

**State of Arizona
Department of Liquor Licenses and Control**

Created 07/06/2026 @ 03:24:39 PM

Local Governing Body Report

**Received by the
Goodyear City
Clerk's Office
Monday,
July 6, 2026**

LICENSE

Number:		Type:	012 RESTAURANT
Name:	ROCK N ROLL SUSHI		
State:	Pending		
Issue Date:		Expiration Date:	
Original Issue Date:			
Location:	15611 W MCDOWELL ROAD STE 110 GOODYEAR, AZ 85395 USA		
Mailing Address:	2600 N CENTRAL AVENUE #1775 PHOENIX, AZ 85004 USA		
Phone:	(623)248-7130		
Alt. Phone:	(602)200-7222		
Email:	ANDREA@LEWKLaw.COM		

AGENT

Name:	ANDREA DAHLMAN LEWKOWITZ
Gender:	Female
Correspondence Address:	2600 N CENTRAL AVENUE #1775 PHOENIX, AZ 85004 USA
Phone:	(602)200-7222
Alt. Phone:	
Email:	ANDREA@LEWKLaw.COM

OWNER

60th Day -
9/4/26

Name: M&JRESTAURANTGROUP LLC
Contact Name: ANDREA DAHLMAN LEWKOWITZ
Type: LIMITED LIABILITY COMPANY
AZ CC File Number: 25085339 State of Incorporation:
Incorporation Date: 06/24/2026
Correspondence Address: 2600 N CENTRAL AVENUE
#1775
PHOENIX, AZ 85004
USA
Phone: (602)200-7222
Alt. Phone:
Email: ANDREA@LEWKLAW.COM

Officers / Stockholders

Name:	Title:	% Interest:
HEATHER SHANEL HOLLOMON	Member	100.00

M&JRESTAURANTGROUP LLC - Member

Name: HEATHER SHANEL HOLLOMON
Gender: Female
Correspondence Address: 2600 N CENTRAL AVENUE
#1775
PHOENIX, AZ 85004
USA
Phone: (405)595-8050
Alt. Phone:
Email: HSHOLLOMON@OUTLOOK.COM

MANAGERS

Name: LANNA JEAN SPRAGUE
Gender: Female
Correspondence Address: 2600 N CENTRAL AVENUE
#1775
PHOENIX, AZ 85004
USA
Phone: (239)834-3374
Alt. Phone:
Email: LANNA.RNRS@GMAIL.COM

APPLICATION INFORMATION

Application Number: 404248
Application Type: New Application
Created Date: 06/30/2026

QUESTIONS & ANSWERS

- 1) Are you applying for an Interim Permit (INP)?
Yes
What date are you taking ownership? Please upload the Interim Permit Notary page when you reach the upload page.
7/6/2026
- 2) Are you one of the following? Please indicate below.
Property Tenant
Subtenant
Property Owner
Property Purchaser
Property Management Company
Property Tenant
- 3) Is there a penalty if lease is not fulfilled?
Yes
What is the penalty?
Termination + Monetary Damages
- 4) Is the Business located within the incorporated limits of the city or town of which it is located?
Yes
- 5) What is the total money borrowed for the business not including the lease?
Please list each amount owed to lenders/individuals.
\$100,000.00 | RNR GOODYEAR LLC
16269 Camden Lakes Circle
Naples, FL 34110
- 6) Are there walk-up or drive-through windows on the premises?
No
- 7) Does the establishment have a patio?
Yes
Is the patio contiguous or non-contiguous (within 30 feet)?
Contiguous
- 8) Is your licensed premises now closed due to construction, renovation or redesign or rebuild?
No
- 9) What type of business will this license be used for?
Restaurant

DOCUMENTS

DOCUMENT TYPE	FILE NAME	UPLOADED DATE
MISCELLANEOUS	RNR (Gdyr)_Agt Ctn-ADL.pdf	06/30/2026
QUESTIONNAIRE	RNR (Gdyr)_Agt Quest-ADL.pdf	06/30/2026
RECORDS REQUIRED FOR AUDIT	RNR (Gdyr)_Audit.pdf	06/30/2026
QUESTIONNAIRE	RNR (Gdyr)_CP FP Receipt - Heather.pdf	06/30/2026
DIAGRAM/FLOOR PLAN	RNR (Gdyr)_Diagram.pdf	06/30/2026
INTERIM PERMIT NOTARY PAGE	RNR (Gdyr)_INP (pending).pdf	06/30/2026
MENU	RNR (Gdyr)_Menu.pdf	06/30/2026
QUESTIONNAIRE	RNR (Gdyr)_Mgr Lanna Sprague (Q+ FP+Train).pdf	06/30/2026
MISCELLANEOUS	RNR (Gdyr)_Phone No..pdf	06/30/2026
RESTAURANT OPERATION PLAN	RNR (Gdyr)_ROP.pdf	06/30/2026
QUESTIONNAIRE	RNR (Gdyr)_CP Quest - Heather.pdf	06/30/2026

State of Arizona
Department of Liquor Licenses and Control

Created 07/06/2026 @ 03:24:37 PM

Local Governing Body Report

LICENSE

Number:	INP070038917	Type:	INP INTERIM PERMIT
Name:	ROCK N ROLL SUSHI		
State:	Active		
Issue Date:	07/06/2026	Expiration Date:	10/18/2026
Original Issue Date:	07/06/2026		
Location:	15611 W MCDOWELL ROAD STE 110 GOODYEAR, AZ 85395 USA		
Mailing Address:	2600 N CENTRAL AVENUE #1775 PHOENIX, AZ 85004 USA		
Phone:	(623)248-7130		
Alt. Phone:	(602)200-7222		
Email:	ANDREA@LEWKLaw.COM		

