

share plates

EDAMAME	5
soy ginger sauce	
PARMESAN TRUFFLE FRIES	6
parmesan, truffle aioli, fresh herbs	
BRAISED PORK BELLY (3)	12
soy braised, watercress pesto, daikon sprouts, thai chili	
VEGETABLE TEMPURA	9
lightly battered, seasonal vegetables, dashi-soy	
MAINE DIVER SCALLOPS (3)	17
seasonal plate set	
AHI POKE	14
red onions, seaweed salad, avocado, sesame-jalapeno vinaigrette	
LOBSTER CLUB (4)	18
sourdough, avocado, masago aioli, bacon,	
CALAMARI	12
lightly fried, citrus, thai chili	
TEMPURA ROCK SHRIMP	13
lightly battered, sriracha aioli, sesame seeds, green onion	

BAO BUN SLIDERS (3)	
kobe beef - sriracha aioli, watercress, shallot	12
rock shrimp - spiced asian slaw, daikon sprouts	13
pork belly - szechuan, pickled vegetables, onion	9

STREET TACOS (3) w/ pineapple salsa, sriracha aioli	
teriyaki chicken	9
kalbi steak	10
roast duck	10

social hot rock

served with house fries, sauce trio

FILET 8 oz	22
LAMB TENDERLOIN 7 oz	25
KOBE STEAK 6 oz	28

entrées

FEATURE FISH	MKT
seasonal based on availability	
JAPOIX BURGER	16
8 oz Kobe beef, kalbi steak, provolone, avocado, fried egg, tempura onion ring, lettuce, tomato, pickle, house fries	
AHI BURGER	15
togarashi spice rub, wasabi aioli, house slaw, fries	
LEMONGRASS GRILLED SALMON	19
charred bok choy, jasmine fried rice, lemongrass beurre blanc	
SAMURAI SEABASS	27
Great Divide Samurai beer marinade, sautéed vegetables, kabayaki sauce	
SZECHUAN LAMB TENDERLOIN	25
Yukon potatoes, onion, red peppers, watercress, cambozola cheese, truffle	
"LE DUCK"	22
half roasted duck, cherry hoisin, steamed buns	
SRIRACHA BRAISED SHORTRIBS	21
wasabi pommes puree, root beer glazed carrots, crispy shallots	
BONSAI CIOPINNO	23
seabass, salmon, Manila clams, mussels, egg noodles, white wine broth	
AHI TATAKI CARBONARA	17
ramen noodles, soy bean, pork belly, ahi tataki, parmesan, white ponzu truffled kaiware salad	

noodles

UDON				
wheat-flour noodle, miso-butter broth, soy beans, carrots, crispy onions				
YAKISOBA				
wok tossed egg noodles, spicy black bean sauce, vegetables				
RAMEN				
egg noodles, bean sprouts, light ginger-duck broth				
chicken 15	duck 16	steak 18	tempura shrimp 16	lobster 18

sushi time

SPICY TUNA ROLL	8
spicy tuna mix, avocado, cucumber serrano	
ELECTRIC EEL ROLL	12
bbq eel, avocado, crab mix, cucumber, electric button	
CALIFORNIA ROLL	6
crab mix, avocado, cucumber	
SALMON ROLL	8
salmon, cream cheese, avocado, cucumber	
VEGGIE ROLL	9
carrot, avocado, cucumber, grilled asparagus, bell peppers, shiso furikake	
BRUCE LEE ROLL	14
tempura shrimp, cucumber, kaiware inside, unagi, tobiko, avocado, kabayaki	
HAMACHI NEW STYLE (5)	14
fresno, kaiware, ponzu-truffle oil, chive	
RAINBOW ROLL	14
salmon, ahi, avocado, cucumber	

greenery 6

HOUSE SALAD	
romaine hearts, carrot, cucumber, bacon, tomato, blue cheese, crispy wontons, togarashi ranch	
SPINACH SALAD	
baby spinach, goat cheese, roasted beets, citrus segments, candied nuts, sweet & sour dressing	
MAKI SALAD	+4
combine any sushi roll with a house salad	
ADD ONS	
seared ahi	+9
teriyaki chicken	+8
grilled salmon	+8
kalbi steak	+10

soup 3

SOUP du JOUR
MISO SOUP

sides 4

HOUSE FRIES
SEAWEED SALAD
STEAMED BUNS
STEAMED VEGETABLES
JASMINE FRIED RICE

sweet treats 6

MOCHI TROIS	
green tea, mango, strawberry	
ENGLISH TOFFEE CAKE	
fleur de sel ice cream	
COFFEE & DOUGHNUTS	
thai espresso semifredo, five spice doughnuts	
CRÈME BRULEE	
seasonal flavors	