

## COLD APPETIZERS

### GARDEN

<b>PREMIUM BLACK EDAMAME</b>	8
<b>SPICY CUCUMBER SUNOMONO</b>	7
<b>ORGANIC GARDEN SALAD</b> yuzu ginger dressing	12
<b>SEAWEED SALAD</b> plum ginger dressing	13

### SEA

<b>FLUKE KUMQUAT*</b> yuzu vinaigrette	22
<b>HAMACHI SERRANO*</b> garlic, yuzu ponzu	23
<b>SEARED ALBACORE*</b> ponzu, crispy onions	23
<b>OCTOPUS CRUDO*</b> yuzu kosho, olive oil, lemon, okinawa sea salt	19
<b>TORO CARPACCIO*</b> truffle soy, kizama wasabi, oscietra caviar	46
<b>YELLOWTAIL DICED CHILES*</b> olive oil, ginger ponzu	23

## HOT APPETIZERS

### GARDEN

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

### SEA

<b>BAKED COD</b> sweet miso	29
<b>POPCORN SHRIMP TEMPURA</b> miso glazed	23
<b>"HANABI"*</b> (4pc.) spicy tuna or avocado on crispy rice	18 / 14
<b>CHILEAN SEABASS</b> truffle miso, spinach	39

### FARM

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

## KATANA'S ROBATA SKEWERS

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

## ENTREES

cooked over Japanese Bincho charcoal

<b>PRIME RIB EYE STEAK "JAPONAIS"*</b> (14oz) japanese style potatoes, garlic green beans	49
<b>"JI-DORI" FREE RANGE CHICKEN</b> teriyaki glaze with grilled asparagus, mashed potatoes	29
<b>FILET MIGNON*</b> (8oz) ginger teriyaki sauce, mashed potatoes, sauteed garlic beans	47
<b>GRILLED SALMON*</b> 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
<b>ALBACORE* (SHIRO MAGURO)</b>	8	16
<b>CRAB (KANI)</b>	9	18
<b>FRESHWATER EEL (UNAGI)</b>	10	20
<b>FLUKE* (HIRAME)</b>	9	18
<b>JAPANESE SCALLOP* (HOTATE)</b>	11	22
<b>OCTOPUS* (TAKO)</b>	8	16
<b>SALMON EGG* (IKURA)</b>	9	18
<b>SALMON* (SAKE)</b>	8	16
<b>SEA URCHIN* (UNI)</b>	mkt	mkt
<b>SEA BREAM* (TAI)</b>	9	18
<b>SHRIMP (EBI)</b>	7	14
<b>TUNA BELLY* (TORO)</b>	mkt	mkt
<b>TUNA* (MAGURO)</b>	10	20
<b>WAGYU*</b>	mkt	mkt
<b>YELLOWTAIL* (HAMACHI)</b>	9	18

### SIGNATURE ROLLS

<b>BAKED CRAB HANDROLL</b> soy paper	13
<b>CRUNCHY SPICY TUNA TEMPURA*</b> (8pc) avocado	18
<b>KATANA*</b> (8pc) spicy tuna, shrimp tempura topped, with tuna & yellowtail	20
<b>TUNA JALAPENO*</b> (8pc) spicy tuna, avocado topped with tuna sashimi, yuzu olive oil, cilantro	22
<b>WHITE LOTUS*</b> (8pc) popcorn shrimp tempura, avocado topped with albacore, crispy onions, wasabi truffle soy	23

### ROLLS

cut

<b>SPICY TUNA*</b> (6pc)	11
<b>SPICY SCALLOP*</b> (6pc)	11
<b>CALIFORNIA</b> w/crab, avocado (6pc)	11
<b>EEL AVOCADO</b> (6pc)	12
<b>POPCORN SHRIMP TEMPURA</b> w/ jalapeno or asparagus (6pc)	13
<b>TORO &amp; JALAPENO*</b> (6pc)	19
<b>SOFTSHELL CRAB</b> 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

