

COLD APPETIZERS

GARDEN

PREMIUM EDAMAME	7
SPICY CUCUMBER SUNOMONO	7
ORGANIC GARDEN SALAD yuzu ginger dressing	12
SEAWEED SALAD plum ginger dressing	13

SEA

FLUKE KUMQUAT* yuzu vinaigrette	21.5
HAMACHI SERRANO* garlic, yuzu ponzu	22
SEARED ALBACORE* ponzu, crispy onions	20
OCTOPUS CRUDO* yuzu kosho, olive oil, lemon,okinawa sea salt	19
TORO CARPACCIO* truffle soy, kizami wasabi, oscietra caviar	43
SEARED SALMON* togarashi crust, avocado, cilantro, jalapeno salad	21.5
YELLOWTAIL DICED CHILES* olive oil, ginger, ponzu	22

HOT APPETIZERS

GARDEN

BRUSSELS SPROUT CHIPS truffle oil, salt	10.5
SHISHITO JAPANESE PEPPERS oyster sauce, garlic, sesame oil	12
MIXED VEGETABLE TEMPURA	13
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	17/13
CHILEAN SEA BASS truffle miso, spinach	38

FARM

JAPANESE FRIED CHICKEN "TATSUTA-AGE"	13.5
AMERICAN WAGYU POTSTICKER "GYOZA"	19.5
A-5 JAPANESE WAGYU BEEF "ISHI-YAKI"* (2 oz)	60
GRILLED LAMB CHOPS* ginger, soy, garlic	15
BEEF RIBEYE WRAPPED ASPARAGUS	19

KATANA'S ROBATA SKEWERS

CHICKEN & GREEN ONION yakitori sauce	5.5
AMERICAN WAGYU BEEF* black pepper sauce	11
CHILEAN SEA BASS yakitori sauce	8

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

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)	8	16
CRAB (KANI)	9	18
FRESHWATER EEL (UNAGI)	9.5	19
FLUKE* (HIRAME)	8.5	17
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)	9.5	19
WAGYU*	mkt	mkt
YELLOWTAIL* (HAMACHI)	8.5	17

SIGNATURE ROLLS

BAKED CRAB HANDROLL soy paper	12
CRUNCHY SPICY TUNA TEMPURA* (8pc) avocado	17
KATANA* (8pc) spicy tuna, shrimp tempura topped, with tuna & yellowtail	20
TUNA JALAPENO* (8pc) spicy tuna, avocado topped with tuna sashimi, yuzu olive oil, cilantro	21
WHITE LOTUS* (8pc) popcorn shrimp tempura, avocado topped with albacore, crispy onions, wasabi truffle soy	22
GENSAI* (8pc) seared togarashi salmon, kizami wasabi, cucumber, jalapeno, avocado	22

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)	17
SOFTSHELL CRAB w/kaiware, avocado, cucumber	17

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

SOUPS, NOODLES & RICE

MISO SOUP / SPICY MISO SOUP	6 / 6.5
HAKATA RAMEN spicy miso pork broth	16.5
CHICKEN FRIED RICE	15.5

LUNCH SPECIALS 12-4PM

CUSTOM BENTO BOX*	19
with steamed rice & garden salad	

CHOOSE ONE:	CHOOSE ONE:
chicken	vegetable tempura
beef	spicy tuna cut roll
salmon	california cut roll
chicken katsu	4pc sashimi

DONBURI BOWLS*	
spicy tuna	21
chirashi	23

SPECIALTY COCKTAILS

PINEAPPLE FUSION	15
Captain Morgan Rum, Fresh Pineapple, Cinnamon Stick, Vanilla Bean, Brown sugar, Pineapple Juice	
GINGER LYCHEE MOJITO	15
Captain Morgan White Rum, Mint, Lychee, Ginger, Lime Juice, Pyrat XO Rum Float	
EASTERN PEAR	15
Svedka Vodka, Blueberries, Prickly Pear, Fresh Lemon Juice, Rosemary Infused Simple Syrup	
MATCHA MULE	15
Green Tea Infused Beluga Noble Vodka, Wild Flower Honey, Lemon, Fresh Ginger	
TOKI WARRIOR	17
Toki Japanese Whiskey, Orgeat, Cocchi americano, Aperol, Grapefruit Bitters	
SENCHA SOUR	15
Patron Silver, Averna Amaro, Lemon, Thai Basil, Matcha Infused Syrup	
EVERYTHING ZEN	15
Ciroc Vodka, Nigori Sake, Strawberries, Sage, Fresh Lemon Juice	
YUZU SPARKLER	15
Roku gin, Yuzu Puree, Fresh Lemon Juice, Champagne Float	

BEER

DRAFT

ASAHI SUPER DRY 12OZ	10
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BOTTLES

SAPPORO	8
KIRIN ICHIBAN	8
KIRIN LIGHT	8
ORION 22.3 OZ	15
BLUE MOON	8
BUD LIGHT	8
STELLA ARTOIS	8
MICHELOB ULTRA	8
HEINEKEN	8
DOGFISH HEAD 60MIN IPA	10
O'DOULS N/A	6

WHITE WINES BY THE GLASS

HONIG	15	55
Sauvignon Blanc, 2018		
OYSTER BAY	16	60
Sauvignon Blanc, 2019		
MER SOLEIL	16	60
Chardonnay, 2017		
CHALK HILL	16	60
Chardonnay, 2018		
CA'MONTINI	17	65
Pinot Grigio, 2018		
ROKU	14	50
Riesling, 2017		
LOOSEN BROS "DR.L"	15	55
Riesling, 2017		
FERRARI CARANO	15	55
Rosé, 2018		

RED WINES BY THE GLASS

ACHAVAL FERRER	15	55
Malbec, 2017		
JOSH CELLARS	16	60
Cabernet Sauvignon, 2017		
JUSTIN	19	75
Cabernet Sauvignon, 2017		
MEIOMI	17	65
Pinot Noir, 2017		
DIORA "LA PETITE GRACE"	19	75
Pinot Noir, 2017		

CHAMPAGNE & SPARKLING WINES

BOCELLI	14	50
Prosecco, NV		
DOMAIN CHANDON SPLIT 187ml	21	
Brut Champagne, NV		

SAKE

premium cold sake by the glass & carafe

JIZAKE JAPANESE COLD SAKE	5oz	10oz
NIHON SAKARI JUNMAI	12	24
OKUNOMATSU TOKUBETSU JUNMAI	18	36
SAWANOI JUNMAI GINJO	18	36
DASSAI 23 JUNMAI DAIGINJO	60	120
KIKUSUI CHRYSANTHEMUM WATER JUNMAI GINJO	20	40
OZEKI NIGORI	10	20
WAKATAKE ONIKOROSHI DEMON SLAYER JUNMAI DAIGINJO	25	50
KUBOTA HEKIYU JADE GALA JUNMAI DAIGINJO	40	80
OTHER SAKE		
HANA FUGA SPARKLING PEACH 250ML		28
HANA FUGA SPARKLING YUZU 250ML		28
CHOYA PLUM WINE 750ML	14	50
HOTARU SHOCHU FIREFLY 750ML	12	90
HITOTSUBU NO MUGI SHOCHU 750ML	13	100
SAKE BOMB	15	