AGENT

Name:	ANDREA DAHLMAN LEWKOWITZ
Gender:	Female
Correspondence Address:	2600 N CENTRAL AVENUE #1775 PHOENIX, AZ 85004 USA
Phone:	(602)200-7222
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PHOENIX, AZ 85004
USA
Phone: (239)834-3374
Alt. Phone:
Email: LANNA.RNRS@GMAIL.COM

APPLICATION INFORMATION

Application Number: 404257
Application Type: New Application
Created Date: 06/30/2026

QUESTIONS & ANSWERS

INP Interim Permit

- 1) Enter License Number currently at location
012070024829 (80)
- 2) Is the license currently in use?
Yes (S)
- 3) Submit the interim permit section of the license series application you are applying for when you reach the upload page.
Yes (S)



Arizona Department of Liquor Licenses and Control
<https://www.azliquor.gov>
 (602) 542-5141

FOR DLLC USE ONLY

INP number:	010038917
Date Approved:	7-06-26
Expiration:	10-18-26
LC:	82

INTERIM PERMIT (INP)
NOTARY PAGE
 \$100.00 INTERIM PERMIT APPLICATION FEE

SECTION 5, PAGE 2, of the license application

For approval of an interim permit:

- There **must** be a valid license of the same series issued to the current location you are applying for, **OR**
- A Hotel/Motel license is being replaced with a restaurant license pursuant to A.R.S. §4-203.01(A)

1. Enter license number currently at the location: 012070024829 (Goodyear)

2. Is the license currently in use? ☒ Yes ☐ No If no, how long has it been out of use? _____

I, (Print Full Name) Andrea Dahlman Lewkowitz hereby declare that I am the Individual, Owner, Agent, or Controlling Person on the stated license and location.

Signature:

