

★ = 1/2 OFF DURING HAPPY HOUR · 3-6:30 DAILY

ROCK LOBSTER

TEPPAN · SUSHI · SAKE

D O W N T O W N O C O T I L L O
2475 W QUEEN CREEK RD · CHANDLER
480.821.9000 · ROCKLOBSTERROCKS.COM

Monday-Friday, 11am-3pm

LUNCH SPECIALS

SUSHI LUNCH \$11 ea.

QTY SERVED WITH MISO SOUP OR MIXED GREENS

SUSHI LUNCH 1* CALIFORNIA ROLL, 1 PC TUNA, SALMON AND SHRIMP NIGIRI
SUSHI LUNCH 2* SPICY TUNA ROLL, 1 PC TUNA, YELLOWTAIL AND SALMON NIGIRI
SASHIMI LUNCH 1* 3 PCS EACH OF TUNA, SALMON, YELLOWTAIL SASHIMI
SPICY TUNA BOWL* SPICY TUNA POKE OVER SUSHI RICE
SPICY SALMON BOWL* SPICY SALMON POKE OVER SUSHI RICE

BENTO BOX \$11⁹⁵ ea.

QTY SERVED WITH 3 PC CALI ROLL, MIXED GREENS, SOUP & SQUID SALAD

CHICKEN TERIYAKI GRILLED CHICKEN BREAST WITH SWEET TERIYAKI SAUCE, SERVED OVER RICE
SALMON TERIYAKI* GRILLED SALMON WITH SWEET TERIYAKI SAUCE, SERVED OVER RICE
KOREAN BBQ BEEF GRILLED, MARINATED SHORT RIBS, SERVED OVER RICE
SHRIMP & VEGGIE TEMPURA TEMPURA FRIED SHRIMP & VEGGIES, SERVED WITH A WARM SOY DIPPING SAUCE
CHICKEN KATSU PANKO BREADED CHICKEN WITH SPECIAL RECIPE KATSU SAUCE, SERVED OVER RICE

CHEF'S CHOICE \$14 ea.

QTY SERVED WITH MISO SOUP OR MIXED GREENS

SASHIMI LUNCH 2* SPICY TUNA ROLL, 3 PCS TUNA, SALMON, YELLOWTAIL SASHIMI
CHIRASHI BOWL* CHEF'S CHOICE SASHIMI OVER RICE

Lunch specials are not valid with other offers, promotions or discounts.

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

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QTY

STARTERS

4 EDAMAME CHOICE OF: SALTED · GARLIC · SPICY GARLIC · TRUFFLE
7 GYOZAS PORK AND CHICKEN DUMPLINGS, SERVED STEAMED, PAN SEARED OR DEEP FRIED
9 FRIED IKA ★ TEMPURA FRIED CALAMARI, FIRECRACKER SAUCE
9 KOREAN BBQ BEEF GRILLED, MARINATED SHORT RIBS
8 CHICKEN OR VEGGIE EGG ROLLS ★ SERVED WITH A SWEET THAI CHILI DIPPING SAUCE
9 CHICKEN WINGS CHOICE OF: ASIAN · BUFFALO · HOT ★ SERVED WITH CARROTS, CELERY AND RANCH DRESSINGS
10 COCONUT SHRIMP* SERVED WITH A CREAMY COCONUT-PINEAPPLE SAUCE
7 CRAB PUFFS* SERVED WITH LI HING MUI APPLE SAUCE
9 VEGETABLE TEMPURA BROCCOLI, SWEET POTATO, ONION RINGS, MUSHROOMS AND ASPARAGUS, SERVED WITH A SOY DIPPING SAUCE
9 SHRIMP TEMPURA* SERVED WITH A WARM SOY DIPPING SAUCE
10 SPICY CHICKEN LETTUCE WRAPS PINEAPPLE, JALAPEÑO, CARROT, ONION, BELL PEPPER, MUSHROOM AND CAJUN SEASONING

