

share plates

EDAMAME	5
soy ginger sauce	
ROASTED BONE MARROW	9
grilled ciabatta, burnt orange marmalade, demi	
PARMESAN TRUFFLE FRIES	6
parmesan, truffle aioli, fresh herbs	
DUCK LOVE BRAISED PORK BELLY	12
soy braised, watercress pesto, daikon sprouts, thai chili	
VEGETABLE TEMPURA	9
lightly battered, seasonal vegetables, dashi-soy	
AHI POKE	14
red onions, seaweed salad, avocado, sesame-jalapeno vinaigrette	
CALAMARI	12
lightly fried, toasted coconut, citrus, watercress, thai chili	
TEMPURA ROCK SHRIMP	13
lightly battered, sriracha aioli, sesame seeds, green onion	
BAO BUN SLIDERS (3)	
Kobe - sriracha aioli, watercress, shallot	12
Chicken – teriyaki, pineapple, lotus root	9
Pork Belly –szechuan , pickled vegetables, onion	9
STREET TACOS (3)	
pineapple salsa, sriracha aioli	
teriyaki chicken	9
kalbi steak	10
duck confit	10

social hot rock

served with house fries, sauce trio

FILET 8 oz	19
NEW YORK STRIP 8 oz	18
LAMB TENDERLOIN 7 oz	23
KOBE STEAK 6 oz	25

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	
MAINE DIVER SCALLOPS (3)	16
lentils, seasonal veggies, crispy parsnip, black garlic lime burre monte	
GRILLED SALMON	18
charred bok choy, jasmine rice, thai curry, soybean puree, yuzu emulsion	
SAMURAI SEABASS	26
Great Divide Samurai beer marinade, tomatoes, snap peas, kabayaki sauce	
SZECHUAN LAMB TENDERLOIN	24
Yukon potatoes, onion, red peppers, watercress, cambozola cheese, truffle	
ADOBO CHICKEN	17
Red Bird Farms natural chicken, vegetable fried rice, thai curry, pineapple relish	
“LE DUCK”	19
half roasted duck, cherry hoisin, steamed buns	
SEARED DUCK BREAST	19
red wine demi, roasted root vegetable chorizo hash	
SRIRACHA BRAISED SHORTRIBS	21
wasabi pommes puree, root beer glazed heirloom carrots, crispy shallots	

noodles & stuff

STEAK YAKISOBA	16
wok tossed udon, steak, carrots, cabbage, onions, tonkatsu sauce	
CHICKEN YAKISOBA	14
wok tossed egg noodles, spicy black bean sauce, vegetables	
DUCK RAMEN	16
egg noodles, roast duck, crispy pork belly, snap peas, light duck broth	
OXTAIL PHO	14
herb bouquet, carrot, bok choy, rare steak, grilled kalbi, shortrib	
AHI TATAKI CARBONARA	16
ramen noodles, soy bean, pork belly, ahi tataki, parmesan, white ponzu truffled kaiware salad	

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
white quinoa, sesame seeds, carrot, avocado, cucumber, grilled asparagus	
BRUCE LEE ROLL	14
tempura shrimp, cucumber, kaiware inside, unagi, tobiko, avocado, kabayaki	
SURF & TURF	15
lobster, shitake, avocado, cucumber inside, kobe, kewpie, masago, chive	
HAMACHI NEW STYLE (5)	14
fresno, kaiware, ponzu, truffle oil, chive	
RAINBOW ROLL	14
hamachi, salmon, ahi, avocado, cucumber	

greenery 6

HOUSE SALAD	
romaine hearts, carrot, cucumber, tomato, blue cheese, crispy wontons, togarashi ranch	
SPINACH SALAD	
baby spinach, Haystack goat cheese, roasted beets, citrus segments, candied nuts, crispy ramen, sweet and 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
COCONUT JASMINE 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
NEAPOLITAN ICE CREAM
hostess cupcake, twinkie, strawberry shortcake