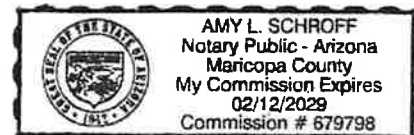
State of ARIZONA

County of MARICOPA

Signed before me on this 1st day of JULY, 2026

Notary Signature

My commission expires on 12TH day of FEBRUARY, 2029



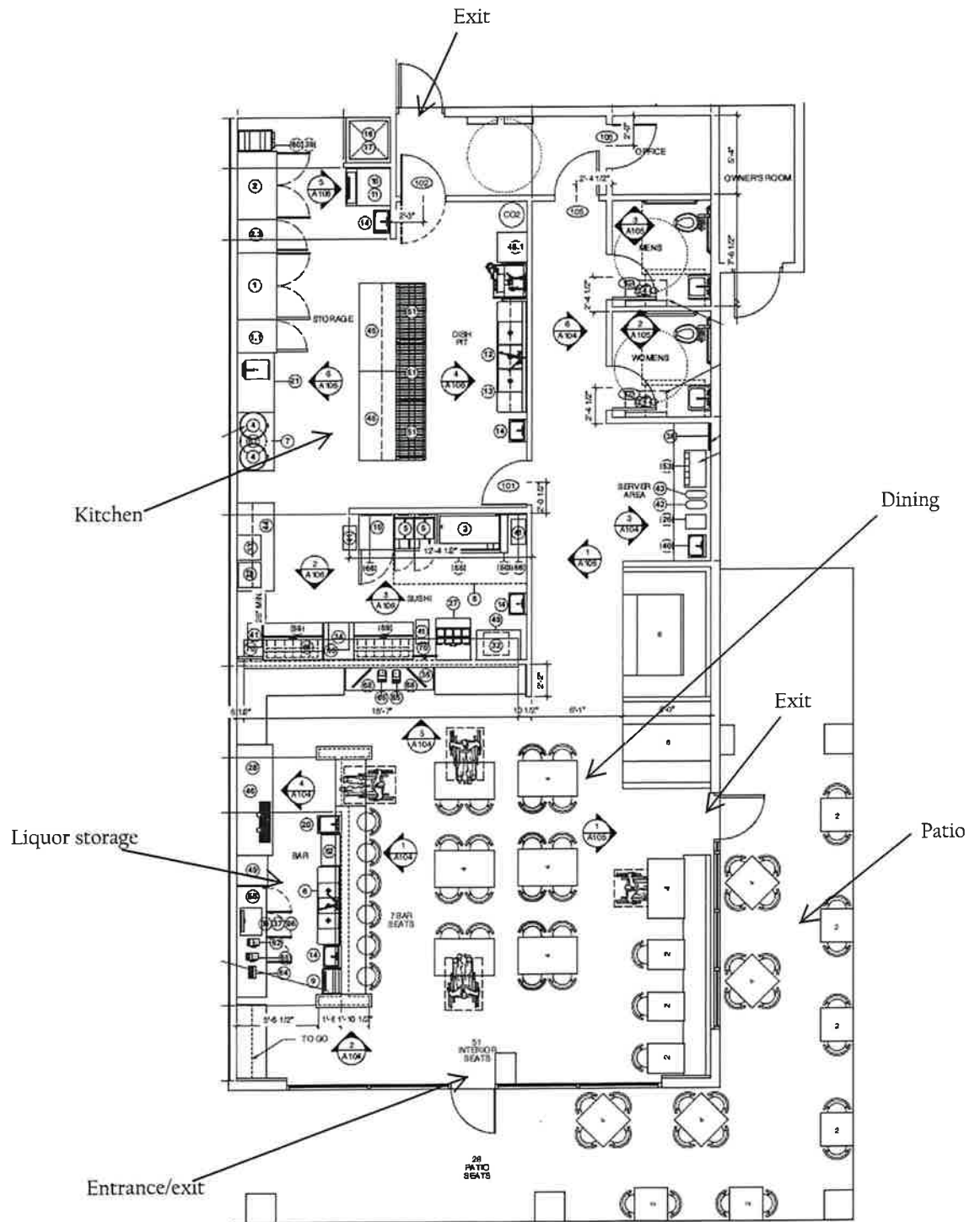
Notary Seal

Rock N Roll Sushi

15611 W. McDowell Road, Suite 110

Goodyear, AZ 85395

2,046 SF





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<https://www.azliquor.gov>
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DLIC USE ONLY

Job #:	404248
Date Accepted:	6-30-26
LC:	82
License #:	

RESTAURANT OPERATION PLAN
 RESTAURANT SERIES 12 AND
 HOTEL/MOTEL SERIES 11 ONLY

1. Name of restaurant (Please print): ROCK N ROLL SUSHI

2. Must indicate the equipment below by Make, Model, and Capacity:

LIST ONLY THE FOLLOWING - NO ATTACHMENTS	
Grill	GRIDDLE/ELECTRIC/COUNTERTOP (Imperial/Model No. ITG-36-E) FRYER/ELECTRIC (Henny Penny Model No. OFE341.0)
Oven	CONVECTION OVEN/ELECTRIC (Winco Model No. ECO-250) MICROWAVE OVEN /x2 (ACP Model No. RMS10TSA)
Freezer	REACH-IN FREEZER/x2 (Atosa USA, Inc. Model Nos. MBF8503GR+MBF8501GR) REACH-IN UNDERCOUNTER FREEZER (Atosa USA, Inc. Model No. MGF8405GRL)
Refrigerator	REACH-IN REFRIGERATOR/x2 (Atosa USA, Inc. Model Nos. MBF8507GR + MBF8505GR) REFRIGERATED WORK TOP /x2 (True Mfg/Model #TWT-72-HC + Atosa/Model #MGF8409GR)
Sink	HAND SINK /x3 (BK Resources Model No. BKHS-W-1410-ISSBKKPG) (1) COMPARTMENT SINK (John Boos Model No. 1B244-1D24R-X)
Dish Washing Facilities	DISHTABLE, WITH POTSINKS (Advance Tabco Model No. DTC93-2020-9L) UNDERBAR SINK UNITS (Advance Tabco Model No. PRB-24-64C)
Food Preparation Counter (Dimensions)	WORK TABLES, 48" x 36" x 30" (John Boos Model Nos. FBLG4830-X + FBLG3624-X + ST6-330SSK) WORK TABLE, 72" (John Boos Model No. FBLG7224-X)
Other	RICE SHEETER (for making sushi rolls) Autec Inc. Model No. ASM865A

3. Attach a copy of your FULL menu with pricing **INCLUDING NON-ALCOHOLIC BEVERAGES**

4. What percentage of your public premises is used primarily for restaurant dining?

(Do not include kitchen, bar, hi-top tables, or game area.) 40 %

5. Does your restaurant have a bar area that is distinct and separate from the dining area? ☒ YES ☐ No

(If yes, what percentage of the public floor space does this area cover?) 10 %

6. List the **seating capacity** for:

a) Restaurant dining area of your premises: [48]
 (DO NOT INCLUDE PATIO SEATING)
 b) Bar area [+ 6]
 TOTAL [= 54]

7. What type of dinnerware is primarily used in your restaurant? ☐ Reusable ☐ Disposable ☒ Both

8. Does your restaurant contain any **games, televisions, or any other entertainment**? ☒ Yes ☐ No
If yes, specify what types and how many (examples: 4-TV's, 2-Pool Tables, 1-Video Game, etc.)

14-TVs

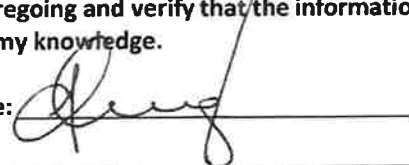
9. Do you have live entertainment or dancing? ☐ Yes ☒ No
If yes, what type and how often (example: DJ-2 x a week, Karaoke-2 x a month, Live Band-1 x a month, etc.)

10. List number of employees for each position:

Position	How many
Cooks	8-10
Bartenders	2
Hostesses	2
Managers	2
Servers	8-10
Other ()	
Other ()	
Other ()	

I, (Print Full Name) ANDREA DAHLMAN LEWKOWITZ, hereby swear under penalty of perjury and in compliance with A.R.S. § 4-210(A)(2) and (3) that I have read and understand the foregoing and verify that the information and statements that I have made herein are true and correct to the best of my knowledge.

