

Steamed chicken, crab, shiitake mushroom, celery and water chestnut pot stickers, served in sesame oil vinaigrette

Kara-Age

Lightly battered, deep-fried chicken tenders

Agedashi Tofu

Tofu, lightly battered topped with scallions, ginger, bonito fish flakes, and daikon served with warm tempura dipping sauce

Hiyashi Wakame

Marinated seaweed salad, sprinkle of sesame seed

Shrimp Tempura

Lightly battered shrimps and mixed seasonal vegetables, deep-fried and served with warm tempura dipping sauce

Vegetable Tempura

Lightly battered seasonal vegetables, deep-fried and served with warm tempura dipping sauce

Stuffed Jalapeño (3 pcs)

Jalapeño stuffed with spicy tuna, lightly breaded and flash fried; served with Ponzu dipping sauce

NOODLES

Nabeyaki Udon

Udon noodles served in hot broth with Shiitake mushrooms, fish cakes, chicken, egg and shrimp tempura

Tempura Soba

Buckwheat noodles served in hot broth with assorted tempura

Zaru Soba

Buckwheat noodles served cold, with grated radish, wasabi and dipping sauce

Basil Shrimp Soba

Buckwheat noodles stir-fried with shrimp, sweet basil leaves, and butter garlic sauce

- Some items may contain nuts, inform server of allergies when ordering
- No separate checks
- Eighteen percent gratuity is automatically added for party of six or more
- All menu items are subject to availability
- Sushi Rock reserves the RIGHT to refuse service to any person

ENTREES

4 Chicken Teriyaki | Shrimp Teriyaki 13 | 16

A traditional favorite ~ lightly brushed with house teriyaki sauce, served with sautéed seasonal vegetables and steamed rice on the side

8 Grilled Sea Bass 19

Chilean Sea Bass marinated with Miso and Sake; served with grilled asparagus and Shiitake mushrooms

9 Grilled Bone-less Ribeye 18

8 oz. ribeye marinated in Sushi Rock Homemade Sauce, served with sautéed baby potatoes and baby carrots

7 Grilled Salmon with Sautéed Seasonal Vegetables 17

Sushi grade salmon with thyme, ginger, butter and soy over sautéed seasonal vegetables, topped with orange citrus cream sauce

6 Seared Peppered Diver Scallops 19

Diver scallops lightly seasoned and seared golden brown, served on top of sautéed seasonal vegetables; lightly finished with lemon garlic butter sauce

5 Chicken Katsu 13

Lightly breaded, deep-fried chicken breast; served with Katsu plum sauce on the side, served with sautéed seasonal vegetables and steamed rice on the side

SIDES

Steamed White Rice 2

House Salad with Ginger Dressing 2

Miso Soup 2

BEVERAGES

Ice Tea (Refills) 2

Hot Tea | Hot Coffee (Refills) 2

Soda Pop – Coke | Diet Coke | Sprite 2

Juice 2

Milk 2

Evian Natural Spring Water 4

San Pellegrino Sparkling Water 4

DESSERTS

Gourmet Ice Cream (Green Tea or Vanilla) 3

Tempura Ice Cream 5

** There is a risk associated with consumption of raw oysters, raw seafood, and partially cooked rare meat. If you have chronic illness of the liver, stomach, or blood, or have immune disorders, you are at greatest risk of illness from consuming raw or undercooked products. If unsure of your risk, consult your physician.