

COLD APPETIZERS

GARDEN

PREMIUM BLACK EDAMAME	6.5
SPICY CUCUMBER SUNOMONO	6.5
ORGANIC GARDEN SALAD yuzu ginger dressing	12
SEAWEED SALAD plum ginger dressing	12

SEA

FLUKE KUMQUAT* yuzu vinaigrette	21.5
HAMACHI SERRANO* garlic, yuzu ponzu	21.5
SEARED ALBACORE* ponzu, crispy onions	19.5
OCTOPUS CRUDO* yuzu kosho, olive oil, lemon, okinawa sea salt	19
TORO CARPACCIO* truffle soy, kizami wasabi, oscietra caviar	43
YELLOWTAIL DICED CHILES* olive oil, ginger, ponzu	20.5

HOT APPETIZERS

GARDEN

BRUSSELS SPROUT CHIPS truffle oil, salt	10
SHISHITO JAPANESE PEPPERS oyster sauce, garlic, sesame oil	11
MIXED VEGETABLE TEMPURA daikon, ginger	13

SEA

BAKED COD sweet miso	26
POPCORN SHRIMP TEMPURA miso glazed	21.5
"HANABI"* (4pc.) spicy tuna or avocado on crispy rice	16.5 / 12.5
SEABASS SLIDERS panko crust, tonkatsu tartar	17.5

FARM

JAPANESE FRIED CHICKEN "TATSUTA-AGE"	13.5
AMERICAN WAGYU POTSTICKER "GYOZA"	19.5
A-5 JAPANESE WAGYU BEEF "ISHI-YAKI"*	66
GRILLED LAMB CHOPS* ginger, soy, garlic	15
BEEF RIBEYE WRAPPED ASPARAGUS	19

KATANA'S ROBATA SKEWERS

CHICKEN & GREEN ONION yakitori sauce	5
AMERICAN WAGYU BEEF* black pepper sauce	10
ALASKAN COD yakitori sauce	4

ENTREES

cooked over Japanese Bincho charcoal

PRIME RIB EYE STEAK "JAPONAIS"* (14oz) japanese style potatoes, garlic green beans	49
"JI-DORI" FREE RANGE CHICKEN teriyaki glaze with grilled asparagus, mashed potatoes	29
FILET MIGNON* (8oz) ginger teriyaki sauce, mashed potatoes, sauteed garlic beans	45
GRILLED SALMON* wasabi yuzu creme fraiche, blood orange, fennel	29

*Consuming raw or uncooked meats, fish, shellfish, and egg products may increase the risk of food borne illness.

ROKU SIGNATURE STYLE SUSHI/SASHIMI

SUSHI PLATE* 24

YELLOWTAIL, TUNA, SALMON,
SHRIMP, ALBACORE
& BAKED CRAB OR SPICY TUNA CUT ROLL

DELUXE SUSHI PLATE* 38

SUSHI PLATE + SCALLOP, FLUKE,
TORO JALAPEÑO CUT ROLL

	sushi 2pc	sashimi 4pc
ALBACORE* (SHIRO MAGURO)	7.5	15
CRAB (KANI)	8.5	17
FRESHWATER EEL (UNAGI)	9.5	19
FLUKE* (HIRAME)	8	16
JAPANESE SCALLOP* (HOTATE)	10.5	21
OCTOPUS* (TAKO)	8	16
SALMON EGG* (IKURA)	8.5	17
SALMON* (SAKE)	8	16
SEA URCHIN* (UNI)	mkt	mkt
SHRIMP (EBI)	7	14
TUNA BELLY* (TORO)	20	40
TUNA* (MAGURO)	9	18
WAGYU*	mkt	mkt
YELLOWTAIL* (HAMACHI)	8.5	17

SIGNATURE ROLLS

BAKED CRAB HANDROLL soy paper	11.5
CRUNCHY SPICY TUNA TEMPURA* (8pc) avocado	16.5
KATANA* (8pc) spicy tuna, shrimp tempura topped, with tuna & yellowtail	19.5
TUNA JALAPENO* (8pc) spicy tuna, avocado topped with tuna sashimi, yuzu olive oil, cilantro	20
WHITE LOTUS* (8pc) popcorn shrimp tempura, avocado topped with albacore, crispy onions, wasabi truffle soy	21.5

