

COLD APPETIZERS

GARDEN

| | |
|---|----|
| PREMIUM BLACK EDAMAME | 8 |
| SPICY CUCUMBER SUNOMONO | 7 |
| ORGANIC GARDEN SALAD yuzu ginger dressing | 12 |
| SEAWEED SALAD plum ginger dressing | 13 |

SEA

| | |
|---|------|
| FLUKE KUMQUAT* yuzu vinaigrette | 22 |
| HAMACHI SERRANO* garlic, yuzu ponzu | 23 |
| SEARED ALBACORE* ponzu, crispy onions | 21 |
| OCTOPUS CRUDO* yuzu kosho, olive oil, lemon, okinawa sea salt | 19 |
| SALMON CARPACCIO* soy, truffle oil | 22.5 |
| TORO CARPACCIO* truffle soy, kizami wasabi, oscietra caviar | 46 |
| YELLOWTAIL DICED CHILES* olive oil, ginger, ponzu | 23 |

HOT APPETIZERS

GARDEN

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| BRUSSELS SPROUT CHIPS truffle oil, salt | 12 |
| SHISHITO JAPANESE PEPPERS oyster sauce, garlic, sesame oil | 12 |
| MIXED VEGETABLE TEMPURA daikon, ginger | 14 |
| MISO EGGPLANT DENGAKU sweet miso | 11 |
| ROASTED CAULIFLOWER red dates, pine nuts | 15 |

SEA

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|---|---------|
| BAKED COD sweet miso | 29 |
| POPCORN SHRIMP TEMPURA miso glazed | 23 |
| "HANABI"* (4pc.) spicy tuna or avocado on crispy rice | 18 / 13 |
| CHILEAN SEABASS truffle miso, spinach | 39 |
| FRIED CALAMARI charred jalapeno glaze | 16 |

FARM

| | |
|---|------|
| JAPANESE FRIED CHICKEN "TATSUTA-AGE" | 14 |
| AMERICAN WAGYU POTSTICKER "GYOZA" | 19.5 |
| BEEF RIBEYE WRAPPED ASPARAGUS | 20 |
| A5 JAPANESE WAGYU ISHIYAKI | 72 |

KATANA'S ROBATA SKEWERS

| | |
|---|-----|
| CHICKEN & GREEN ONION yakitori sauce | 5.5 |
| AMERICAN WAGYU BEEF* black pepper sauce | 12 |
| JUMBO SHRIMP WRAPPED BACON chili garlic sauce | 11 |
| CHILEAN SEABASS yakitori sauce | 8.5 |
| BACON-WRAPPED SCALLOP sweet chili soy | 9.5 |

*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* 29

YELLOWTAIL, TUNA, SALMON,
SHRIMP, ALBACORE
& BAKED CRAB OR SPICY TUNA CUT ROLL

DELUXE SUSHI PLATE* 44

SUSHI PLATE + SCALLOP, FLUKE,
TORO JALAPEÑO CUT ROLL

| | sushi 2pc | sashimi 4pc |
|-----------------------------------|--------------|----------------|
| ALBACORE* (SHIRO MAGURO) | 8 | 16 |
| CRAB (KANI) | 9 | 18 |
| FRESHWATER EEL (UNAGI) | 10 | 19 |
| FLUKE* (HIRAME) | 9 | 18 |
| JAPANESE SCALLOP* (HOTATE) | 11 | 22 |
| OCTOPUS* (TAKO) | 8 | 16 |
| SALMON EGG* (IKURA) | 9 | 18 |
| SALMON* (SAKE) | 8 | 16 |
| SEA URCHIN* (UNI) | 17.5 | 35 |
| SHRIMP (EBI) | 7 | 14 |
| TUNA BELLY* (TORO) | 22 | 44 |
| TUNA* (MAGURO) | 10 | 20 |
| WAGYU* | 24 | 48 |
| YELLOWTAIL* (HAMACHI) | 9 | 18 |

SIGNATURE ROLLS

| | |
|---|----|
| BAKED CRAB HANDROLL soy paper | 13 |
| 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 | 22 |
| WHITE LOTUS* (8pc) popcorn shrimp tempura, avocado topped with albacore, crispy onions, wasabi truffle soy | 23 |
| SENSHI* (8pc) yellowtail, cucumber topped with avocado | 20 |
| GENSAI* (8pc) cucumber, jalapeno, avocado, topped with salmon & kizami wasabi | 22 |
| CRUNCHY SPICY TUNA TEMPURA* (8pc) avocado | 18 |

