

## COLD APPETIZERS

### GARDEN

#### PREMIUM BLACK EDAMAME

okinawa sea salt 6

#### SPICY CUCUMBER SUNOMONO

marinated japanese cucumbers 6.5

#### ORGANIC GARDEN SALAD

yuzu ginger dressing 12

#### SEAWEED SALAD

plum ginger dressing 12

#### ORGANIC KALE SALAD

king oyster mushrooms, crispy shiitake,  
ginger plum vinaigrette 12

### SEA

#### KANPACHI TARTARE

yuzu kosho vinaigrette 23 / sub toro 42

#### FLUKE KUMQUAT

yuzu vinaigrette 20.5

#### HOKKAIDO SCALLOPS

kiwi, yuzu jelly,  
maldon sea salt 19

#### YELLOWTAIL DICED CHILES

olive oil,  
ginger, ponzu 20.5

#### SALMON CARPACCIO

soy, truffle oil 22.5

#### HAMACHI SERRANO

garlic, yuzu ponzu 19.5

#### CURED SALMON

caviar, garlic nikiri soy 19.5

#### TUNA POKE

soy, chili oil, sushi rice 18.5

#### OYSTERS

spicy ponzu, (6pc) 24

#### TUNA TARTARE

yuzu guacamole, soy truffle 19.5

#### SEARED ALBACORE

ponzu, crispy onions 19.5

#### OCTOPUS CRUDO

yuzu kosho, olive oil, lemon 18

#### TORO CARPACCIO

truffle soy, kizami wasabi,  
oscietra caviar 42

## KATANA ROBATA SKEWERS

#### CHICKEN & GREEN ONION

yakitori sauce 4

#### AMERICAN WAGYU BEEF

black pepper sauce 10

#### JUMBO SHRIMP WRAPPED BACON

chili garlic sauce 10

#### ALASKAN BLACK COD

yakitori sauce 6

#### SALMON

yakitori sauce 5

#### BACON-WRAPPED SCALLOP

sweet chili soy 9

## HOT APPETIZERS

### GARDEN

#### BRUSSELS SPROUT CHIPS

truffle oil, salt 9.5

#### SHISHITO JAPANESE PEPPERS

oyster sauce, garlic, sesame oil 11

#### MISO EGGPLANT DENGAKU

sweet miso 11

#### MIXED VEGETABLE TEMPURA

daikon, ginger 12

#### ROASTED CAULIFLOWER

red dates, pine nuts 13

#### AVOCADO "HANABI" (4pc)

avocado on crispy rice,  
kizami wasabi, soy truffle, parmesan reggiano 12.5

### SEA

#### SMOKED SHRIMP

chimichurri ponzu 18

#### BAKED COD

sweet miso 25

#### POPCORN SHRIMP TEMPURA

miso glazed 21.5

#### "HANABI" (4pc)

spicy tuna on crispy rice 16

#### CHILEAN SEABASS

truffle miso, spinach 37

#### FRIED CALAMARI

charred jalapeno glaze 14.5

#### SEABASS SLIDERS

panko crust, tonkatsu tartar 16.5

### FARM

#### SHORT RIB BAO

braised beef, pickled vegetables 19

#### BEEF RIB EYE WRAPPED ASPARAGUS

soy mirin 18.5

#### JAPANESE FRIED CHICKEN "TATSUTA-AGE"

cilantro aioli 13

#### AMERICAN WAGYU POTSTICKER "GYOZA"

spicy ponzu, kimchee 18.5

#### A-5 JAPANESE WAGYU "ISHI-YAKI"

grilled over bincho charcoal 64

#### GRILLED LAMB CHOPS

ginger, soy, garlic 15

#### WAGYU "HANABI" (2pc)

wagyu tartare on crispy rice 18

## IZAKAYA FEAST

Allow our chefs to serve you the highlights  
from our entire menu

50 per person • 78 per person / premium  
(minimum 2)

