

COLD APPETIZERS

GARDEN

PREMIUM BLACK 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
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 daikon, ginger	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 SEABASS 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"*	66
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	7.5

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

*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)	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
SENSHI* (8pc) yellowtail, cucumber topped with avocado	19.5
GENSAI* (8pc) cucumber, jalapeno, avocado, topped with salmon & kizami wasabi	22
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	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/sprouts, avocado, cucumber (5pc)	17

SOUPS, NOODLES & RICE

MISO SOUP / SPICY MISO SOUP	6 / 6.5
HAKATA RAMEN spicy miso pork broth	16.5
CHICKEN FRIED RICE	15.5
SPICY PORK BELLY KAKUNI FRIED RICE	17.5

SPECIALTY COCKTAILS

ROKU'S FUSION	14
Vodka, Pineapple, Honeydew Cantaloupe, Watermelon	
GINGER LYCHEE MOJITO	14
Rum, Mint, Lychee, Ginger, Lime Juice, Pyrat XO Rum Float	
SMOKIN' YUZU	15
Mezcal, Agave Nectar, Yuzu Juice, Grapefruit Juice	
MATCHA MULE	15
Vodka, Wild Flower Honey, Lemon, Fresh Ginger	
DAILY DOSE	14
Gin, Acai, Cucumber, Choya Plum Wine, Lime	
SENECHA SOUR	15
Tequila, Averna Amaro, Lemon, Thai Basil, Matcha Infused Syrup	
EVERYTHING ZEN	15
Vodka, Nigori Sake, Strawberries, Sage, Fresh Lemon Juice	
COCO BLOSSOM	14
Ketel One Botanical Cucumber & Mint, Coconut, Orange Blossom, Fresh Lime	
GINGER SNAP	15
Bourbon, Ginger, Peychaud's Bitters, Lemon, Mint	
HEAT OF THE DRAGON	15
Tequila, Cointreau, Lime, Kumquat, Serrano	

BEER

DRAFT

SAPPORO 16 OZ	9
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BOTTLES	12OZ	22OZ
KIRIN	7	10
ASAHI	7	10
SAPPORO	7	10
SAPPORO LIGHT	8	

WHITE WINES BY THE GLASS

MER SOLEIL	15	45
Chardonnay, Monterey County 2019		
GRGICH HILLS ESTATE	17	51
Chardonnay, Napa Valley 2018		
WILLIAM FEVRE	19	57
Chardonnay, Chablis 2018		
KIM CRAWFORD	12	40
Sauvignon Blanc, Marlborough NZ 2020		
GROTH VINEYARDS	14	42
Sauvignon Blanc, Napa Valley 2019		
PASCAL JOLIVET	20	60
Sauvignon Blanc, Sancerre 2019		
CHATEAU MINUTY "M"	12	40
Rosé, Cotes De Provence 2019		

RED WINES BY THE GLASS

DAOU	15	45
Cabernet Sauvignon, Paso Robles 2019		
ST. SUPERY "ESTATE"	20	60
Cabernet Sauvignon, Napa Valley 2017		
HALL	25	75
Cabernet Sauvignon, Napa Valley 2017		
SIDURI	15	45
Pinot Noir, Willamette Valley 2018		
BELLE GLOS "DAIRYMAN"	20	60
Pinot Noir, Russian River 2019		
FRANCOIS LABET	20	60
Pinot Noir, Bourgogne 2017		
LES CADRANS DE LASSEGUE	15	45
Blend, St. Emilion Grand Cru 2016		
LE VOLTE DELL'ORNELLAIA	19	57
Blend, Toscana 2018		

CHAMPAGNE & SPARKLING WINES

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

SAKE

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