Applicant Signature: _____





Arizona Department of Liquor Licenses and Control
<https://www.azliquor.gov>
 (602) 542-5141

**RECORDS REQUIRED FOR AUDIT
 RESTAURANT/HOTEL/MOTEL**

DLLC USE ONLY	
Job #:	404248
Date Accepted:	6-30-26
LC:	82
License #:	

In the event of an audit, you will be asked to provide to the Department any documents necessary to determine Compliance with A.R.S. §4-205.02(G). Such documents requested may include however, are not limited to:

1. Name of restaurant (Please print): ROCK N ROLL SUSHI
2. All invoices and receipts for the purchase of food and spirituous liquor for the licensed premises.
3. A list of **all** food and liquor vendors
4. The restaurant menu used during the audit period
5. A price list for alcoholic beverages during the audit period
6. Mark-up figures on food and alcoholic products during the audit period
7. A recent, **accurate** inventory of food and liquor (taken within two weeks of the Audit Interview Appointment)
8. Monthly Inventory Figures - beginning and ending figures for food and liquor
9. Chart of accounts (copy)
10. Financial Statements-Income Statements-Balance Sheets
11. General Ledger
 - A. Sales Journals/Monthly Sales Schedules
 - 1) Daily sales Reports (to include the name of each waitress/waiter, bartender, etc. with sales for that day)
 - 2) Daily Cash Register Tapes - Journal Tapes and Z-tapes
 - 3) Dated Guest Checks
 - 4) Coupons/Specials/Discounts
 - 5) Any other evidence to support income from food and liquor sales
 - B. Cash Receipts/Disbursement Journals
 - 1) Daily Bank Deposit Slips
 - 2) Bank Statements and canceled checks
12. Tax Records
 - A. Transaction Privilege Sales, Use and Severance Tax Return (copies)
 - B. Income Tax Return - city, state and federal (copies)
 - C. Any supporting books, records, schedules or documents used in preparation of tax returns

13. Payroll Records

- A. Copies of all reports required by the State and Federal Government
- B. Employee Log (A.R.S. §4-119)
- C. Employee time cards (actual document used to sign in and out each workday)
- D. Payroll records for all employees showing hours worked each week and hourly wages

14. Off-site Catering Records (must be complete and separate from restaurant records)

- A. All documents that support the income derived from the sale of food off the license premises.
- B. All documents which support purchases made for food to be sold off the licensed premises.
- C. All coupons/specials/discounts

The sophistication of record keeping varies from establishment to establishment. Regardless of each licensee's accounting methods, the amount of gross revenue derived from the sale of food and liquor must be substantially documented.

**REVOCATION OF YOUR LIQUOR LICENSE MAY OCCUR IF YOU FAIL TO COMPLY WITH
A.R.S. §4-210(A)7 AND A.R.S. §4-205.02(G).**

A.R.S. §4-210(A) 7

The licensee fails to keep for two years and make available to the department upon reasonable request all invoices, records, bills or other papers and documents relating to the purchase, sale and delivery of spirituous liquors and, in the case of a restaurant or hotel-motel licensee, all invoices, records, bills or other papers and documents relating to the purchase, sale and delivery of food.

A.R.S. §4-205.02(M)

For the purpose of this section:

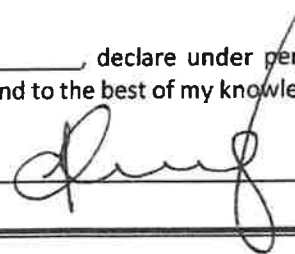
Restaurant: an establishment that derives at least forty percent (40%) of its gross revenue from the sale of food

Gross revenue: the revenue derived from all sales of food and spirituous liquor on the licensed premises regardless of whether the sales of spirituous liquor are made under a restaurant license issued pursuant to this section or under any other license that has been issued for the premises pursuant to this article.

Declaration:

I, (Print Name) ANDREA DAHLMAN LEWKOWITZ, declare under penalty of perjury that I am authorized to submit this application. I have read the contents and to the best of my knowledge believe all statements made on this application to be true, correct, and complete.

Signature: _____



MAKE A COPY OF THIS DOCUMENT AND KEEP IT WITH RECORDS REQUIRED BY THE STATE

OPENING ACTS

CRISPY WONTONS

Stuffed with krabmeat and cream cheese filling, studded with green onion and jalapeño, and served with headbanger dip swirled with eel sauce. You'll definitely wonton encore. (601cal.) 7.95



APPETIZER SAMPLER

All of our most famous opening acts on one plate! Crispy wontons, jalapeño poppers, egg rolls and TNT shrimp served with headbanger and sweet chili dip, both swirled with eel sauce. (1045cal.) 14.95

TUNA TATAKI *

Red Tuna lightly seared, sliced, drizzled with our savory Agedashi sauce and finished with a sprinkle of sesame seeds. (209 cal.) 8.95



HEADBANGER SHRIMP

Juicy shrimp fried to a golden crunch, drizzled in our signature spicy-sweet creamy headbanger sauce and a sprinkle of sesame seeds (462cal.) 6.95

T.N.T. SHRIMP

It's dy-na-mite. Crispy shrimp tempura drizzled with headbanger sauce, savory eel sauce and a sprinkle of sesame seed confetti. Boom. (480cal.) 7.95

STAGE DIVERS

Japanese style Crispy Panko chicken bites ready to take the dive in to our headbanger, creamy ginger and sweet chili dipping sauces. (725cal.) 9.95



JALAPEÑO POPPERS *

Fresh jalapeños stuffed with crab stick and cream cheese and fried to perfection. Served with headbanger dip swirled with eel sauce for extra pop. (492cal.) 6.95

EGG ROLLS

A classic. Fried crispy and served with sweet chili dip and a dash of eel sauce. (401cal.) 6.95

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. (495cal.) 9.95



EDAMAME

Soybeans steamed in their pods and lightly salted. Eat 'em with your fingers. (380cal.) 4.95

MISO SOUP

Briny miso broth with seaweed, green onions and tofu. (35cal.) 2.95



GREATEST HITS
CHOSEN BY THE FANS

* 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.

