

## COLD APPETIZERS

### GARDEN

<b>PREMIUM BLACK EDAMAME</b>	7
<b>SPICY CUCUMBER SUNOMONO</b>	7
<b>ORGANIC GARDEN SALAD</b>	12
yuzu ginger dressing	
<b>SEAWEED SALAD</b> plum ginger dressing	13

### SEA

<b>FLUKE KUMQUAT*</b> yuzu vinaigrette	21.5
<b>HAMACHI SERRANO*</b> garlic, yuzu ponzu	22
<b>SEARED ALBACORE*</b> ponzu, crispy onions	20
<b>OCTOPUS CRUDO*</b>	19
yuzu kosho, olive oil, lemon, okinawa sea salt	
<b>TORO CARPACCIO*</b>	43
truffle soy, kizama wasabi, oscietra caviar	
<b>YELLOWTAIL DICED CHILES*</b>	22
olive oil, ginger ponzu	

## HOT APPETIZERS

### GARDEN

<b>BRUSSELS SPROUT CHIPS</b> truffle oil, salt	10.5
<b>SHISHITO JAPANESE PEPPERS</b>	12
oyster sauce, garlic, sesame oil	
<b>MIXED VEGETABLE TEMPURA</b> daikon, ginger	13
<b>ROASTED CAULIFLOWER</b> red dates, pine nuts	13

### SEA

<b>BAKED COD</b> sweet miso	26
<b>POPCORN SHRIMP TEMPURA</b> miso glazed	21.5
<b>"HANABI"*</b> (4pc.) spicy tuna or avocado on crispy rice	17/13
<b>CHILEAN SEABASS</b> truffle miso, spinach	38

### FARM

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

## KATANA'S ROBATA SKEWERS

<b>CHICKEN &amp; GREEN ONION</b> yakitori sauce	5.5
<b>AMERICAN WAGYU BEEF*</b> black pepper sauce	11
<b>CHILEAN SEA BASS</b> yakitori sauce	7.5

## ENTREES

cooked over Japanese Bincho charcoal

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

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

## SIGNATURE ROLLS

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

## ROLLS cut

<b>SPICY TUNA*</b> (6pc)	9.75
<b>SPICY SCALLOP*</b> (6pc)	9.75
<b>CALIFORNIA</b> w/crab, avocado (6pc)	9.75
<b>EEL AVOCADO</b> (6pc)	12
<b>POPCORN SHRIMP TEMPURA</b> w/ jalapeno or asparagus (6pc)	12.5
<b>TORO &amp; JALAPENO*</b> (6pc)	17
<b>SOFTSHELL CRAB</b> w/sprouts, avocado, cucumber (5pc)	17

## SOUPS, NOODLES & RICE

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

## SPECIALTY COCKTAILS

<b>ROKU'S FUSION</b> Svedka Vodka, Pineapple, Honeydew Cantaloupe, Watermelon	15
<b>GINGER LYCHEE MOJITO</b> Captain Morgan White Rum, Mint, Lychee, Ginger, Lime Juice, Pyrat XO Rum Float	15
<b>SMOKIN' YUZU</b> Xicaru Mezcal, Agave Nectar, Yuzu Juice, Grapefruit Juice	15
<b>MATCHA MULE</b> Green Tea Infused Beluga Noble Vodka, Wild Flower Honey, Lemon, Fresh Ginger	15
<b>THE ISH</b> Grey Goose Vodka, Shishito Peppers, Cynar, Passion Fruit, L'Orgeat, Lemon Juice	15
<b>SENGHA SOUR</b> Patron Silver, Averna Amaro, Lemon, Thai Basil, Matcha Infused Syrup	15

## BEER

<b>DRAFT</b>		
<b>SAPPORO 16 OZ</b>		10
<b>SAKE BOMB</b>		15
<b>BOTTLES</b>	<b>12OZ</b>	<b>22OZ</b>
<b>ECHIGO-RICE MICRO BREW 500ML</b>	15	
<b>KIRIN ICHIBAN</b>	8	15
<b>KIRIN LIGHT</b>	8	15
<b>ASAHI</b>	8	15

## WHITE WINES BY THE GLASS

<b>OYSTER BAY</b> Sauvignon Blanc, Marlborough	12	48
<b>DANZANTE</b> Pinot Grigio, Delle Venezie, Italy	11	44
<b>RYDER ESTATE</b> Rosé, Central Coast	12	48
<b>J. LOHR "BAY MIST"</b> Riesling, Monterey County	11	44
<b>RODNEY STRONG "CHALK HILL"</b> Chardonnay, Sonoma County	13	52
<b>JORDAN</b> , Chardonnay, Russian River	18	72
<b>LAGUNA</b> , Chardonnay, Russian River	16	64

## RED WINES BY THE GLASS

<b>MER SOLEIL "BY CAYMUS"</b> Pinnot Noir, Santa Lucia Highlands	16	64
<b>MEIOMI</b> , California	15	60
<b>BELLACOSA</b> , Cabernet Sauvignon, Napa	16	68
<b>JUSTIN</b> Cabernet Sauvignon, Paso Robles	18	72

## SAKE

premium cold sake by the glass & carafe

	4oz	10oz
<b>HAKUTSURU JUNMAI</b>	8	16
<b>NIHON SAKARI JUNMAI</b>	10	20
<b>G JOY GENSHU</b>	14	28
<b>KATANA AIZU JUNMAI GINJO</b>	16	32
<b>KIKUSUI "CHRYSANTHEMUM WATER"</b> JUNMAI GINJO	17	34
<b>WAKATAKE ONIKOROSHI</b> "DEMON SLAYER" JUNMAI DAIGINJO	24	48
<b>JOTO "72 CLOCKS" HIROSHIMA</b>	25	50
<b>SUEHIRO KEN "THE SWORD"</b>	36	72

### OTHER SAKE

<b>HOUSE HOT SAKE CARAFE</b>		
<b>SHO CHIKU BAI NIGORI</b>	8	18
<b>MOON STONE ASIAN PEAR INFUSED</b>	10	22