

## COLD APPETIZERS

### Garden

Spicy Cucumber Sunomono 8

Organic Garden Salad 13  
pear, almonds, yuzu ginger dressing

Seaweed Salad 13  
plum 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

Seared Salmon\* 22  
togarashi crust, avocado, cilantro,  
jalapeno salad

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

Toro Carpaccio\* 49  
truffle soy, kizami wasabi,  
osietra 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

## SPECIALTY COCKTAILS

### Roku's Fusion 18

haku vodka, pineapple, honeydew,  
cantaloupe, watermelon

### Everything Zen 19

grey goose vodka, nigori sake,  
strawberries, sage, lemon juice

### Shinjuku Gardens 19

absolut elyx vodka, maraschino liquor,  
melon, cucumber, fever tree yuzu  
lime, lemon

### Yamashita Gold 18

haku vodka, st. germaine, pear,  
lemon, simple syrup

### Sundown On Sunset 18

las californias gin, ozeki nigori,  
liquid alchemist blood orange, apricot  
brandy, lime, grapefruit bitters

### Heat of the Dragon 18

patron silver tequila, grand marnier,  
lime, kumquat, serrano

### Matcha Made in Heaven 19

818 blanco tequila, baileys, espresso,  
matcha, giffards creme de cacao

### Natsu Breeze 18

haku vodka, yuzu ginger honey syrup,  
tropical redbull, prosecco

### Sencha Sour 18

hornitos tequila, averna amaro,  
lemon, thai basil, matcha infused  
syrup

### Tropical Hibiscus 18

hibiscus-infused dahlia cristalino  
tequila, passionfruit, coconut, lime,  
pomegranate

### Smokin' Yuzu 18

dos hombres mezcal, agave nectar,  
yuzu juice, grapefruit juice

### Toki Tamashii 19

toki whiskey, honey, lemon,  
liquid alchemist ginger, cucumber,  
fresh serrano, mint, bitters

### Ueshima Old Fashioned 18

espresso-washed knob creek rye,  
orange demerara syrup, chocolate,  
bitters

## MOCKTAILS

### Zen Garden 12

muddled cucumber, mint, pineapple,  
lemon and lime juice, fever tree tonic

### Lost in Paradise 12

serrano jalapenos, passion fruit puree,  
lemon juice, orgeat, simple syrup,  
fever tree ginger

### Coco Loco 12

coconut water, lime & pineapple juice,  
coconut syrup

## 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

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|                            | sushi<br>2pc | sashimi<br>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)               | 7            | 14             |
| Tuna Belly* (Toro)         | MP           | MP             |
| Tuna* (Maguro)             | 11           | 22             |
| Wagyu*                     | MP           | MP             |
| Yellowtail* (Hamachi)      | 10           | 20             |

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## 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

## 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, spicy aioli

### Senshi\* 21

(8pc) yellowtail, cucumber topped with avocado

### Gensai\* 22

(8pc) cucumber, jalapeno, avocado, topped with salmon &  
kizami wasabi, rice cracker

### Tuna Jalapeno\* 23

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

### Tokubetsu\* 32

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

### White Lotus\* 24

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

## ROLLS

### Spicy Tuna\* (6pc) 12

### Spicy Scallop\* (6pc) 13

### California 12

(6pc) w/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

### Miso Soup 6

### Spicy Miso Soup 6.5