<b>ROKU'S FUSION</b>	16
Vodka, Pineapple, Honeydew Cantaloupe, Watermelon	
<b>SMOKIN' YUZU</b>	16
Mezcal, Agave Nectar, Yuzu Juice, Grapefruit Juice	
<b>MATCHA MULE</b>	16
Green Tea Infused Vodka, Wild Flower Honey, Lemon, Fresh Ginger	
<b>SENGHA SOUR</b>	17
Silver Tequila, Averna Amaro, Lemon, Thai Basil, Matcha Infused Syrup	
<b>EVERYTHING ZEN</b>	17
Vodka, Nigori Sake, Strawberries, Sage, Fresh Lemon Juice	
<b>THE ISH</b>	18
Vodka, Shishito Peppers, Cynar, Passion Fruit, L'Orgeat, Lemon Juice	
<b>NATSU BREEZE</b>	18
Haku Vodka, Yuzu Ginger Honey Syrup, Tropical Redbull, Prosecco	
<b>TOKI WARRIOR</b>	18
Toki Japanese Whisky, L'Orgeat, Cocchi Americano, Aperol, Grapefruit Bitters	

## BEER

BOTTLES	12oz	22oz
ECHIGO-RICE MICRO BREW 500ML	15	
ECHIGO STOUT	11	15
KIRIN ICHIBAN	8	15
KIRIN LIGHT	8	15
ASAHI	8	

## SAKE

premium cold sake by the glass & carafe

	4oz	10oz
HAKUTSURU JUNMAI	8	16
NIHON SAKARI JUNMAI	10	20
G JOY GENSHU	14	28
KATANA AIZU JUNMAI GINJO	16	32
KIKUSUI "CHRYSANTHEMUM WATER" JUNMAI GINJO	17	34
WAKATAKE ONIKOROSHI "DEMON SLAYER" JUNMAI DAIGINJO	24	48
JOTO "72 CLOCKS" HIROSHIMA	25	50
SUEHIRO KEN "THE SWORD"	36	72
<b>OTHER SAKE</b>		
HOUSE HOT SAKE CARAFE		
SHO CHIKU BAI NIGORI	8	18
MOON STONE ASIAN PEAR INFUSED	10	22

## WHITE WINES BY THE GLASS

<b>SANTA MARGHERITA</b>	11	44
Pinot Grigio, Alto Adige, Italy, 2018		
<b>PEJU</b>	12	48
Sauvignon Blanc, Napa Valley, 2019		
<b>CHATEAU STE. MICHELLE 'EROICA'</b>	12	48
Riesling, Columbia Valley, 2019		
<b>RODNEY STRONG 'CHALK HILL'</b>	13	52
Chardonnay, Sonoma County, 2018		
<b>JOSH CELLARS</b>	14	56
Dry Rosé, Napa Valley, 2020		
<b>WHISPERING ANGEL</b>	15	60
Rosé, Provence, France, NV		
<b>LOUIS JADOT</b>	18	72
Chablis, Bourgogne, France, 2019		
<b>JORDAN</b>	22	88
Chardonnay, Russian River Valley, 2018		

## RED WINES BY THE GLASS

<b>BELLACOSA</b>	16	68
Cabernet Sauvignon, Napa Valley, 2016		
<b>JUSTIN</b>	18	72
Cabernet Sauvignon, Paso Robles, 2018		
<b>KEN WRIGHT CELLARS</b>	18	72
Pinot Noir, Willamette Valley, 2019		
<b>RODNEY STRONG</b>	18	72
Pinot Noir, Russian River Valley, 2017		
<b>PRISONER</b>	22	88
Red Blend, Napa Valley, 2018		
<b>PEJU</b>	24	96
Cabernet Sauvignon, Napa Valley, 2018		

## CHAMPAGNE & SPARKLING WINES

<b>LA MARCA</b>	10	40
Prosecco, Veneto, Italy, NV		
<b>MUMM</b>	14	56
Sparkling Brut Rose, Napa Valley, NV		
<b>VEUVE CLICQUOT 'YELLOW LABEL'</b>	30	155
Champagne, Reims, France, NV		