

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

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
CHILEAN SEA BASS yakitori sauce	6.5

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	14
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	15
Xicaru Mezcal, Agave Nectar, Yuzu Juice, Grapefruit Juice	
MATCHA MULE	15
Green Tea Infused Beluga Noble Vodka, Wild Flower Honey, Lemon, Fresh Ginger	
DAILY DOSE	14
Tanqueray Gin, Acai, Cucumber, Choya Plum Wine, Lime	
SENGHA SOUR	15
Patron Silver, Averna Amaro, Lemon, Thai Basil, Matcha Infused Syrup	
EVERYTHING ZEN	15
Ciroc Vodka, Nigori Sake, Strawberries, Sage, Fresh Lemon Juice	
COCO BLOSSOM	14
Ketel One Botanical Cucumber & Mint, Coconut, Orange Blossom, Fresh Lime	
GINGER SNAP	15
Woodinville Bourbon, Ginger, Peychaud's Bitters, Lemon, Mint	
HEAT OF THE DRAGON	15
Casamigos Silver Tequila, Cointreau, Lime, Kumquat, Serrano	

BEER

DRAFT

SAPPORO 16 OZ	9
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BOTTLES	12OZ	22OZ
KIRIN	7	10
ASAHI	7	10
SAPPORO	7	10
SAPPORO LIGHT	8	

WHITE WINES BY THE GLASS

OYSTER BAY	12	40
Sauvignon Blanc, 2016		
MARTIN RAY	14	42
Sauvignon Blanc, 2018		
MERSOLEIL	19	57
Chardonnay, 2017		
AU JUS	15	45
Chardonnay, 2017		
ANTERRA	11	40
Pinot Grigio, 2014		

RED WINES BY THE GLASS

UNSHACKLED	15	45
Blend, 2018		
EXCELSIOR	12	40
Cabernet Sauvignon, 2018		
NAPA CELLARS	19	57
Cabernet Sauvignon, 2016		
MEIOMI	13	40
Pinot Noir, 2017		
LOUIS LATOUR	15	45
Pinot Noir, 2017		

CHAMPAGNE & SPARKLING WINES

SCHRAMSBERG BLANC DE BLANC	20	60
Sparkling Wine, 2016		
ZONIN PROSECCO	11	40
NICOLAS FEUILLATE	22	66
Brut Champagne NV		

SAKE

premium cold sake by the glass & carafe

	4oz	12oz
EIKO FUJI HONKARA	9	23
DEWAZAKURA DEWASANSAN		
GREEN RIDGE JUNMAI GINJO	14	38
KEN SWORD DAIGINJO	22	62
DASSAI 23 OTTER FEST		
JUNMAI DAIGINJO	28	80
TYKU CUCUMBER	10	26
OZEKI NIGORI	10	
OTHER SAKE		
OZEKI GO HOT SAKE	8	13
PREMIUM HOT SAKE		
HAKUTSURU TOJI-KAN	12	19