QTY

SALADS

15 TATAKI SALAD* MIXED GREENS, CUCUMBER, TOMATO, SEARED TUNA (ALBACORE OR YELLOWFIN), JAPANESE VINAIGRETTE AND WONTON CRISPS
9 CAESAR SALAD CRISP ROMAINE, CROUTONS, ARTISAN CHEESE ADD GRILLED CHICKEN OR BLACKENED SALMON* \$4
4 CHOICE SALAD CIRCLE ONE OR MORE: ★ HOUSE SALAD · SIDE CAESAR · SEAWEED SALAD · CUCUMBER SUNOMONO
6 SQUID SALAD* VEGETABLES, TANGY RICE VINEGAR, SESAME OIL AND SWEET GINGER

QTY

Add Stir-Fried Veggies to any Plate \$3

PLATES

14 RL SALMON* GRILLED SALMON FILET WITH TOGARASHI MISO BUTTER SAUCE, SERVED OVER RICE
13 ORANGE CHICKEN TEMPURA CHICKEN PIECES, BELL PEPPER, ONION, FRESH PINEAPPLE, SWEET ORANGE CHILI SAUCE, SERVED WITH RICE
11 VEGGIE YAKISOBA SOFT EGG NOODLES STIR-FRIED WITH CARROTS, ONIONS, BROCCOLI, ZUCCHINI, MUSHROOMS AND YAKISOBA SAUCE
12⁵⁰ CHICKEN YAKISOBA SOFT EGG NOODLES STIR-FRIED WITH VEGETABLES, CHICKEN AND YAKISOBA SAUCE
13 BEEF YAKISOBA SOFT EGG NOODLES STIR-FRIED WITH VEGETABLES, BEEF AND YAKISOBA SAUCE
13 TERIYAKI CHICKEN GRILLED CHICKEN WITH SWEET TERIYAKI SAUCE, SERVED OVER RICE
13 CHICKEN KATSU PANKO BREADED CHICKEN WITH A SPECIAL RECIPE KATSU SAUCE, SERVED OVER RICE
13 THE ROCK BURGER GRILLED WAYGU PATTY, CHEDDAR CHEESE, TEMPURA ONION RING, LETTUCE, TOMATO, CHIPOTLE AIOLI SERVED WITH CRISPY OR SWEET POTATO FRIES · OR SUB CHICKEN!

QTY

SIDES

3 MISO SOUP SALTED SOYBEAN BROTH, TOFU, GREEN ONIONS AND SEAWEED LEAVES
2 STEAMED RICE BOWL OF STEAMED TENDER WHITE RICE
4 STIR-FRIED VEGGIES CARROTS, BROCCOLI, ONIONS, MUSHROOMS AND ZUCCHINI
3 SIDE OF FRIES CHOICE OF CRISPY OR SWEET POTATO

