

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	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

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

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* 26

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

DELUXE SUSHI PLATE* 42

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 OR VEGETABLE FRIED RICE	17
SHRIMP OR CRAB FRIED RICE	19

SPECIALTY COCKTAILS

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

BEER

BOTTLES	SM	LG
KIRIN ICHIBAN	7	10
ASAHI SUPER DRY	7	10
SAPPORO	7	10
SAPPORO LIGHT	7	
ECHIGO STOUT	10	
HITACHINO WHITE ALE	12	
SAPPORO DRAFT		9
SEASONAL BEER DRAFT		9

WHITE WINES BY THE GLASS

OYSTER BAY	11	44
Sauvignon Blanc, Marlborough		
PEJU	12	48
Sauvignon Blanc, Napa Valley		
FERRARI CARANO FUME BLANC	13	52
Sauvignon Blanc, Sonoma, CA		
RODNEY STRONG	11	44
Chardonnay, Sonoma, CA		
AU JUS	14	56
Chardonnay, Monterey		
ANTERRA	10	40
Pinot Grigio, Italy		
CHATEAU LA GORDONNE	13	52
Rose, France NV		

RED WINES BY THE GLASS

BAROSSA VALLEY GSM	10	40
Blend, Australia		
ANONYMOUS	16	64
Blend, Napa Valley		
CASTLE ROCK	14	56
Pinot Noir, Russian River, Sonoma		
IRIS	17	68
Pinot Noir, Sonoma Coast		
SIMI	14	56
Merlot, Sonoma County		
SERIAL	14	56
Cabernet Sauvignon, Paso Robles		
JUSTIN	18	72
Cabernet Sauvignon, Paso Robles		
PEJU	24	96
Cabernet Sauvignon, Napa Valley		

CHAMPAGNE & SPARKLING WINES

DOMAINE CHANDON ROSÉ 187ml SPLIT	14
Sparkling Wine, California NV	
POMMERY 187ml SPLIT	26
Champagne, France NV	

SAKE

premium cold sake by the glass & carafe

	4oz	12oz
EIKO FUJI HONKARA, HONJOZO	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

TYKU CUCUMBER	11	29
OZEKI NIGORI	11	
OZEKI GO HOT SAKE	9	14