

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
TORO CARPACCIO* truffle soy, kizami wasabi, oscietra caviar	46
YELLOWTAIL DICED CHILES* olive oil, ginger, ponzu	23

HOT APPETIZERS

GARDEN

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

SEA

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

FARM

JAPANESE FRIED CHICKEN "TATSUTA-AGE"	14
AMERICAN WAGYU POTSTICKER "GYOZA"	19.5
A-5 JAPANESE WAGYU BEEF "ISHI-YAKI"*	72
GRILLED LAMB CHOPS* ginger, soy, garlic	15
BEEF RIBEYE WRAPPED ASPARAGUS	20

KATANA'S ROBATA SKEWERS

CHILEAN SEA BASS yakitori sauce	8.5
JUMBO SHRIMP WRAPPED BACON	11
AMERICAN WAGYU BEEF* black pepper sauce	12

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

*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, SEA BREAM,
TORO JALAPEÑO CUT ROLL

	sushi 2pc	sashimi 4pc
ALBACORE* (SHIRO MAGURO)	8	16
CRAB (KANI)	9	18
FRESHWATER EEL (UNAGI)	10	20
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)	18	36
SEA BREAM* (TAI)	9	18
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
CRUNCHY SPICY TUNA TEMPURA* (8pc) avocado	18
KATANA* (8pc) spicy tuna, shrimp tempura topped, with tuna & yellowtail	20
SENSHI* (8pc) yellowtail, cucumber topped with avocado	20
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	22
WHITE LOTUS* (8pc) popcorn shrimp tempura, avocado topped with albacore, crispy onions	23

ROLLS cut

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 w/sprouts, avocado, cucumber (5pc)	18

SOUPS, NOODLES & RICE

MISO SOUP / SPICY MISO SOUP	6 / 6.5
HAKATA RAMEN spicy miso pork broth	18
CHICKEN FRIED RICE	17

SPECIALTY COCKTAILS

ROKU'S FUSION	16
Vodka, Pineapple, Honeydew Cantaloupe, Watermelon	
GINGER LYCHEE MOJITO	17
Rum, Mint, Lychee, Ginger, Lime Juice, Pyrat XO Rum Float	
SMOKIN' YUZU	18
Mezcal, Agave Nectar, Yuzu Juice, Grapefruit Juice	
MATCHA MULE	17
Haku Vodka, Wild Flower Honey, Lemon, Fresh Ginger	
DAILY DOSE	18
Roku Gin, Acai, Cucumber, Choya Plum Wine, Lime	
SENGHA SOUR	17
Hornitos Tequila, Averna Amaro, Lemon, Thai Basil, Matcha Infused Syrup	
EVERYTHING ZEN	18
Vodka, Nigori Sake, Strawberries, Sage, Fresh Lemon Juice	
COCO BLOSSOM	17
Ketel One Botanical Cucumber & Mint, Coconut, Orange Blossom, Fresh Lime	
GINGER SNAP	17
Toki Bourbon, Ginger, Peychaud's Bitters, Lemon, Mint	
HEAT OF THE DRAGON	16
Tequila, Cointreau, Lime, Kumquat, Serrano	
NATSU BREEZE	17
Haku Vodka, Yuzu Giner Honey Syrup, Tropical Redbull, Prosecco	

BEER

DRAFT

SAPPORO 16 OZ	9
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BOTTLES	12OZ	22OZ
KIRIN	8	11
ASAHI	8	11
SAPPORO	8	11
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		
LOUIS JADOT	18	54
Chardonnay, Chablis 2019		
WILD SONG	12	40
Sauvignon Blanc, Marlborough 2019		
GROTH VINEYARDS	14	42
Sauvignon Blanc, Napa Valley 2019		
LE ROI DES PIERRES	19	57
Sauvignon Blanc, Sancerre 2020		
CHATEAU MINUTY "M"	12	40
Rosé, Cotes De Provence 2019		
DAOU	13	41
Rosé, Paso Robles		

RED WINES BY THE GLASS

JUSTIN	16	48
Cabernet Sauvignon, Paso Robles 2018		
SEVEN HILLS	19	57
Cabernet Sauvignon, Columbia Valley 2016		
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		
ALBERT BICHOT	19	57
Pinot Noir, Bourgogne 2019		
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 HANKARA, HONJOZO	12	32
YUKI NO BOSHA, JUNMAI GINJO	14	38
DEWAZAKURA DEWASANSAN GREEN RIDGE JUNMAI GINJO	17	47
KEN SWORD DAIGINJO	25	71
DASSAI 23 OTTER FEST JUNMAI DAIGINJO	29	83
TYKU CUCUMBER	11	29
OZEKI NIGORI	11	

OTHER SAKE

OZEKI GO HOT SAKE	9	14
PREMIUM HOT SAKE HAKUTSURU TOJI-KAN	12	19