

COLD APPETIZERS

Garden

Spicy Cucumber Sunomono 8

Organic Garden Salad 13
pear, almonds, yuzu ginger dressing

Seaweed Salad 13
mixed greens, plum ginger dressing

Sea

Fluke Kumquat* 24
yuzu vinaigrette

Seared Albacore* 22
ponzu, crispy onions

Hamachi Serrano* 24
garlic, yuzu ponzu

Tuna Crudo* 28
avocado, micro greens, garlic chips,
sesame soy, aji amarillo

Burrata & Cured Salmon* 24
walnuts, fresh dill vinaigrette

Octopus Crudo 21
yuzu kosho, olive oil, lemon,
okinawa sea salt

Toro Carpaccio* 49
truffle soy, kizami wasabi,
oscietra caviar

Kanpachi Grapefruit* 21
orange pepper, yuzu oil

Yellowtail Diced Chiles* 23
olive oil, ginger, ponzu

HOT APPETIZERS

Garden

Premium Black Edamame 8

Brussels Sprout Chips 13
truffle oil, salt

Shishito Japanese Peppers 12
oyster sauce, garlic, sesame oil

Miso Eggplant Dengaku 12

Green Beans "Ingen Itame" 14
garlic sauce

Mixed Vegetable Tempura 14

Cauliflower 15
red dates, pine nuts

Sea

Baked Cod 32
sweet miso

Popcorn Shrimp Tempura 23
miso glazed

Fried Calamari 19
charred jalapeno glaze

"Hanabi"* (4pc.) 19/13
spicy tuna or avocado on crispy rice

Farm

Japanese Fried Chicken "Tatsuta-Age" 14

American Wagyu Potsticker "Gyoza" 21

Beef Ribeye Wrapped Asparagus 20

A-5 Japanese Wagyu Ishiyaki 72

KATANA'S ROBATA SKEWERS

Lamb Chop * 8
soy garlic sauce

Chilean Seabass 12
yakitori sauce

Bacon Wrapped Jumbo Shrimp 12
chili garlic sauce

American Wagyu Beef* 14
black pepper sauce

ROKU IZAKAYA FEAST

enjoy all of our favorites from the entire menu

75 per person (minimum 2)

ROKU SIGNATURE STYLE SUSHI & SASHIMI

Sushi Plate* 34

yellowtail, tuna, salmon, shrimp, albacore & baked crab
or spicy tuna cut roll

Deluxe Sushi Plate* 49

sushi plate + scallop, sea bream, toro jalapeño cut roll

Chef's Choice* MP

today's 7 piece nigiri and custom hand roll created by
our chef

	sushi 2pc	sashimi 4pc
Albacore* (Shiro Maguro)	9	18
Crab (Kani)	11	22
Freshwater Eel (Unagi)	10	20
Fluke* (Hirame)	10	20
Japanese Scallop* (Hotate)	12	24
Octopus (Tako)	10	20
Salmon Egg* (Ikura)	12	24
Salmon* (Sake)	9	18
Sea Urchin* (Uni)	MP	MP
Sea Bream* (Tai)	10	20
Shrimp (Ebi)	8	16
Tuna Belly* (Toro)	MP	MP
Tuna* (Maguro)	11	22
Wagyu*	MP	MP
Yellowtail* (Hamachi)	10	20

ENTREES

served with sauteed baby carrots and
yukon gold mashed potatoes

"Ji-Dori" Free Range Chicken 29

teriyaki glaze

Grilled Salmon* 34

teriyaki glaze

Chilean Seabass 45

truffle miso

Filet Mignon "Japonais"* 49

SIGNATURE ROLLS

Baked Crab Hand roll 15

Crunchy Spicy Tuna Tempura* 19

(8pc) avocado

Katana* 22

(8pc) spicy tuna, shrimp tempura topped with tuna &
yellowtail

Senshi* 21

(8pc) yellowtail, cucumber topped with avocado, spicy aioli

Gensai* 22

(8pc) cucumber, jalapeno, avocado, topped with salmon,
kizami wasabi, rice cracker, yuzu olive oil

Tuna Jalapeno* 23

(8pc) spicy tuna, avocado topped with tuna sashimi,
yuzu olive oil, cilantro

White Lotus* 24

(8pc) popcorn shrimp tempura, avocado, asparagus
topped with albacore, crispy onions, wasabi truffle soy

Tokubetsu* 32

(8pc) crab, cucumber topped with toro, sea bream,
white truffle pesto, yuzu vinaigrette

ROLLS

Spicy Tuna* (6pc) 12

Spicy Scallop* (6pc) 13

California 12

(6pc) crab, avocado

Eel Avocado (6pc) 12

Popcorn Shrimp Tempura 13

(6pc) w/jalapeno or asparagus

Toro & Jalapeno* (6pc) 19

Softshell Crab 18

(5pc) sprouts, avocado, cucumber

SOUPS, NOODLES & RICE

Miso Soup 6

Spicy Miso Soup 6.5

Hakata Ramen 18

miso pork broth

Chicken Fried Rice 18

*Consuming raw or uncooked meats, fish, shellfish, and egg products may increase the risk of food borne illness.