QTY *5 to 8 Pieces* **SPECIALTY ROLLS**

14	K.I.G.* SHRIMP TEMPURA, SPICY CRAB, CREAM CHEESE, TOPPED WITH SPICY TUNA, JALAPEÑOS, EEL SAUCE AND SPICY AIOLI
13	ROOM ROLL* SPICY CRAB, THINLY SLICED LEMONS, AVOCADO, GREEN ONION, CUCUMBER AND SALMON, TOPPED WITH SWEET SAKE
13	DA BOMB* BBQ EEL, CRAB MIX, AND CUCUMBER TOPPED WITH SPICY TUNA AND EEL SAUCE
12	WICKED* SPICY CRAB MIXED WITH JALAPEÑO AND CILANTRO, AVOCADO, TOPPED WITH CRUNCHIES AND SWEET THAI CHILI
12	STRAWBERRY BUTTERFISH* BUTTERFISH, CRAB MIX, AVOCADO, TOPPED WITH STRAWBERRIES AND SWEET PONZU
13	TATAKI* SHRIMP TEMPURA AND FRIED SCALLIONS TOPPED WITH SEARED TUNA, AVOCADO AND SPICY AIOLI
15	LOLLIPOP* ASSORTED FRESH SASHIMI, SPICY CRAB AND AVOCADO, ROLLED IN CUCUMBER AND, TOPPED WITH SIRACHA, PONZU AND MASAGO
13	TUNA TEMPURA* TUNA, ASPARAGUS, CRAB STICK, TEMPURA FRIED, TOPPED WITH SWEET MISO AND SIRACHA
11	ULTIMATE SHRIMP TEMPURA* SHRIMP TEMPURA, SPICY TUNA, ROMAINE LETTUCE, AVOCADO, WRAPPED IN SOY PAPER WITH WASABI AIOLI
13	PRIMO SPICY CRAB AND AVOCADO WRAPPED IN SOY PAPER, TOPPED WITH CRAWFISH DYNAMITE
13	YELLOWTAIL JALAPEÑO* SPICY YELLOWTAIL, ASPARAGUS, TOPPED WITH YELLOWTAIL SASHIMI AND HONEY-JALAPEÑO-DAIKON PUREE
11	SPICY CHANDLER* SPICY TUNA, SPICY CRAB, AVOCADO, ROMAINE LETTUCE, WRAPPED IN SOY PAPER WITH SPICY AIOLI
12	SUNSHINE* SPICY SALMON, CUCUMBER TOPPED WITH SALMON SASHIMI AND THINLY SLICED LEMONS
10	VEGAS* SALMON, CRAB STICK, TAMAGO, CREAM CHEESE, WRAPPED IN NORI TEMPURA FRIED, THEN WRAPPED IN RICE AND SOY PAPER, TOPPED WITH EEL SAUCE
13	CHIMICHANGA* SPICY CRAB, CRAB STICK, AVOCADO TEMPURA FRIED TOPPED WITH EEL SAUCE, SPICY AIOLI AND SIRACHA
14	SAMURAI* CRAB MIX, SHRIMP TEMPURA, TOPPED WITH TUNA, SALMON, RED ONION AND A SWEET & SPICY SAUCE -- THEN TORCHED!
14	COWBOY/COWGIRL* SPICY TUNA/YELLOWTAIL, TOPPED WITH SASHIMI AND FINISHED WITH SPICY AIOLI AND SIRACHA
14	TRUFFLE SURF & TURF* SHRIMP TEMPURA, ASPARAGUS, AVOCADO, CUCUMBER WITH SEARED BEEF, TRUFFLE AIOLI, FRIED ONIONS
14	DIRTY SOUTH* SPICY TUNA, CREAM CHEESE, CRAB STICK, JALAPEÑO, PANKO FRIED, TOPPED WITH WICKED MIX, EEL SAUCE AND MANGO SAUCE
10	SANTAN* YELLOWTAIL, JALAPEÑO, CREAM CHEESE, WRAPPED IN SOY PAPER AND TOPPED WITH WASABI AIOLI
10	HOUSTON* TUNA, JALAPEÑO, CREAM CHEESE, WRAPPED IN SOY PAPER
15	SURFER* SUMMER ROLL, TOPPED WITH BAKED SHRIMP DYNAMITE, MASAGO AND EEL SAUCE
14	SALMON POPPER* JALAPEÑO STUFFED WITH SPICY SALMON, CREAM CHEESE, PANKO FRIED, TOPPED WITH YELLOWTAIL, JALAPEÑOS, PONZU & EEL SAUCE
14	POPPIN* WICKED ROLL, TOPPED WITH TEMPURA SHRIMP AND SCALLOP TOSSED IN A SWEET & SPICY SAUCE AND FINISHED WITH EEL SAUCE
14	BLAZING THUNDER* PANKO FRIED SHRIMP, JALAPEÑO, CREAM CHEESE TOPPED WITH TUNA, TEMPURA FRIED JALAPEÑOS, WASABI AIOLI AND SIRACHA
13	BOOM BOOM CALIFORNIA ROLL WITH CRAWFISH DYNAMITE, MUSHROOMS, BELL PEPPER, BAKED POTATO STRINGS AND EEL SAUCE
13	ROSE'S ROLL* BBQ EEL, CRAB MIX, AVOCADO, CREAM CHEESE, TEMPURA FRIED AND TOPPED WITH EEL SAUCE

QTY **SASHIMI SPECIALTIES**

17	SUSHI ASSORTMENT* CHEF'S CHOICE NIGIRI (7 PCS)
27	SASHIMI ASSORTMENT* CHEF'S CHOICE SASHIMI (21 PCS)
15	CITRUS YELLOWTAIL SASHIMI*
15	SALMON WITH PONZU ONION SASHIMI*
15	TUNA WITH MANGO SALSA SASHIMI*
15	JALAPEÑO-TAIL SASHIMI*
15	SALMON OR TUNA POKE*
17	ALOHA EEL SASHIMI

