



SUSHI ON THE ROCKS

Wines by the Glass

White Wine	Gls	Btl
Schmitt Sohne Riesling, Germany	7	28
Nobilo Sauv. Blanc, New Zealand	7.5	30
Ecco Domani Pinot Grigio, Italy	7	28
Frei Bros. Chardonnay, Sonoma	8.5	34
Red Wine		
Mirassou Pinot Noir, California	7	28
Red Rock Merlot, California	7	28
Rancho Zabaco Zin, California	8	32
Louis M Martini Cabernet, Napa	8	32

Beer

Asahi
Tsingtao
Sapporo
Heineken
Corona
Budweiser
Amstel Light
Bud Light
Kirin Light
Miller Light



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Featured Martinis

Blue Ice

Stoli, Blue Curacao, Triple Sec, Sour and Sprite

Glacier

Ketel One, Blue Curacao, Peach Schnapps, Lime, Juice, Pineapple, and Splash of Sprite

French Martini

Level Vodka, Chambord, Pineapple, Topped with Champagne

Flirtini

Grey Goose Vodka, Peach Schnapps, Chambord, Pineapple, Cranberry, topped with Champagne

Circle City Martini

Bacardi Orange Rum, Amaretto Di Saronna, Splash of Cream

The Cube

Bacardi Raspberry, Malibu Mango, Chambord, Pineapple

Sake Martinis

Saketini

Bombay Sapphire, Sake Rice Wine, Olive

Sake O Martini

Bacardi Orange Rum, Sake Rice Wine, Cranberry

Banzai

Crown Royal, Sake Rice Wine, Sweet and Dry Vermouth, Splash of Cranberry

SUSHI ON THE ROCKS

Lunch Menu

S.O.T.R. Premier:

Japanese style Rib eye Steak **14**

S.O.T.R. Lunch Box Specials

Featuring Salad, Rice, Egg roll and Gyoza with miso soup

- *Chicken Teriyaki* **9**
- *Salmon Teriyaki* **11**
- *Don Katsu* **11**
- *Chicken Katsu* **10**

SOTR Lunch Special

SOTR Lunch Special A **6**
(with California roll)

SOTR Lunch Special B **8**
(with shrimp tempura roll)

SOTR Lunch Special C **9**
(with Dynamite roll)

*Come with Egg roll , Gyoza ,
Salad and miso soup*

Noodles and Soup

Vegetable Udon **7**

Pan Fried Noodles **7**

~Choice of Chicken, Beef, or Shrimp **+2**

Tempura Udon **8**

Miso Soup **2**

SUSHI LUNCH SPECIALS

Sushi Lunch A: 6 pieces California roll and 5 piece nigiri **7**

Sushi Lunch B: 6 pieces of Sotr roll and 7 pieces of nigiri **9**

Sushi Lunch C: 6 pieces of SP Tuna Roll and 9 pieces of nigiri **12**

Cooked Sushi Lunch: 6 pieces of California roll and 5 pieces of cooked nigiri **7**

Roll Combo A: California & tuna roll **6**

Roll Combo B: Spicy California & SP tuna roll **8**

Vegetable Roll Combo: asparagus, cucumber, & avocado rolls **8**

A la Carte'

Agedasi Tofu **4**

Chirashi Sushi **12**

Edamame **3**

Yakitori **5**

Gyoza **5**

Shumai **5**

Soft Shell Crab Tempura **7**

Calimari Steak Tempura **5**

House Salad **2**

Vegetable Tempura **6**

Tuna Tataki **10**

Shrimp Tempura **6**



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APPETIZER

TUNA CARPACCIO	13
Thinly sliced ahi tuna with ponz dressing	
RED SNAPPER CARPACCIO	12
Thinly sliced red snapper with ponz dressing	
TUNA TATAKI	13
Ahi tuna seasoned with fresh peppercorn then seared lightly on the outside	
SPICY TUNA TATAKI	14
Tuna tataki with spicy mayo & hot sauce	
AGEDASI TOFU	6
Asian tofu that is deep fried	
EDAMAME	5
Steamed soy beans	
YAKITORI	6
Grilled chicken skewers	
GYOZA	6
Fried Japanese dumplings	
SHUMAI	7
Steamed Japanese shrimp dumplings	
SOFT SHELL CRAB TEMPURA	9
Soft shell crab that is breaded and deep fried	
CALAMARI STEAK TEMPURA	8
Best part of squid breaded and deep fried	
VEGETABLE TEMPURA	7
Breaded and fried vegetables	
SHRIMP TEMPURA	10
Breaded and fried tiger shrimps	
COMBINATION TEMPURA	14
Breaded and fried tiger shrimps and vegetables	
KANIKAMA TEMPURA	6
Breaded and fried crab sticks	
EGG ROLL	5