## ROKU SIGNATURE STYLE SUSHI

our master sushi chef's custom creations

**UME** six piece selection 31

**MATSU** eight piece selection 44

### CHEF'S SELECTION

today's sushi or sashimi for 2 or more people 85

## SUSHI/SASHIMI

	sushi 2pc	sashimi 4pc
<b>ALBACORE (SHIRO MAGURO)</b>	7.5	15
<b>CRAB (KANI)</b>	8.5	17
<b>EGG (TAMAGO)</b>	5.5	11
<b>FRESHWATER EEL (UNAGI)</b>	8.5	17
<b>FLUKE (HIRAME)</b>	8	16
<b>JAPANESE SCALLOP (HOTATE)</b>	10.5	21
<b>MONKFISH LIVER (ANKIMO)</b>	7	14
<b>OCTOPUS (TAKO)</b>	7	14
<b>SALMON EGG (IKURA)</b>	8.5	17
<b>SALMON (SAKE)</b>	7.5	15
<b>SEA EEL (ANAGO)</b>	8.5	17
<b>SEA URCHIN (UNI)</b>	mkt	mkt
<b>SHRIMP (EBI)</b>	7	14
<b>SMELT EGG (MASAGO)</b>	6	12
<b>SEA BREAM (TAI)</b>	8	16
<b>SWEET SHRIMP (AMAEBI)</b>	mkt	mkt
<b>TUNA BELLY (TORO)</b>	19	38
<b>TUNA (MAGURO)</b>	8	16
<b>WAGYU</b>	mkt	mkt
<b>YELLOWTAIL (HAMACHI)</b>	8	16

(Most sushi & sashimi available gluten free)

## SOUPS, NOODLES & RICE

**MISO SOUP** 5.5

**SPICY MISO SOUP** 6

**HAKATA RAMEN** spicy miso pork broth 15.5

**LOBSTER GARLIC NOODLES** udon, sesame, sake 39

**CHICKEN FRIED RICE** 14

**SPICY PORK BELLY "KAKUNI" FRIED RICE** 16.5

**CRAB FRIED RICE** 16

**STEAMED WHITE RICE** 4.5

**STEAMED BROWN RICE** 4.5

## SIGNATURE ROLLS

**BAKED CRAB HANDROLL** soy paper 11

**WAGYU UNI HANDROLL** open face 26

**GENSAI** (8pc) seared togarashi salmon, kizami wasabi, avocado, cucumber, jalapeno 18.5

**CRUNCHY SPICY TUNA TEMPURA** (8pc) avocado 15.5

**BAKED LOBSTER** (5pc) miso hollandaise sauce 21.5

**KATANA** (8pc) spicy tuna & shrimp tempura, tuna & yellowtail 19.5

**TUNA JALAPENO** (8pc) spicy tuna, avocado, topped with tuna sashimi, yuzu olive oil, cilantro 20

**SENSHI** (8pc) yellowtail, cucumber topped with avocado, spicy aioli 17.5

**WHITE LOTUS** (8pc) popcorn shrimp tempura, avocado, topped with albacore, crispy onions, wasabi truffle soy 21.5

**THE VEGAN** (5pc) grilled eryngii and asparagus, jalapeno, butter lettuce, soy paper 16

## ROLLS

	cut
<b>SPICY TUNA</b> (6pc)	9.5
<b>SPICY SCALLOP</b> (6pc)	9.5
<b>CALIFORNIA</b> w/crab, avocado (6pc)	9.5
<b>EEL AVOCADO</b> (6pc)	11.5
<b>TORO &amp; JALAPEÑO</b> (6pc)	15
<b>POPCORN SHRIMP</b>	12
w/jalapeno or asparagus (6pc)	
<b>SOFTSHELL CRAB</b>	16
w/sprouts, avocado, cucumber (5pc)	

## ENTREES

cooked over Japanese Bincho charcoal

**PRIME RIBEYE 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 44

**GRILLED SALMON** wasabi yuzu creme fraiche,  
blood orange, fennel 29

\*CONSUMING RAW OR UNCOOKED MEATS, FISH, SHELLFISH AND EGG PRODUCTS MAY INCREASE THE RISK OF FOOD BORNE ILLNESS.