

## OPENING ACTS

### APPETIZER SAMPLER

Crispy Wontons, Jalapeño Poppers, Egg Rolls and Tempura Shrimp served with headbanger, sweet chili and eel sauces. (1045 cal) \$16

### EGG ROLLS

Two crispy fried pork and vegetable egg rolls with sweet chili sauce. (401 cal) \$8

### JALAPEÑO POPPERS

Fresh jalapeños stuffed with krab stick and cream cheese. Served with headbanger and eel sauces. (425 cal) \$8

### JALAPEÑO PONZU YELLOWTAIL\*

Yellowtail sashimi, jalapeño, sriracha, spring mix and citrus ponzu. (289 cal) \$11

### STAGE DIVERS

Japanese hand-breaded fried chicken with headbanger sauce. (425 cal) \$11

### EDAMAME

Soybeans steamed in their pods and lightly salted. (380 cal) \$6  
Make it Angry. (add 3 cal) +50¢

### TWISTED TUNA\*

Our spin on tuna tartare. Chopped, spicy red tuna and coolly twisted avocado topped with tobiko, sweet chili, eel sauce and crunchy flakes. Served with wonton chips. (495 cal) \$11

### HEADBANGER SHRIMP

Shrimp fried to a golden crunch, tossed in our signature spicy-sweet-creamy headbanger sauce and sprinkled with sesame seeds. (462 cal) \$8.50

### CRISPY WONTONS

Wontons stuffed with krabmeat, cream cheese filling, studded with green onion and jalapeño, served with headbanger and eel sauces. (601 cal) \$9



APPETIZER SAMPLER



CRISPY WONTONS

## CLASSIC ROLLS

ADD A SIDE FOR \$4 EACH | Egg Roll (add 200 cal), Miso Soup (add 35 cal) or Ginger Salad (add 245 cal).

### JAPANESE BAGEL ROLL\*

Smoked salmon and cream cheese inside. (340 cal) \$8

### SPICY TUNA ROLL\*

Chopped spicy red tuna inside, topped with spicy mayo. (323 cal) \$8

### SPICY SHRIMP ROLL

Shrimp tempura, krab stick, cucumber, avocado inside, topped with spicy mayo and eel sauce. (597 cal) \$8

### SPICY CRAWFISH ROLL

Cajun-seasoned crawfish inside, topped with spicy mayo. (401 cal) \$8

### VEGGIE ROLL

Cucumber, avocado, spring mix inside. (283 cal) \$6

### SALMON ROLL\*

(ORIGINAL OR FRIED) Fresh salmon inside, topped with spicy mayo and eel sauce. (673 cal/823 cal) \$9

### SHRIMP TEMPURA ROLL

Shrimp tempura, cucumber, avocado inside, topped with eel sauce. (481 cal) \$8

### CALIFORNIA ROLL

Krab stick, avocado, cucumber inside. (298 cal) \$7

## HIBACHI BACKSTAGE GRILL

SERVED WITH SOUP OR SALAD, SIDE OF FRIED RICE, VEGETABLES AND YUM YUM SAUCE.

### CHICKEN SOLO

(1068 cal) \$15

### FILET MIGNON SOLO

(1212 cal) \$21

### SHRIMP SOLO

(1028 cal) \$17

### MAKE IT A DUET - ADD CHICKEN

(537 cal) \$6

### MAKE IT A DUET - ADD FILET

(464 cal) \$8

### MAKE IT A DUET - ADD SHRIMP

(283 cal) \$7

### HIBACHI TRIO - FILET, SHRIMP & CHICKEN

(1280 cal) \$27

## FRIED RICE

ADD A SIDE FOR \$4 EACH | Egg Roll (add 200 cal), Miso Soup (add 35 cal) or Ginger Salad (add 245 cal).

### FRIED RICE

White rice stir-fried with garlic butter, soy sauce, egg, peas, carrots and teriyaki sauce. (616 cal) \$6

### ADD CHICKEN

(537 cal) \$6

### ADD FILET

(464 cal) \$8

### ADD SHRIMP

(283 cal) \$7

## POKE & GREEN ROOM

### POKE BOWL\*

Your choice of Norwegian Salmon or Ahi Tuna dressed in our house poke sauce on spring mix with ginger dressing topped with tobiko, strawberries, jalapeños, cucumbers, avocado, crunchies, sesame seeds and mango. (640 cal/590 cal) \$13.50