DESSERT

TEMPURA ICE CREAM	7
BANANA TEMPURA ICE CREAM	7
GREEN TEA ICE CREAM	4
RED BEAN ICE CREAM	4



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SOUPS & SALADS

MISO SOUP	3
Traditional Japanese bean paste soup	
CHICKEN SOUP	5
Japanese style chicken soup	
SEAWEED SALAD	7
House salad garnished with chef's special dressing	
SQUID SALAD	7
squid salad garnished with chef's special dressing	
TAKO SALAD	8
octopus salad with chef's special dressing	
HOUSE SALAD	4
with a choice of Japanese style dressing	
SOTR HOUSE SALAD	6
with a choice of Japanese style dressing	
GRILLED CHICKEN SALAD	11
SOTR House Salad with Grilled chicken teriyaki	
SHRIMP COCKTAIL SALAD	12
SOTR House Salad with cooked tiger shrimp	
VEGETABLE UDON	9
Hot bowl of vegetable noodle soup	
TEMPURA UDON	12
noodle soup with deep fried shrimp and vegetables	
PAN FRIED NOODLES	13
Japanese style noodles sautéed in chef's special sauce with a choice of shrimp, steak, chicken, or vegetables	

SOTR FRIED RICE

Chicken Fried Rice	11
Beef Fried Rice	12
Shrimp Fried Rice	13
Combination Fried Rice	15

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235 S MERIDIAN ST , INDIANAPOLIS ,IN 46225
317-536-1500

SOTR NIGIRI SUSHI (2PCS PER ORDER)

TABLE # : SERVER :

NIGIRI SUSHI		
1	Maguro (Tuna)	5.49
2	Hamachi (Yellow Tail)	5.49
3	Tai (Red Snapper)	4.99
4	Ebi (Shrimp) *	4.99
5	Sake (Salmon)	4.99
6	Smoked Salmon *	5.49
7	Ika (Calamari) *	4.49
8	Tako (Steamed Octopus) *	4.99
9	Saba (Mackerel)	3.99
10	Spicy Scallop	5.49
11	KaniKama (Crab Stick) *	3.99
12	Unagi (BBQ Eel) *	5.49
13	Masago (Smelt Roe)	4.99
14	Ikura (Salmon Roe)	5.49
15	Tamago (Cooked Egg) *	3.99
16	Hokigai (Surf Clam)	4.49
17	Super White Tuna	5.49
18	Tobiko (Flying Fish Roe)	4.99
19	Ama Ebi (Sweet Shrimp)	7.99
20	Uni (Sea Urchin)	7.99
21	Toro (Fatty Tuna)	11.99
22	Chef John's Fruit Sushi	3.99
23	Spring (6 pcs of tuna)	14.49
24	Summer (6 pcs of salmon)	13.49
25	Fall (6 pcs of shrimp)	13.49
26	Winter (6 pcs of Unagi)	14.49
	* Cooked Sushi	
	Ask Server More	
	Chef's Special !!!	

See Other Side !!

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SOTR MAKI SUSHI (6 ~ 8 PCS)

TABLE # : SERVER :

MAKI SUSHI		
28	Tuna roll	4.49
29	Salmon roll	4.49
30	White tuna roll	4.49
31	Cucumber roll	3.99
32	Avocado roll	3.99
33	Plain crab roll	3.50
34	Califonia roll	4.99
35	Sp tuna roll *	5.99
36	Sp salmon roll *	5.49
37	Sp california roll *	5.49
38	Sp scallop roll *	6.49
39	Hoosier roll (tuna & avocado & sp)	5.49
40	New york roll (shrimp,cucum,avoca)	6.50
41	Eel & avocado roll	6.95
42	philly roll	7.50
43	SOTR roll (spicy mixed crab roll)	6.49
44	Crazy roll	7.49
45	Spider roll	8.99
46	Shrimp tempura roll	8.49
47	Rock & Roll (tempura roll)	8.99
48	Asparagus tempura roll	4.99
49	Big mouth roll	9.50
50	Tokyo roll	12.99
51	Kona roll	10.99
52	Fire dragon *	12.99
53	Rainbow roll	12.99
54	Dynamite roll *	10.99
55	Oshizushi roll	12.99
56	Hana roll	9.99
57	Kamikaze roll *	12.99
58	Volcano roll *	12.99
59	Snow Mountain (chef john's roll)	14.99
60	Play Boy roll *	14.99