ROLLS cut

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|---|----|
| SPICY TUNA* (6pc) | 11 |
| SPICY SCALLOP* (6pc) | 11 |
| CALIFORNIA w/crab, avocado (6pc) | 11 |
| EEL AVOCADO (6pc) | 12 |
| POPCORN SHRIMP TEMPURA w/ jalapeno or asparagus (6pc) | 13 |
| TORO & JALAPENO* (6pc) | 19 |
| SOFTSHELL CRAB* sprouts, avocado, cucumber (6pc) | 18 |

ENTREES

cooked over Japanese Bincho charcoal

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| 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 | 47 |
| GRILLED SALMON* wasabi yuzu creme fraiche, blood orange, fennel | 32 |

SOUPS, NOODLES & RICE

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|---|---------|
| MISO SOUP / SPICY MISO SOUP | 6 / 6.5 |
| HAKATA RAMEN spicy miso pork broth | 18 |
| CHICKEN FRIED RICE | 17 |
| SPICY PORK BELLY KAKUNI FRIED RICE | 19 |
| LOBSTER GARLIC NOODLES | 39 |

SPECIALTY COCKTAILS

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| ROKU'S FUSION Haku Vodka, Pineapple, Honeydew Cantaloupe, Watermelon | 15 |
| GINGER LYCHEE MOJITO White Rum, Mint, Lychee, Ginger, Lime Juice, Rum Float | 16 |
| SMOKIN' YUZU Mezcal, Agave Nectar, Yuzu Juice, Grapefruit Juice | 16 |
| OLD OSAKA Toki Japanese Whisky, Sugar, Black Walnut Bitters | 17 |
| NATSU BREEZE Haku Vodka, Yuzu Giner Honey Syrup, Tropical Redbull, Prosecco | 17 |

BEER

BOTTLES

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|---------------------------|-----|
| KIRIN ICHIBAN | 7.5 |
| ASAHI SUPER DRY | 7.5 |
| ASAHI SELECT | 7.5 |
| ASAHI BLACK | 8 |
| SAPPORO | 7 |
| SAPPORO LIGHT | 7.5 |
| HIACHINO WHITE ALE | 12 |
| ECHIGO | 12 |
| KIZAKURA KYOTO IPA | 12 |
| ORION | 14 |

WHITE WINES BY THE GLASS

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| ANTERRA Pinot Grigio, Italy, 2019 | 11 | 44 |
| DUCK HUNTER Sauvignon Blanc, Marlborough, 2019 | 13 | 52 |
| SILVERADO, MILLER RANCH Sauvignon Blanc, Napa Valley, 2018 | 14 | 56 |
| LANDMARK, OVERLOOK Chardonnay, Napa Valley, 2017 | 14 | 56 |
| PATZ & HALL, DUTTON RANCH Chardonnay, Russian Rlver Valley, 2017 | 18 | 72 |
| CHATEAU LA GORDONNE Rose, France, 2018 | 14 | 56 |

RED WINES BY THE GLASS

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|---|----|----|
| BENTON-LANE Pinot Noir, Willamette Valley, Oregon, 2015 | 13 | 52 |
| CHERRY PIE, THREE COUNTIES Pinot Noir, California, 2018 | 13 | 52 |
| CHELSEA GOLDSCHMIDT, SALMON'S LEAP Merlot, Dry Creek Valley, Sonoma, 2017 | 12 | 48 |
| DAOU Cabernet Sauvignon, Paso Robles, 2018 | 14 | 56 |
| MOUNT VEEDER Cabernet Sauvignon, Napa Valley, 2016 | 18 | 72 |
| LUIGI BOSCA Malbec, Lujan de Cuyo, Argentina, 2018 | 14 | 56 |

CHAMPAGNE & SPARKLING WINES

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|---|----|-----|
| LOUIS POMMERY Sparkling Wine, Healdsburg, CA Brut NV | 14 | 56 |
| CHARLES LAFITTE Sparkling Rose, France, MV | 16 | 64 |
| NICOLAS FEUILLATTE, CUVÉE RESERVE Champagne, Brut, MV | 26 | 104 |

SAKE

premium cold sake by the glass & carafe

| | 4oz | 12oz |
|--|-----|------|
| EIKO FUJI HONKARA | 9 | 24 |
| SHICHI HON YARI SEVEN SPEARSMAN, JUNMAI | 11 | 29 |
| YUKI NO BOSHA CABIN IN THE SNOW, JUNMAI GINJO | 13 | 35 |
| DEWAZAKURA DEWASANSAN GREEN RIDGE, JUNMAI GINJO | 14 | 39 |
| KUBOTA HEKIJU EMERALD DREAMS, JUNMAI DAIGINJO | 18 | 51 |
| KEN SWORD, DAIGINJO | 22 | 63 |
| DASSAI 23 OTTER FEST JUNMAI DAIGINJO | 28 | 81 |
| OTHER SAKE | | |
| OZEKI NIGORI | 10 | 52 |
| OZEKI GO HOT SAKE | | 13 |