

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

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
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	7
CHILEAN SEABASS yakitori sauce	8.5
BACON-WRAPPED SCALLOP sweet chili soy	9.5
AMERICAN WAGYU BEEF* black pepper sauce	12
BACON WRAPPED JUMBO SHRIMP chili garlic sauce	11

*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	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
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
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

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

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

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

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 Ginger Honey Syrup, Tropical Redbull, Prosecco	17

BEER

BOTTLES

KIRIN ICHIBAN	7.5
ASAHI SUPER DRY	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

ANTERRA Pinot Grigio, Italy, 2020	11	44
PEJU Sauvignon Blanc, Napa Valley, 2020	12	48
DUCK HUNTER Sauvignon Blanc, Marlborough, 2020	13	52
LANDMARK, OVERLOOK Chardonnay, Napa Valley, 2018	14	56
PATZ & HALL, DUTTON RANCH Chardonnay, Russian River Valley, 2017	18	72
SACHA LICHINE, THE PALE Rose, France, 2020	14	56

RED WINES BY THE GLASS

BENTON-LANE Pinot Noir, Willamette Valley, Oregon, 2017	13	52
CHERRY PIE, THREE COUNTIES Pinot Noir, California, 2018	13	52
CHELSEA GOLDSCHMIDT, SALMON'S LEAP Merlot, Dry Creek Valley, Sonoma, 2018	12	48
DAOU Cabernet Sauvignon, Paso Robles, 2019	16	56
PEJU Cabernet Sauvignon, Napa Valley, 2018	22	96
ANTIGAL, UNO Malbec, Mendoza, Argentina, 2017	12	48

CHAMPAGNE & SPARKLING WINES

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	11	29
SHICHI HON YARI SEVEN SPEARSMAN, JUNMAI	12	32
YUKI NO BOSHA CABIN IN THE SNOW, JUNMAI GINJO	14	38
DEWAZAKURA DEWASANSAN GREEN RIDGE, JUNMAI GINJO	17	47
KUBOTA HEKIJU EMERALD DREAMS, JUNMAI DAIGINJO	20	56
KEN SWORD, DAIGINJO	25	71
DASSAI 23 OTTER FEST JUNMAI DAIGINJO	29	83

OTHER SAKE

OZEKI NIGORI	10	28
OZEKI GO HOT SAKE		13