* Spicy roll



Special Roll's Description...

Rock & Roll: It has eel, Cream Cheese and 2 kinds of fish with masago inside. It is deep fried on the outside with 2 types of chef's unique blend of special sauces.

Big Mouth Roll: Has spicy tuna, crab, and avocado inside the roll. It is deep fried on the outside.

Tokyo Roll: Crab, cucumber, and avocado are all inside. It is topped with super white tuna & tobiko (Japanese caviar).

Crazy Roll: It has 3 types of fish with 2 delicious chef's special sauces.

S.O.T.R.: Simple yet complex in flavor; it has chef's special blend of spicy crab mix.

Kona Roll: Shrimp Tempura, mango, asparagus, and avocado inside.

Fire Dragon Roll: Eel and avocado are topped with cucumber, crab, spicy mayo on the inside.

Dynamite Roll: Fried Shrimp, avocado, cucumber, and crab are inside the roll. It is deep fried on the outside with spicy mayo and 2 other chef's special sauces.

Oshizushi Roll: Spicy mixed crab and avocado are inside the roll. It has 3 kinds of fish on top with spicy mayo and masago.

Hana Roll: Spicy mixed crab is inside the roll with avocado on the outside with a chef's special sauce.

Kamikaze: Salmon, avocado, and crab are inside the roll with wasabi fish roe, spicy mayo, and fire sauce are on the outside.

Volcano Roll: Tempura shrimp are inside the roll with slices of freshest fish of the day and spicy mayo are on the outside.

Playboy Roll: Spicy tuna, asparagus, and tempura shrimp rolled inside with sweet shrimp on top. This roll is topped with 3 chef sauces and then lit on fire!

Snow Mountain Roll (Sushi Chef John Special):

Super white tuna and mixed crab are wrapped in soy paper and slightly fried to give the crispy texture. It has 2 of chef's delicious sauces on top.



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White Wines

Glass Bottle

<i>Ecco Domani Pinot Grigio</i> <i>Lovely honeysuckle fruit flavors.</i>	8	32
<i>Relax Riesling</i> <i>Light, crisp, sweet and refreshing.</i>	9	36
<i>Nobilo Sauvignon Blanc</i> <i>Kiwi and citrus flavors.</i>	8	32
<i>Martin Codax Albariño</i> <i>Zesty orange and apricot flavors.</i>	8	32
<i>Frei Brothers Chardonnay</i> <i>Fruity with hints of vanilla.</i>	9	36

Beer Selections

<i>Asahi</i>	<i>Miller Lite</i>
<i>Tsingtao</i>	<i>Amstel Light</i>
<i>Sapporo</i>	<i>Budweiser</i>
<i>Heineken</i>	<i>Bud Light</i>
<i>Corona</i>	<i>Kirin and Kirin Light</i>





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Red Wines

Glass Bottle

Red Rock Merlot <i>Blackberry & dark plum fruits.</i>	8	32
Rex Goliath Pinot Noir <i>Ripe berry flavors with earth undertones.</i>	9	36
Cline Zinfandel <i>Dark berry fruit with hints of spice.</i>	8	32
2-Up Shiraz <i>Plums, berries & cherries.</i>	9	36
Root 1 Cab. Sauvignon <i>Rich dark fruit flavors with chocolate and pepper.</i>	9	36
Kikkoman Plum <i>Sweet plum flavor wine.</i>	8	32

Sake

Hot Sake (small)	6	
Hot Sake (large)	8	
Ozeki Dry Sake	8	
Jizake Nigori		13
Ozeki Ginjo Premier		13
Karatamba Sake		14
Karatambe Sake Premier		99