Nigiri with ★ are \$2/pc during Happy Hour **SUSHI**

2 PCS	NIGIRI	SASHIMI	5 PCS
	MKT	TORO*	MKT
	MKT	SEA URCHIN*	MKT
	5★	TUNA*	12
	5★	SALMON*	12
	5★	YELLOWTAIL*	12
	5★	STRIPED BASS*	12
	5★	SHRIMP	10
	6★	BUTTERFISH*	13
	5★	MACKEREL*	10
	5★	OCTOPUS*	12
	5	SCALLOP*	12
	7	SWEET SHRIMP*	NA
	7	BBQ EEL	16
	4★	SWEET EGG	9
	5★	SMELT ROE*	11
	5	FLYING FISH ROE*	12
	6	SALMON ROE*	14
	3	QUAIL EGG*	NA
	5★	ALBACORE TATAKI*	15
	5★	TUNA TATAKI*	15
	1 ⁵⁰	FRESH WASABI	1 ⁵⁰

QTY **TRADITIONAL ROLLS**

MAKI / HAND ROLLS WITH ★ ARE \$5 DURING HAPPY HOUR

6 to 8 Pieces · Choice of Hand or Cut

6	CALIFORNIA* CRAB MIX, AVOCADO AND CUCUMBER
9	CRUNCHY* CRAB MIX, SHRIMP, CUCUMBER, TOPPED WITH TEMPURA CRUNCHES AND EEL SAUCE
9	CALIFORNIA SPECIAL* CRAB MIX, AVOCADO, CREAM CHEESE, TOPPED WITH YAMAFUKU (POTATO STARCH CRUNCHIES) AND EEL SAUCE
9	SUMMER ROLL* TUNA, AVOCADO AND SPICY CRAB
6	SPICY CRAB* SPICY CRAB MIX AND CUCUMBER
7	SPICY TUNA* SPICY TUNA MIX AND CUCUMBER
7	SPICY YELLOWTAIL* SPICY YELLOWTAIL MIX AND CUCUMBER
7	SPICY SALMON* SPICY SALMON MIX AND CUCUMBER
7	EEL CUCUMBER BBQ EEL, CUCUMBER, TOPPED WITH EEL SAUCE
13	CATERPILLAR EEL CUCUMBER ROLL, TOPPED WITH AVOCADO AND EEL SAUCE
15	DRAGON ROLL SPICY CRAB, SHRIMP TEMPURA, CUCUMBER TOPPED WITH BBQ EEL, AVOCADO AND EEL SAUCE
13	RAINBOW* CALIFORNIA ROLL TOPPED WITH FRESH TUNA, SALMON, SHRIMP, YELLOWTAIL AND AVOCADO
6	TUNA* FRESH TUNA WRAPPED IN WHITE RICE
6	VEGETARIAN YAMAGOBO, TAKUAN, KANPYO, CUCUMBER, AVOCADO AND ASPARAGUS
7	PHILLY* SMOKED SALMON, CUCUMBER AND CREAM CHEESE
8	SHRIMP TEMPURA* SHRIMP TEMPURA, CUCUMBER AND AVOCADO
9	SOFT-SHELL CRAB DEEP FRIED SOFT-SHELL CRAB, CUCUMBER AND AVOCADO



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SPECIALTY DRINKS \$10



Chili Mango

Citrus vodka, mango puree, jalapeno simple syrup, dusted with cayenne and garnished with lime

Tokyo Rickshaw

House infused cucumber vodka, muddled lime and cucumber, topped with ginger beer



Red Dragon

Pomegranate vodka, orange liquor, splash cranberry, garnished with lime



Aloha Sunrise

House infused pineapple vodka, pineapple juice, and grenadine, garnished with orange

The Ginsane

Muddled lime and cucumber, gin, St. Germaine, shaken and strained over ice and topped with tonic.