SPICY GLUTEN-FREE VEGAN

GREEN ROOM

AHI TUNA SALAD*

Open wide and say AHI. Just-seared tuna slices, cucumber, avocado and strawberries piled on spring greens, topped with ponzu, sesame seeds and your choice of sweet chili or house made ginger dressing. (417cal.) 11.95

SPICY SASHIMI SALAD*

Three sashimi rockstars - red tuna, salmon, and yellowtail - crab stick and cucumber piled up on spring greens, topped with ponzu, sriracha, eel sauce, and your choice of sweet chili or house made ginger dressing. (451cal.) 12.95

CUCUMBER SALAD

Cool as a... You get it. Cukes and crab stick glazed with sweet chili and ponzu sauce, piled on spring mix, topped with sesame seeds. (133cal.) 4.95

SEAWEED SALAD

Sweet and savory wakame seaweed on spring mix. (137cal.) 4.95

GINGER SALAD

Chopped romaine with a sweet, refreshing, house made ginger dressing topped with shredded carrots and sesame seeds. (245cal.) 2.95

HIBACHI BACK STAGE

GRILLED TO ORDER, VIP-STYLE.

SOLOS

Served with soup or salad, side of fried rice, vegetables and yum-yum sauce

CHICKEN (1417cal.) 13.95

FILET MIGNON (1344cal.) 19.95

SHRIMP (1163cal.) 16.95

LOBSTER (1176cal.) 24.95



ROCKIN' SIDES

FRIED RICE (616cal.) 4.95

Add Chicken (94cal.) +3.00

Add Shrimp (40cal.) +4.00

Add Filet Mignon (96cal.) +5.00

VEGETABLES (264cal.) 4.95

WHITE RICE (340cal.) 2.50

COMBOS

Served with soup or salad, fried rice, vegetables and yum-yum sauce

VEGETABLES & FRIED RICE (Served with soup or salad) (880cal.) 9.95

CHICKEN & FILET MIGNON (1381cal.) 17.95

CHICKEN & SHRIMP (1290cal.) 15.95

SHRIMP & FILET MIGNON (1254cal.) 18.95

CHICKEN, SHRIMP & FILET MIGNON (1441cal.) 24.95

LOBSTER & FILET MIGNON (1327cal.) 32.95

CHICKEN & LOBSTER (1363cal.) 28.95

SHRIMP & LOBSTER (1236cal.) 29.95

KIDS ROCK

FOR MINI-ROCKERS (12 AND UNDER) ONLY.

CRISPY SHRIMP

TEMPURA & FRENCH FRIES Served with ketchup. (505cal.) 5.95

CLASSIC CHICKEN

NUGGETS & FRENCH FRIES Served with ketchup. (573cal.) 5.95

CHICKEN TERIYAKI

& FRIED RICE

Served with yum-yum sauce. (966cal.) 7.95

FILET MIGNON

TERIYAKI & FRIED RICE Served with yum-yum sauce. (930cal.) 9.95

HEADLINERS

SERVED WITH GINGER AND WASABI.
ALL ROLLS CAN BE MODIFIED.
ADDITIONAL CHARGES MAY APPLY.

NOT A FAN OF SEAWEED?
TRY IT ON SOY PAPER! +\$4

AXL ROLL

(FRIED) Shrimp tempura, salmon and cream cheese inside, fully fried, topped with spicy mayo, eel sauce and crunchy flakes. Named for a true rocker—our founders' son. (\$95cal) 12.95

BRITISH INVASION ROLL

Shrimp tempura, crab stick, cream cheese and cucumber inside, smothered salmon, baked and avocado outside, topped with sweet chili, eel sauce and sesame seeds. All-time cover-worthy. (745cal) 12.95

CROWD SURFER ROLL

Spicy. Sushi. Sauce. Magic. Shrimp tempura and spicy tuna inside, red tuna and jalapeño outside, topped with spicy mayo, sweet chili, eel sauce and crunchy flakes. (\$92cal) 12.95



ELECTRIC ROLL

Capin seasoned crawfish, cream cheese, crab stick inside, baked testament and jalapeños outside, topped with spicy mayo, sweet chili and eel sauce. Try not to eat it too fast. (815cal) 12.95

GOOD TIMES ROLL

Make it hot. Shrimp tempura, crab stick and spicy mayo inside, avocado outside, topped with sweet chili, eel sauce and sesame seeds. (\$90cal) 12.95

GROUPIE ROLL

You can always get what you want—if it's spicy tuna, shrimp tempura, cream cheese, avocado and cucumber topped with crab stick, spicy mayo, sweet chili and eel sauce. (\$87cal) 12.95

JAILHOUSE ROLL

(FRIED) Shrimp tempura and cream cheese inside, fully fried, then topped with Capin-seasoned crawfish, spicy mayo, eel sauce and crunchy flakes. The King would approve. (\$79cal) 12.95

JAM BEEH ROLL

Gang's all here. Yellowtail and spicy mayo inside, red tuna and crab stick outside, topped with sweet chili, eel sauce and sesame seeds. (\$130cal) 12.95

LEGENDS ROLL

Lighten events heavy menu. Soft-shell crab tempura and crab stick inside, avocado outside, topped with mango-jalapeño-spring mix salad in sweet chili dressing and drizzled with eel sauce. (\$64cal) 14.95