ROLLS cut

SPICY TUNA* (6pc)	9.75
SPICY SCALLOP* (6pc)	9.75
CALIFORNIA w/crab, avocado (6pc)	9.75
EEL AVOCADO (6pc)	12
POPCORN SHRIMP TEMPURA w/ jalapeno or asparagus (6pc)	12.5
TORO & JALAPENO* (6pc)	15
SOFTSHELL CRAB w/sprouts, avocado, cucumber (5pc)	16

SOUPS, NOODLES & RICE

MISO SOUP / SPICY MISO SOUP	6 / 6.5
HAKATA RAMEN spicy miso pork broth	16.5
CHICKEN FRIED RICE	14.5
SPICY PORK BELLY KAKUNI FRIED RICE	17.5

SPECIALTY COCKTAILS

ROKU'S FUSION	13
Svedka Vodka, Pineapple, Honeydew Cantaloupe, Watermelon	
GINGER LYCHEE MOJITO	14
Captain Morgan White Rum, Mint, Lychee, Ginger, Lime Juice, Pyrat XO Rum Float	
SMOKIN' YUZU	14
Xicaru Mezcal, Agave Nectar, Yuzu Juice, Grapefruit Juice	
MATCHA MULE	14
Green Tea Infused Beluga Noble Vodka, Wild Flower Honey, Lemon, Fresh Ginger	
THE ISH	15
Grey Goose Vodka, Shishito Peppers, Cyan, Passion Fruit, L'Orgeat, Lemon Juice	
GINGER SNAP	15
Woodinville Bourbon, Ginger, Peychaud's Bitters, Lemon, Mint	
SENGHA SOUR	14
Patron Silver, Averna Amaro, Lemon, Thai Basil, Matcha Infused Syrup	
DAILY DOSE	14
Tanqueray Gin, Acai, Cucumber, Choya Plum Wine, Lime	
EVERYTHING ZEN	14
Ciroc Vodka, Nigori Sake, Strawberries, Sage, Fresh Lemon Juice	
HEAT OF THE DRAGON	15
Casamigos Silver Tequila, Cointreau, Lime, Kumquat, Serrano	

BEER

BOTTLES	SM	LG
KIRIN ICHIBAN	7	10
ASAHI SUPER DRY	7	10
SAPPORO	7	10
SAPPORO LIGHT	7	
HIACHINO WHITE ALE	12	
ECHIGO STOUT	10	
SEASONAL BEER ON TAP		

WHITE WINES BY THE GLASS

OYSTER BAY	11	44
Sauvignon Blanc, Marlborough, 2018		
DUCK HUNTER	13	52
Sauvignon Blanc, Marlborough, 2017		
OYSTER BAY	11	44
Chardonnay, Marlborough, 2018		
AU JUS	14	56
Chardonnay, Monterey, 2017		
ANTERRA	10	40
Pinot Grigio, Italy, 2014		
CHATEAU LA GORDONNE	13	52
Rose, France NV		

RED WINES BY THE GLASS

BAROSSA VALLEY GSM	10	40
Blend, Australia		
ANONYMOUS	16	64
Blend, Napa Valley		
CASTLE ROCK	14	56
Pinot Noir, Russian River, Sonoma, 2013		
IRIS	17	68
Pinot Noir, Sonoma Coast		
SIMI	14	56
Merlot, Sonoma County, 2015		
SERIAL	14	56
Cabernet Sauvignon, Paso Robles, 2017		
JUSTIN	18	72
Cabernet Sauvignon, Paso Robles, 2017		

CHAMPAGNE & SPARKLING WINES

DOMAINE CHANDON 1/2 BOTTLE	14
Sparkling Wine, California NV	
POMMERY 1/2 BOTTLE	26
Champagne, France NV	

SAKE

premium cold sake by the glass & carafe	4oz	12oz
EIKO FUJI HONKARA	9	24
SHICHI HON YARI		
SEVEN SPEARSMAN, JUNMAI	11	27
YUKI NO BOSHA	13	35
CABIN IN THE SNOW, JUNMAI GINJO		
DEWAZAKURA DEWASANSAN	14	39
GREEN RIDGE, JUNMAI GINJO		
KUBOTA HEKIJU	18	51
EMERALD DREAMS, JUNMAI DAIGINJO		
KEN SWORD, DAIGINJO	22	63
DASSAI 23 OTTER FEST	28	81
JUNMAI DAIGINJO		
OTHER SAKE		
TYKU CUCUMBER	10	27
OZEKI NIGORI	10	
OZEKI GO HOT SAKE	8	13