

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
SALMON CARPACCIO* soy, truffle oil	22.5
YELLOWTAIL DICED CHILES* olive oil, ginger, ponzu	21

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
MISO EGGPLANT DENGAKU sweet miso	11
ROASTED CAULIFLOWER red dates, pine nuts	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
CHILEAN SEABASS truffle miso, spinach	38
FRIED CALAMARI charred jalapeno glaze	15.5

FARM

JAPANESE FRIED CHICKEN "TATSUTA-AGE"	13.5
AMERICAN WAGYU POTSTICKER "GYOZA"	19.5
BEEF RIBEYE WRAPPED ASPARAGUS	19
A5 JAPANESE WAGYU ISHYAKI	66

KATANA'S ROBATA SKEWERS

CHICKEN & GREEN ONION yakitori sauce	5
AMERICAN WAGYU BEEF black pepper sauce	10
JUMBO SHRIMP WRAPPED BACON chili garlic sauce	10
CHILEAN SEABASS yakitori sauce	6.5
BACON-WRAPPED SCALLOP sweet chili soy	9

*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* **28**

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

DELUXE SUSHI PLATE* **42**

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

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

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
LOBSTER GARLIC NOODLES udon, sesame, sake	39

SPECIALTY COCKTAILS

ROKU'S FUSION Vodka, Pineapple, Honeydew Cantaloupe, Watermelon	13
GINGER LYCHEE MOJITO White Rum, Mint, Lychee, Ginger, Lime Juice, Rum Float	14
SMOKIN' YUZU Mezcal, Agave Nectar, Yuzu Juice, Grapefruit Juice	14
OLD OSAKA Japanese Whiskey, Sugar, Black Walnut Bitters	17

BEER

BOTTLES

KIRIN ICHIBAN	7.5
ASAHI SUPER DRY	7.5
ASAHI SELECT	7.5
ASAHI BLACK	8
SAPPORO	7
SAPPORO LIGHT	7.5
HIACHINO WHITE ALE	12
ECHIGO	12
KIZAKURA KYOTO IPA	12
ORION	14

WHITE WINES BY THE GLASS

ANTERRA Pinot Grigio, Italy, 2014	10	40
DUCK HUNTER Sauvignon Blanc, Marlborough, 2019	13	52
CLOS PEGASE Sauvignon Blanc, Napa Valley, 2018	15	60
LANDMARK, OVERLOOK Chardonnay, Napa Valley, 2017	14	56
PATZ & HALL Chardonnay, Sonoma Coast, 2016	17	68
CHATEAU LA GORDONNE Rose, France NV 2018	14	56

RED WINES BY THE GLASS

BENTON-LANE Pinot Noir, Willamette Valley, Oregon, 2015	13	52
IRIS, 1849 Pinot Noir, Sonoma Coast, 2016	16	64
BAROSSA VALLEY ESTATE GSM, Barossa Valley, Australia, 2016	10	40
CHELSEA GOLDSCHMIDT, SALMON'S LEAP Merlot, Dry Creek Valley, Sonoma, 2016	12	48
DAOU Cabernet Sauvignon, Paso Robles, 2017	14	56
MOUNT VEEDER Cabernet Sauvignon, Napa Valley, 2016	18	72
DON DAVID, RESERVE, EL ESTECO Malbec, Calchaqui Valley, Argentina, 2017	12	48

CHAMPAGNE & SPARKLING WINES

LOUIS POMMERY Sparkling Wine, Healdsburg, CA Brut NV	13	52
POMMERY Champagne, Brut Royal, Reims France MV	26	104

SAKE

premium cold sake by the glass & carafe

	4oz	12oz
EIKO FUJI HONKARA	9	24
SHICHI HON YARI SEVEN SPEARSMAN, JUNMAI	11	29
YUKI NO BOSHA CABIN IN THE SNOW, JUNMAI GINJO	13	35
DEWAZAKURA DEWASANSAN GREEN RIDGE, JUNMAI GINJO	14	39
KUBOTA HEKIJU EMERALD DREAMS, JUNMAI DAIGINJO	18	51
KEN SWORD, DAIGINJO	22	63
DASSAI 23 OTTER FEST JUNMAI DAIGINJO	28	81
OTHER SAKE		
OZEKI NIGORI	10	52
OZEKI GO HOT SAKE		13