METALHEAD ROLL

Eater delicious. Shrimp tempura and cream cheese inside, crab stick outside, topped with spicy mayo, eel sauce and crunchy flakes. (\$44cal) 12.95

PUNK ROCK ROLL

Shrimp tempura, spicy tuna, cream cheese inside, baked tuna outside, topped with strawberry-avocado-jalapeño-cucumber salad, sweet-chili puny dressing, spicy mayo and eel sauce. So unusual. So tasty. (770cal) 13.95



PYRO ROLL

Blow it up! Shrimp tempura inside, topped with baked testament, spicy mayo, eel sauce, and crunchy flakes. (\$70cal) 12.95



REGGAE ROLL

Because it doesn't have to be rock, to be rock-n-roll. Crab stick and Capin-seasoned crawfish inside, shrimp and avocado outside, with spicy mayo and sweet chili. (431cal) 12.95

SHARP DRESSED ROLL

Lotus leaf tempura inside, crab stick outside, topped with fried crab stick, spicy mayo and eel sauce. Fancy. (\$52cal) 12.95

SUNSET STRIP ROLL

Shrimp tempura and cucumber inside, shrimp, crab stick and avocado outside—Hollywood-style. Topped with spicy mayo, eel sauce and crunchy flakes. (\$55cal) 12.95

SWEET HOME ALABAMA ROLL

(FRIED) A tribute to our first restaurant in Mobile. Smoked salmon, crab stick, cream cheese and avocado inside, fully fried, topped with spicy mayo, eel sauce and crunchy flakes. (\$68cal) 12.95

THE EXPERIENCE ROLL

Shrimp tempura, cream cheese and cucumber inside, sliced mango outside, topped with sweet chili and eel sauce. Psychedelic. (\$78cal) 12.95

THRILLER ROLL

(FRIED) Scary good. Shrimp tempura and cream cheese inside, fully fried, then topped with baked testament, spicy mayo, eel sauce and crunchy flakes. (\$44cal) 12.95

TOUR BUS ROLL

(BAKED) Surf n' turf. Spicy tuna, crab stick, cream cheese inside, topped with seasoned fillet of salmon, jalapeño, spicy mayo, sweet chili, eel sauce, sriracha, and crunchy flakes—Totally baked. (\$78cal) 14.95

UNPLUGGED

Three fishless fish (red tuna, yellowtail, salmon) collaborated with crab stick and avocado wrapped in cucumber peel with sweet chili, ponzu, eel sauce and sesame seeds. Rice-Brew. (277cal) 12.95

VELCRO PYSMIES ROLL

(FRIED) One of our favorite rock bands of all time! Red tuna, crab stick and cream cheese inside, fully fried, then topped with spicy mayo, eel sauce and crunchy flakes. (76cal) 12.95

VIP ROLL

(FRIED OR BAKED) Shrimp tempura, crab stick, cream cheese inside, fully fried OR baked, with Capin-seasoned crawfish, baked salmon, jalapeño, spicy mayo, sweet chili, eel sauce and crunchy flakes. (From the line). (\$70cal/80cal) 12.95



VOLCANO ROLL

California roll topped with baked testament, spicy mayo, eel sauce, crunchy flakes and fully baked. (494cal) 15.95

CLASSICS

SERVED WITH GINGER AND WASABI

SPICY CRAWFISH ROLL

Capin-seasoned crawfish inside, topped with spicy mayo. (220cal) 7.95

SPICY SHRIMP ROLL

Shrimp tempura, crab stick, cucumber, avocado inside, topped with spicy mayo and eel sauce. (\$97cal) 7.95

SHRIMP TEMPURA ROLL

Shrimp tempura, cucumber, avocado inside, topped with eel sauce. (\$81cal) 6.95

CALIFORNIA ROLL

Crab stick, avocado, cucumber inside. (291cal) 6.95

RAINBOW ROLL

California roll inside, red tuna, fresh salmon, yellowtail and avocado outside, topped with sesame seeds. (\$78cal) 10.95

SPIDER ROLL

Soft-shell crab tempura, cucumber, avocado, spring mix inside, topped with sweet chili and eel sauce. (\$24cal) 10.95

JAPANESE BAGEL ROLL

Smoked salmon and cream cheese inside. (\$40cal) 7.95

VEGGIE ROLL

Cucumber, avocado, spring mix inside. (\$83cal) 4.95

SALMON ROLL

(ORIGINAL OR FRIED) Fresh salmon inside, topped with spicy mayo and eel sauce. (\$73cal/82cal) 7.95

SPICY TUNA ROLL

Chopped spicy red tuna inside, topped with spicy mayo. (123cal) 2.95

EEL ROLL

Baked eel and avocado inside, topped with eel sauce. (59cal) 1.95

RAW TRACKS

	REGULAR (ON RICE) 2 PC.	SASHIMI (SUSHI) 6 PC.
RED TUNA	(60cal) 5.95	(60cal) 4.95
FRESH SALMON	(22cal) 3.95	(60cal) 4.95
YELLOWTAIL	(60cal) 5.95	(60cal) 4.95
SMOKED SALMON	(60cal) 5.95	(60cal) 4.95
UNAGI (EEL)	(60cal) 5.95	(60cal) 4.95

AFTER PARTY

FOR THE ON THE LINE WE CHECKED

CHEESECAKE

(ORIGINAL OR FRIED) Creamy slice of traditional cheesecake drizzled with chocolate and caramel, topped with whipped cream and strawberries. Not-so-traditional? Get it fully fried. (222cal/444cal) 6.95. Add a scoop of vanilla ice cream. (100cal) +2.95