### SEAWEED SALAD

Sweet and savory wakame on spring mix. (137 cal) \$6

### CUCUMBER SALAD

Cucumber and krab stick glazed with your choice of sweet chili sauce or ginger dressing and ponzu. All piled on fresh spring mix topped with toasted sesame seeds. (133 cal) \$6

### AHI TUNA SALAD\*

Seared tuna slices, cucumber, avocado and strawberries piled on spring greens, topped with sweet chili or ginger dressing, ponzu and sesame seeds. (417 cal) \$13.50

SPICY GF GLUTEN-FREE V VEGAN

\*SUSHI ITEMS MAY CONTAIN RAW OR UNDERCOOKED FISH OR SEAFOOD. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE THE RISK OF FOOD BOURNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

2,000 CALORIES A DAY IS USED FOR GENERAL NUTRITION ADVICE, BUT CALORIE NEEDS VARY. ADDITIONAL NUTRITION INFORMATION AVAILABLE UPON REQUEST.

Sushi Amplified

### SUSHI AMPLIFIED

At Rock N' Roll Sushi, our food is served up deliciously twisted and made fresh to order. We've got something for everyone with a wide variety of baked, fried and traditional sushi options. Find your favorite!

### GETTING THIRSTY?

Ask your server for our sake, wine and beer options. Local craft beers? We've got them! Ask about our local specials and rotating draft selections.

### GO WHERE THE GOOD VIBES ARE

Concert shirts, ripped jeans and tattoos welcome. Get Ready to Dine Out Loud!

### VIP ROCKS

The VIP Roll is our fan favorite for a reason – it's stuffed with shrimp tempura, krab stick, and cream cheese, then piled high with Cajun-seasoned crawfish, jalapeño, spicy mayo, sweet chili, eel sauce and crunchy flakes. Get it fried or baked – your choice. It's definitely one Double Platinum roll!

### THE INTRO

Our very first Rock N' Roll Sushi was born in Mobile, Alabama in 2010. Rock N' Roll Sushi has now grown to over 65 locations in the southeast and ready to spread our wings. Go West Young Brand!

### THE FAN CLUB

Join The Fan Club to stay in the know about our exclusive offers, promotions, new menu offering and much, much more. Sign up at ----- to join the club!

### CRAVING SOMETHING SWEET?

Ask your server for our dessert offerings.



# FEATURED PERFORMERS

LIMITED TIME OFFERINGS.

## STRAWBERRY FIELDS ROLL\*

Soy paper, crispy shrimp, cucumber, krab stick and cream cheese. Topped with fresh strawberries, green onion, black sesame, sesame mayo and a mango-dragon fruit sauce. (543 cal) \$15

Pair with a glass of Chardonnay.

## SUPERNATURAL BOWL

Lime cilantro sushi rice topped with fajita chicken, tomato, avocado, summer vegetable trinity and miso corn. (617 cal) \$15

Pair with an Ice Cold Sapporo.

## THE SHOOTING STAR ROLL\*

Spicy tuna and krab stick, topped with red tuna and centered around mixed greens, crunchy crab, mango-dragon fruit and eel sauces. (613 cal) \$16

Pair with Chilled Nigori Sake.

ADD A SIDE FOR \$4 EACH | Egg Roll (add 200 cal), Miso Soup (add 35 cal) or Ginger Salad (add 245 cal).

## HEADLINERS

ADD A SIDE FOR \$4 EACH | Egg Roll (add 200 cal), Miso Soup (add 35 cal) or Ginger Salad (add 245 cal).



NOT A FAN OF SEAWEED? Try it on soy paper! +\$1

### VELCRO PYGMIES ROLL\*

(SOY PAPER WRAP) Pepper seared beef tenderloin, cream cheese and krab stick inside. Smoked salmon and jalapeño slices on top with green onion, sesame mayo and eel sauce. (772 cal) \$14

### ELECTRIC ROLL

Cajun-seasoned crawfish, cream cheese, krab stick inside, baked krabmeat and jalapeños outside, topped with spicy mayo, sweet chili and eel sauce. (515 cal) \$15

### SPIDER ROLL

Soft-shell crab tempura, cucumber, avocado, spring mix inside, topped with sweet chili and eel sauce. (404 cal) \$11

### UNPLUGGED ROLL\*

(CUCUMBER WRAP) Red tuna, yellowtail, salmon collaborated with krab stick and avocado wrapped in cucumber with sweet chili, ponzu, eel sauce and sesame seeds. Rice-free. (377 cal) \$14

### LEGENDS ROLL

(SOY PAPER WRAP) Soft-shell crab tempura with baked crab inside, layered avocado outside, drizzled with eel sauce, topped with diced mango, jalapeño, spring mix and sweet chili sauce. (670 cal) \$16

