

## COLD APPETIZERS

### GARDEN

<b>PREMIUM BLACK EDAMAME</b>	7
<b>SPICY CUCUMBER SUNOMONO</b>	7
<b>ORGANIC GARDEN SALAD</b> yuzu ginger dressing	12
<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> yuzu kosho, olive oil, lemon, okinawa sea salt	19
<b>TORO CARPACCIO*</b>	43
truffle soy, kizami 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> oyster sauce, garlic, sesame oil	12
<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> (14oz) japanese style potatoes, garlic green beans	49
<b>"JI-DORI" FREE RANGE CHICKEN</b> teriyaki glaze with grilled asparagus, mashed potatoes	29
<b>FILET MIGNON*</b> (8oz) ginger teriyaki sauce, mashed potatoes, sauteed garlic beans	45
<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
<b>SPICY PORK BELLY KAKUNI FRIED RICE</b>	17.5

## SPECIALTY COCKTAILS

<b>ROKU'S FUSION</b>	14
Svedka Vodka, Pineapple, Honeydew Cantaloupe, Watermelon	
<b>GINGER LYCHEE MOJITO</b>	14
Captain Morgan White Rum, Mint, Lychee, Ginger, Lime Juice, Pyrat XO Rum Float	
<b>SMOKIN' YUZU</b>	15
Xicaru Mezcal, Agave Nectar, Yuzu Juice, Grapefruit Juice	
<b>MATCHA MULE</b>	15
Green Tea Infused Beluga Noble Vodka, Wild Flower Honey, Lemon, Fresh Ginger	
<b>DAILY DOSE</b>	14
Tanqueray Gin, Acai, Cucumber, Choya Plum Wine, Lime	
<b>SENGHA SOUR</b>	15
Patron Silver, Averna Amaro, Lemon, Thai Basil, Matcha Infused Syrup	
<b>EVERYTHING ZEN</b>	15
Ciroc Vodka, Nigori Sake, Strawberries, Sage, Fresh Lemon Juice	
<b>COCO BLOSSOM</b>	14
Ketel One Botanical Cucumber & Mint, Coconut, Orange Blossom, Fresh Lime	
<b>GINGER SNAP</b>	15
Woodinville Bourbon, Ginger, Peychaud's Bitters, Lemon, Mint	
<b>HEAT OF THE DRAGON</b>	15
Casamigos Silver Tequila, Cointreau, Lime, Kumquat, Serrano	

## BEER

### DRAFT

<b>SAPPORO 16 OZ</b>	9
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<b>BOTTLES</b>	<b>12OZ</b>	<b>22OZ</b>
<b>KIRIN</b>	7	10
<b>ASAHI</b>	7	10
<b>SAPPORO</b>	7	10
<b>SAPPORO LIGHT</b>	8	

## WHITE WINES BY THE GLASS

<b>PAUL HOBBS CROSSBARN</b>	15	45
Chardonnay, Sonoma Coast 2018		
<b>GRGICH HILLS ESTATE</b>	17	51
Chardonnay, Napa Valley 2017		
<b>WILLIAM FEVRE</b>	19	57
Chardonnay, Chablis 2018		
<b>KIM CRAWFORD</b>	12	40
Sauvignon Blanc, Marlborough NZ 2019		
<b>GROTH VINEYARDS</b>	14	42
Sauvignon Blanc, Napa Valley 2017		
<b>PASCAL JOLIVET</b>	20	60
Sauvignon Blanc, Sancerre 2019		
<b>CHATEAU MINUTY "M"</b>	12	40
Rosé, Cotes De Provence 2019		

## RED WINES BY THE GLASS

<b>DAOU</b>	15	45
Cabernet Sauvignon, Paso Robles 2018		
<b>LOUIS MARTINI</b>	20	60
Cabernet Sauvignon, Napa Valley 2017		
<b>CROWN POINT ESTATE SELECTION</b>	33	99
Cabernet Sauvignon, Santa Barbara 2014		
<b>SIDURI</b>	15	45
Pinot Noir, Willamette Valley 2018		
<b>BELLE GLOS "DAIRYMAN"</b>	20	60
Pinot Noir, Russian River 2018		
<b>FRANCOIS LABET</b>	20	60
Pinot Noir, Bourgogne 2017		
<b>LES CADRANS DE LASSEGUE</b>	15	45
Blend, St. Emilion Grand Cru 2016		
<b>LE VOLTE DELL'ORNELLAIA</b>	19	57
Blend, Toscana 2016		

## CHAMPAGNE & SPARKLING WINES

<b>VAL D'OCA</b>	11	40
Prosecco, Veneto		
<b>SCHRAMSBERG BLANC DE BLANCS</b>	22	66
Sparkling, North Coast, 2017		
<b>TAITTINGER BRUT</b>	24	72
Champagne NV		

## SAKE

premium cold sake by the glass & carafe	4oz	12oz
<b>EIKO FUJI HONKARA</b>	9	23
<b>DEWAZAKURA DEWASANSAN GREEN RIDGE JUNMAI GINJO</b>	14	38
<b>KEN SWORD DAIGINJO</b>	22	62
<b>DASSAI 23 OTTER FEST JUNMAI DAIGINJO</b>	28	80
<b>TYKU CUCUMBER</b>	10	26
<b>OZEKI NIGORI</b>	10	
<b>OTHER SAKE</b>		
<b>OZEKI GO HOT SAKE</b>	8	13
<b>PREMIUM HOT SAKE HAKUTSURU TOJI-KAN</b>	12	19