HALL OF FAME BROWNIES

A towering stack of golden-fried brownie slices, vanilla ice cream, topped cream, chocolate and caramel swirls—with a cherry on top. (312cal) 6.95



Dine Out Loud

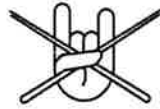
THIS IS THE ORIGINAL RUSH-PUNCH DINING EXPERIENCE FOUNDED ON GREAT FOOD, TRUE LOVE AND ROCK 'N' ROLL—THREE PASSIONS THAT BRING PEOPLE TOGETHER. THANKS TO OUR LEGENDARY CHEF AND FANS LIKE YOU, WE'VE GROWN WITH ONE HEART. AS A RESTAURANT IN 2015, THE DREAM OF ENTERTAINING ROCK 'N' ROLL LOVERS LANCE AND GROW—IS NOW A BOOMING FRANCHISE BRAND PERFORMING LIVE ACROSS 30+ CITIES IN SEVEN NORTH-EAST STATES (AND COUNTING). FOR THOSE ABOUT TO ORDER, WE SALUTE YOU.

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PERFORMERS WANTED:
VISIT WWW.RUSHROCKNROLL.COM/CHRYTOGROW
OR CALL 1-888-999-2389 FOR FRANCHISE OPPORTUNITIES

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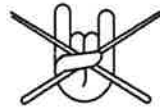
BEER

BUDWEISER	KING OF BEERS	\$3
BUD LIGHT	LIGHTWEIGHT KING	\$3
MILLER LITE	FEATHERWEIGHT KING	\$3
MICHELOB ULTRA	FLYWEIGHT KING	\$3.5
HONEYBIRD <i>(Flyway)</i>	HONEY BLONDE ALE	\$5
EARLYBIRD	IPA	\$5
SAPPORO	JAPANESE LAGER	\$4
KIRIN	JAPANESE LAGER	\$4
WHITE CLAW	BLACKCHERRY/RASPBERRY	\$4

ON TAP

LAGUNITAS	IPA	\$6
JUICY HAZE- <i>NEW BELGIUM</i>	IPA	\$6
OATMEAL STOUT - <i>BIKE RACK</i>	TART	\$6.50
EAST SIXTH HUSTLE	BLONDE	\$6
BLUEWING- <i>FLYWAY</i>	BLUEBERRY WHEAT	\$6
HIBISCUS CIDER	CIDER	\$6
SAPPORO	JAPANESE PREMIUM LAGER	\$6
THE HUNTER- <i>LOST FORTY</i>	OKTOBERFEST	\$6

ROCKNROLL **SUSHI**



SAKE

SHO CHIKU BAI	SMALL - \$8	LARGE - \$12
TY KU SILVER	SMALL \$10	LARGE - \$14
MOMO KAWA ORGANIC	SMALL \$11	LARGE - \$16
HANA AWAKA SPARKLING FLOWER		LARGE - \$13
MOMO KAWA SILVER	SMALL \$10	LARGE - \$14

WINE ME

		GLASS	BOTTLE
TERCOS	MALBEC	\$8	\$28
THREE HENRY'S	PINOT NOIR	\$8	\$28
PRA VINERA	CABERNET SAUVIGNON	\$9	\$32
MILOU	ROSE	\$8	\$28
RAPTOR RIDGE	PINOT GRIS	\$10	\$32
THREE HENRY'S	CHARDONNAY	\$8	\$28
LE COUER DE LA REINE	SAUVIGNON BLANC	\$9	\$28
MERCAT CAVA	BRUT	\$9	\$32
MASOTTINA	PROSECCO-6.5OZ BOTTLE		\$11



ROCK-TAILS

GEISHA GONE WILD J Rieger Vodka, Routin Blanc Vermouth, Bitter Truth Peach Bitters, matcha simple syrup, Lemon Juice, Shaken, Served Up - \$8

TOKYO 75 J Rieger Gin, Giffard Ginger Liqueur, Mercat Cava Brut, lemon juice, Shaken & Served Up \$8

DAWN PATROL Lunazul Blanco Tequila, OJ, Splash of Grenadine, Rocks \$7

BUILT IN TANLINES Plantation OG Dark Rum, Giffard Pineapple Liqueur, Bitter Truth Peach Bitters, Lime Juice, Shaken & Served Up - \$8

ROCK YOU LIKE A Plantation 3 Star Rum, Plantation OFTD Rum, Giffard Passion Fruit and Grenadine, Orange Juice, Lime Juice, Rocks - \$9

THE ELDER Rocktown Vodka, Giffard Wild Elderflower Liqueur, Lime Juice, Shaken & Served Up or on the Rocks - you call it - \$8

SMELLS LIKE ADULT SPIRITS Rocktown Vodka, J Rieger Gin, El Dorado 3 Rum, Giffard Triple Sec, Giffard Framboise, Lemon Juice, Soda, Rocks - \$9

OLD FASHIONED ROCK N ROLL Rittenhouse Rye Whiskey 100, Bitter Truth Orange Bitters, Simple Syrup, Luxardo Cherry. Classic \$11

LANDSLIDE Pinnacle Whipped Vodka, Kahlua, & Bailey's on the rocks \$8

ROCK N COKE Rocktown Bourbon & Coke, squeeze of lime \$8

ACE OF SPADES Shot of Jack and Bottle of Bud \$8

MULES ON PARADE!