### BRITISH INVASION ROLL\*

Shrimp tempura, krab stick, cream cheese and cucumber inside, smoked salmon, baked eel and avocado outside, topped with sweet chili, eel sauce and sesame seeds. (746 cal) \$14

### VIP ROLL

(BAKED OR FRIED) Shrimp tempura, krabmeat, and cream cheese inside, with Cajun-seasoned crawfish, baked krabmeat, jalapeño, spicy mayo, sweet chili, eel sauce and crunchy flakes. (806 cal/976 cal) \$16

### THRILLER ROLL

(FRIED) Shrimp tempura and cream cheese inside, topped with eel sauce, spicy mayo and crunchy flakes and your choice of baked krabmeat or spicy crawfish. (841 cal/879 cal) \$14

### CROWD SURFER ROLL\*

Shrimp tempura and spicy tuna inside, red tuna and jalapeño outside, topped with spicy mayo, sweet chili, eel sauce and crunchy flakes. (582 cal) \$14

### PUNK ROCK ROLL\*

Shrimp tempura, spicy tuna, cream cheese inside, seared tuna outside, topped with strawberry-avocado-jalapeño-cucumber salad, sweet-chili-ponzu dressing, spicy mayo and eel sauce. (770 cal) \$15

### TOUR BUS ROLL\*

(BAKED) Spicy tuna, krab stick, cream cheese inside, topped with seared filet mignon, jalapeno, spicy mayo, sweet chili, eel sauce, sriracha and crunchy flakes. (678 cal) \$16

### SWEET HOME ALABAMA ROLL\*

(FRIED) Smoked salmon, krab stick, cream cheese and avocado inside, topped with spicy mayo, eel sauce and crunchy flakes. (806 cal) \$14

### THE EXPERIENCE ROLL

Shrimp tempura, cream cheese and cucumber inside, sliced mango outside, topped with sweet chili and eel sauce. (518 cal) \$14

### PYRO ROLL

Shrimp tempura inside, topped with baked krabmeat, spicy mayo, eel sauce and crunchy flakes. (610 cal) \$14

### RAINBOW ROLL\*

California roll inside, red tuna, fresh salmon, yellowtail and avocado outside, topped with sesame seeds. (576 cal) \$12

### VOLCANO ROLL

(BAKED) California roll topped with baked krabmeat, spicy mayo, eel sauce, crunchy flakes. (494 cal) \$13

### GROUPIE ROLL\*

Spicy tuna, shrimp tempura, cream cheese, avocado and cucumber topped with krab stick, spicy mayo, sweet chili and eel sauce. (687 cal) \$15

### AXL ROLL\*

(FRIED) Shrimp tempura, salmon and cream cheese inside, topped with spicy mayo, eel sauce and crunchy flakes. Named for a true rockstar – our founders' son. (895 cal) \$14

### GOOD TIMES ROLL

Shrimp tempura, krab stick and spicy mayo inside, avocado outside, topped with sweet chili, eel sauce and sesame seeds. (590 cal) \$14



VIP ROLL



PUNK ROCK ROLL



CROWD SURFER ROLL

## RAW CRACKS

## NIGIRI

### FRESH SALMON\* (GF)

2 pieces (122 cal) \$5

### SMOKED SALMON\* (GF)

2 pieces (164 cal) \$6

### UNAGI / EEL (GF)

2 pieces (160 cal) \$6

### YELLOWTAIL\* (GF)

2 pieces (149 cal) \$7.50

### RED TUNA\* (GF)

2 pieces (107 cal) \$5

## SASHIMI

### FRESH SALMON\* (GF)

4 pieces (117 cal) \$8.50

### SMOKED SALMON\* (GF)

4 pieces (201 cal) \$9

### UNAGI / EEL (GF)

4 pieces (127 cal) \$9

### YELLOWTAIL\* (GF)

4 pieces (171 cal) \$10

### RED TUNA\* (GF)

4 pieces (87 cal) \$8.50

## KIDS ROCK AGES 10 AND UNDER.

### CHICKEN TERIYAKI & FRIED RICE

Served with Yum Yum sauce. (966 cal) \$9

### CHICKEN NUGGETS & FRIES

Hand breaded chicken nuggets & fries. Served with ketchup. (573 cal) \$8

### SHRIMP TEMPURA & FRIES

Crunchy fried shrimp & fries. Served with ketchup. (899 cal) \$8

### STEAK TERIYAKI & FRIED RICE

Served with Yum Yum sauce. (930 cal) \$11

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