

COLD APPETIZERS

GARDEN

SPICY CUCUMBER SUNOMONO	7
ORGANIC GARDEN SALAD greens, asian pear, toasted almonds, yuzu ginger	12
SEAWEED SALAD	13

SEA

FLUKE KUMQUAT* yuzu vinaigrette	22
SEARED ALBACORE* ponzu, crispy onions	21
HAMACHI SERRANO* garlic, yuzu ponzu	23
TUNA CRUDO* avocado, micro greens, garlic chips, sesame soy, aji amarillo	25
SEARED SALMON* togarashi crust, avocado, cilantro, jalapeno salad	22
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

PREMIUM BLACK EDAMAME	8
BRUSSELS SPROUT CHIPS truffle oil, salt	12
SHISHITO JAPANESE PEPPERS oyster sauce, garlic, sesame oil	12
MISO EGGPLANT DENGAKU	12
GREEN BEANS "INGEN ITAME" garlic sauce	14
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
FRIED CALAMARI charred jalapeno glaze	18
"HANABI"* (4pc.) spicy tuna or avocado on crispy rice	18 / 13

FARM

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

KATANA'S ROBATA SKEWERS

cooked over Japanese Bincho Charcoal

CHICKEN & GREEN ONION yakitori sauce	7
LAMB CHOP* soy garlic sauce	8
CHILEAN SEABASS yakitori sauce	9
BACON WRAPPED JUMBO SHRIMP chili garlic sauce	11
AMERICAN WAGYU BEEF* black pepper sauce	12


IZAKAYA FEAST


allow our chefs to serve you the highlights from our entire menu*

75 per person / minimum 2

*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	

 CHEF'S CHOICE*	MP
today's 7 pc nigiri & hand 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 HAND ROLL 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, asparagus, avocado topped with albacore, crispy onions, wasabi truffle soy	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* sprouts, avocado, cucumber (6pc)	18

ENTREES

served with grilled asparagus, mashed potatoes

"JI-DORI" FREE RANGE CHICKEN teriyaki	29
GRILLED SALMON* teriyaki	34
CHILEAN SEABASS truffle miso	42
FILET MIGNON "JAPONAIS"*	49

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
Haku Vodka, Pineapple, Honeydew Cantaloupe, Watermelon	
GINGER LYCHEE MOJITO	17
White Rum, Mint, Lychee, Ginger, Lime Juice, Rum Float	
SMOKIN' YUZU	18
Mezcal, Agave Nectar, Yuzu Juice, Grapefruit Juice	
OLD OSAKA	17
Toki Japanese Whisky, Sugar, Black Walnut Bitters	
NATSU BREEZE	17
Haku Vodka, Yuzu Ginger Honey Syrup, Tropical Redbull, Prosecco	

BEER

BOTTLES

KIRIN ICHIBAN	7.5
ASAHI SUPER DRY	7.5
ASAHI BLACK	8
SAPPORO	7
SAPPORO LIGHT	7.5
ECHIGO	12
KIZAKURA KYOTO IPA	12
ORION	14

WHITE WINES BY THE GLASS

ANTERRA	13	52
Pinot Grigio, Italy, 2020		
PEJU	14	56
Sauvignon Blanc, Napa Valley, 2020		
DUCK HUNTER	14	56
Sauvignon Blanc, Marlborough, 2020		
LANDMARK, OVERLOOK	16	64
Chardonnay, Napa Valley, 2019		
PATZ & HALL, DUTTON RANCH	20	80
Chardonnay, Russian River Valley, 2017		
SACHA LICHINE, THE PALE	14	56
Rose, France, 2020		

RED WINES BY THE GLASS

BENTON-LANE	15	60
Pinot Noir, Willamette Valley, Oregon, 2017		
CHERRY PIE, THREE COUNTIES	15	60
Pinot Noir, California, 2018		
CHELSEA GOLDSCHMIDT, SALMON'S LEAP	14	56
Merlot, Dry Creek Valley, Sonoma, 2019		
ANTIGAL, UNO	14	56
Malbec, Mendoza, Argentina, 2018		
DAOU	17	68
Cabernet Sauvignon, Paso Robles, 2019		
PEJU	22	88
Cabernet Sauvignon, Napa Valley, 2018		

CHAMPAGNE & SPARKLING WINES

LOUIS POMMERY	15	60
Sparkling Wine, Healdsburg, CA Brut NV		
CHARLES LAFITTE	16	64
Sparkling Rose, France, MV		
NICOLAS FEUILLATTE, CUVÉE RESERVE	26	104
Champagne, Brut, MV		

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