BACK IN THE USSR Rocktown Vodka, Lime Juice, Ginger Beer - \$8

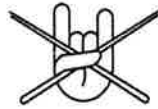
LA GRANGE Lunazul Blanco Tequila, Lime Juice, Ginger Beer - \$8

GIMME THREE STEPS Old Grandad Bourbon, Lime Juice, Ginger Beer - \$8

COLD GIN TIME AGAIN J Rieger MW Gin, Lime Juice, Ginger Beer - \$8

RIDER ON THE STORM Plantation OG Dark Rum, Lime Juice, Ginger Beer \$8





Old Fashioned RocknRoll

In Mixing Glass

2.5 oz Rittenhouse Rye 100

.5 oz Simple Syrup

Dash Orange Bitters

Fill with ice and mix with spoon

Strain in Rocks Glass

Add 3 ice cubes, luxardo cherry, orange peel

The Elder

2 oz RockTown Vodka

.5 oz Elderflower Liqueur

.5 oz Simple Syrup

1 oz Lime Juice

Shake over ice

Serve in Martini Glass

Landslide

1 oz Pinnacle Whipped Vodka

1 oz Kahlua

1 oz Baileys

Mix over ice and pour into rocks glass

Dawn Patrol

2 oz Lunazul Tequila

Fill with OJ

Splash of Grenadine

Collins glass on the rocks

ROCKNROLL **SUSHI**

ROCKTAILS

GINNY HENDRIX

Hendrick's® Gin, fresh muddled strawberries and agave, garnished with a lime wheel and a fresh strawberry. (174 cal) 13.00

SPICY STRAWBERRY & CUCUMBER MARGARITA

Milagro® Tequila, Finest Call® premium triple sec, agave, muddled cucumber & strawberry. Served with a Tajin® rim, garnished with a lime wheel and a jalapeño slice. (154 cal) 13.00

TEEN SPIRIT

Malibu® Coconut Rum, Sailor Jerry's® Spiced Rum, St. Germain®, lime juice, Finest Call® Blue Curaçao and agave. Topped off with Sprite®, garnished with a cherry. (241 cal) 13.00

CHERRY BLOSSOM LEMONADE

Tito's® Handmade Vodka, Passion Fruit REÀL®, lemon, Finest Call® simple syrup, splash of Sprite® and a grenadine float, garnished with a lemon wheel and cherry. (172 cal) 11.00

GIRL BAND

Milagro® Tequila, muddled strawberries, Prickly Pear REÀL®, Coco REÀL®. Served with a purple sugar rim, garnished with a cherry. (230 cal) 12.00

BLACKBERRY SMOKE

Knob Creek® Bourbon Whiskey, sweet tea, lemon juice and Blackberry REÀL®, garnished with a lemon wheel. (212 cal) 12.00



SAKE COCKTAILS

SAKE MULE

Sake, ginger ale, fresh lime juice and Finest Call® simple syrup. Served on the rocks, garnished with a lime wedge and pickled ginger. (122 cal) 8.00

SAKE MITA

Sake and margarita mix. Served on the rocks, garnished with a salt rim and lime wheel. (184 cal) 9.00

SAKE FIREFLY

Sake and sweet tea. Served on the rocks, garnished with a lemon wheel. (120 cal) 8.00

SAKE BOMB

Shot of sake and a pint of Kirin Ichiban or Sapporo. (212 cal) 10.00

THE SOUTHSIDE

Sake, muddled mint leaves and Finest Call® simple syrup, lemon juice and lime juice, garnished with a lemon wheel and mint leaf. (217 cal) 11.00

WARMED UP CHEF

Sake, Red Bull® Energy Drink, Lychee REÀL®, Finest Call® simple syrup, lemon juice, garnished with a sprig of mint. Served with a Red Bull® sidecar. (220 cal) 12.00

PARADISE ISLAND

Sake, Finest Call® simple syrup, lemon juice, Lychee REÀL® topped with Red Bull® Tropical Edition, garnished with a lemon wheel. Served with a Red Bull® sidecar. (219 cal) 13.00

WARMED UP BUTT

Sake, Finest Call® simple syrup, lime juice, Blueberry REÀL® topped with Red Bull® Coconut Edition, garnished with a lime wheel. Served with a Red Bull® sidecar. (226 cal) 12.00



BEER, WINE, SAKE

PLEASE ASK YOUR SERVER ABOUT
OUR BEER, WINE, AND SAKE OPTIONS.

COCA COLA SOFT DRINKS

(0 - 120 cal) 2.99



SOFT DRINKS

Please ask your server about our
other soft drink options.

RED BULL

Energy Drink, Tropical Edition,
Coconut Edition (110 - 160 cal) 5.00

ICED TEA - UNSWEETENED OR SWEET

(0 - 200 cal) 2.99

BOTTLED WATER

(0 cal) 2.99



MOCKTAILS

LYCHEE SOUR

Lychee REAL®, fresh lime juice and lemon juice.
Topped with Sprite®, garnished with a lime wheel.
(148 cal) 5.00

DESERT ROSE

Passion Fruit REAL®, Red Bull® Energy Drink,
fresh lime juice, garnished with a lime wheel.
Served with a Red Bull® sidecar.
(184 cal) 10.00

2,000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information available upon request.
Please drink responsibly. Reference to third parties made by name, trademark, or otherwise does not constitute or imply affiliation or endorsement of
any goods or services offered by RNR Rock N Roll Sushi. All third party trademarks or trade names are property of their respective owners.