

## 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
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:

chicken  
beef  
salmon  
chicken katsu

### CHOOSE ONE:

vegetable tempura  
spicy tuna cut roll  
california cut roll  
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		
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 HEKIJYU JADE GALA JUNMAI DAIGINJO	40	80
PREMIUM HOT SAKE		
TOJI-KAN "BREWER'S PRIDE"		23
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	