Lychito

House infused lychee rum, muddled mint and lime, topped with club soda



Pearfection

Pear vodka, St. Germaine, splash sweet n sour, sugar rim

Rock Rita

House infused fruit tequila, fresh lime juice, raspberry float, salted rim

WINE

SPARKLING

Prosecco, Italy

GLASS

8

BOTTLE

30

WHITE

White Sangria, House Made

8

Sauvignon Blanc, Mudhouse, New Zealand

9

34

Sauvignon Blanc, Ferrari, CA

40

Sauvignon Blanc, Living Room, CA

8

30

Pinot Grigio, Domino, CA

8

28

Pinot Grigio, Anselmi, Italy

9

38

Riesling, Ste Michelle, WA

8

30

Chardonnay, Coastal Vines, CA

7

26

Chardonnay, Silver Ridge, CA

9

32

Chardonnay, La Crema, CA

38

Chardonnay, Rombauer, CA

62

RED

Red Sangria, House Made

8

Pinot Noir, Montpellier, CA

7

26

Pinot Noir, Handcraft, CA

9

34

Pinot Noir, Davis Bynum, CA

50

Merlot, Alias, CA

7

32

Malbec, Trapiche, Argentina

8

28

Zinfandel, Plungerhead, CA

8

32

Cabernet, Coastal Vines, CA

7

26

Cabernet, 7 Falls, WA

9

34

BEER

BOTTLES

Orion 21.4oz 8

Kirin 22oz 8

Kirin Light 22oz 8

Asahi 22oz 8

Kirin Light 12oz 5

Lucky Buddha 12oz 5

Bud Light 12oz 4

Miller Lite 12oz 4

Mich Ultra 12oz 4

DRAFTS \$6

Kiltlifter (AZ)

Union Jack IPA (CA)

Shocktop (CO)

Sapporo (Japan)

Make It a Sake Bomber

Add small hot sake to any bottled beer for \$2

Add large hot sake for \$4

SAKE

Traditional Hot 4/8

Hakutsuru Tanrei *Junmai* 180ml 6

Hakutsuru Superior *Junmai Ginjo* 300ml 14

Hakutsuru Sayuri *Nigori* 300ml 14

Zipang *Sparkling* 250ml 13

Hana Fuga *Sparkling Peach* 250ml 11

Murai *Nigori Naga* 300ml 29

Horin *Junmai Daiginjo* 300ml 23

Asabiraki *Junmai Daiginjo* 720ml 165

Teppan Grill Menu

Available at teppan tables only. Each meal is accompanied by a shrimp starter, salad, soup, and steamed rice. Sub fried rice for \$1.50. Teppan entrees can be split for an \$8.00 charge. This includes extra soup, salad, shrimp starter, veggies, and steamed rice.

HIGHLIGHTED DINNERS ARE \$15 AND COMBOS ARE \$20 DURING POWER HOUR

Dinners

NY Strip*	29.00
Filet Mignon*	35.00
HIBACHI STEAK*	25.00
CHICKEN BREAST	21.50
Sea Scallops	34.00
CALAMARI STEAK	25.00
SHRIMP	28.00
Chilean Sea Bass	35.00
Lobster	<i>Market</i>
SOY-GLAZED TOFU	17.00

Combinations*

Sea Scallops/Calamari	30.00
SHRIMP/CALAMARI	29.00
Shrimp/Sea Scallops	39.00
CHICKEN/CALAMARI	29.00
CHICKEN/SHRIMP	30.00
Chicken/Sea Scallops	34.00
HIBACHI STEAK/CHICKEN	27.00
HIBACHI STEAK/CALAMARI	27.00
Hibachi Steak/Sea Scallops	33.00
HIBACHI STEAK/SHRIMP	28.00
NY Strip/Chicken	31.00
NY Strip/Calamari	31.00
NY Strip/Sea Scallops	38.00
NY Strip/Shrimp	32.00
Filet/Chicken	34.00
Filet/Calamari	34.00
Filet/Sea Scallops	41.00
Filet/Shrimp	36.00
Sea Bass/Calamari	40.00
Sea Bass/Shrimp	44.00
Sea Bass/Chicken	43.00
Sea Bass/Hibachi Steak	41.00
Sea Bass/NY Strip	45.00
Sea Bass/Filet	46.00

Samurai 50.00

Lobster and choice of: Shrimp,
Chicken, Filet Mignon, Calamari
Steak, Scallops, NY Strip

Shoguns 58.00

Lobster, choice of (Filet or NY Strip) and
one of the following: Shrimp, Chicken,
Calamari Steak, Scallops.