

COLD APPETIZERS

GARDEN

PREMIUM EDAMAME

okinawa sea salt 7

SPICY CUCUMBER SUNOMONO

marinated japanese cucumbers 8

ORGANIC GARDEN SALAD

yuzu ginger dressing 11

SEAWEED SALAD

plum ginger dressing 11

ORGANIC KALE SALAD

king oyster mushrooms, crispy shiitake,
ginger plum vinaigrette 13

SEA

* KANPACHI TARTARE

yuzu kosho vinaigrette 23 / sub toro 42

* FLUKE KUMQUAT yuzu vinaigrette 23

* HOKKAIDO SCALLOPS kiwi, yuzu jelly, maldon sea salt 22

* YELLOWTAIL DICED CHILES

olive oil, ginger, ponzu 21

* SEARED SALMON togorashi crust, avocado, cilantro jalapeño salad 22

* HAMACHI SERRANO garlic, yuzu ponzu 21

* CURED SALMON caviar, garlic nikiri soy 23

* TUNA POKE soy, chili oil, sushi rice 20

* OYSTERS spicy ponzu, (6pc) 24

* TUNA TARTARE yuzu guacamole, soy truffle 21

* SEARED ALBACORE ponzu, crispy onions 20

* OCTOPUS CRUDO yuzu kosho, olive oil, lemon 19

* TORO CARPACCIO truffle soy, kizami wasabi, oscietra caviar 42

KATANA ROBATA SKEWERS

JI-DORI CHICKEN yakitori sauce 7

* AMERICAN WAGYU BEEF black pepper sauce 10

SHRIMP BACON chili garlic sauce 13

CHILEAN SEA BASS yakitori sauce 8

HOT APPETIZERS

GARDEN

BRUSSELS SPROUT CHIPS truffle oil, salt 10

SHISHITO JAPANESE PEPPERS

oyster sauce, garlic, sesame oil 11

MISO EGGPLANT DENGAKU sweet miso 12

MIXED VEGETABLE TEMPURA daikon, ginger 15

ROASTED CAULIFLOWER red dates, pine nuts 13

AVOCADO "HANABI" soy truffle, crispy rice, parmesan reggiano 15

SEA

SMOKED SHRIMP chimichurri ponzu 18

BAKED COD sweet miso 27

POPCORN SHRIMP TEMPURA miso glazed 21

* "HANABI" spicy tuna on crispy rice 17

CHILEAN SEABASS truffle miso, spinach 36

FRIED CALAMARI charred jalapeno glaze 14

SEABASS SLIDERS panko crust, tonkatsu tartar 19

LOBSTER TEMPURA miso glazed 42

FARM

SHORT RIB BAO braised beef, pickled vegetables 19

* BEEF RIB EYE WRAPPED ASPARAGUS soy mirin sauce 19

JAPANESE FRIED CHICKEN "TATSUTA-AGE" cilantro aioli 13

AMERICAN WAGYU POTSTICKER "GYOZA" spicy ponzu, kimchee 19

* A-5 JAPANESE WAGYU "ISHI-YAKI" (2 oz) 60

* GRILLED LAMB CHOPS ginger, soy, garlic 15

* WAGYU "HANABI" (2pc) wagyu tartare on crispy rice 19

IZAKAYA FEAST

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

55 per person • 85 per person/premium
(minimum 2)

ROKU SIGNATURE STYLE SUSHI

our master sushi chef's custom creations

- * **UME** six piece selection 38
- * **MATSU** eight piece selection 49
- * **CHEF'S SELECTION**
today's sushi or sashimi for 2 or more people 85

SUSHI/SASHIMI

	2 pc	4 pc
* ALBACORE (SHIRO MAGURO)	8	16
CRAB (KANI)	9	18
EGG (TAMAGO)	7	14
FRESHWATER EEL (UNAGI)	10	20
* FLUKE (HIRAME)	10	20
* JAPANESE SCALLOP (HOTATE)	11	22
* JAPANESE SNAPPER (MADAI)	10	20
MONKFISH LIVER (ANKIMO)	8	16
OCTOPUS (TAKO)	8	16
* SALMON EGG (IKURA)	8	16
* SALMON (SAKE)	9	18
SEA EEL (ANAGO)	14	28
* SEA URCHIN (UNI)	mkt	mkt
SHRIMP (EBI)	8	16
* SMELT EGG (MASAGO)	8	16
* SWEET SHRIMP (AMAEBI)	16	32
* TUNA BELLY (TORO)	mkt	mkt
* TUNA (MAGURO)	10	20
* WAGYU	mkt	mkt
* YELLOWTAIL (HAMACHI)	9	18

(Most sushi & sashimi available gluten free)

SOUPS, NOODLES & RICE

- MISO SOUP** tofu, green onion 6
- SPICY MISO SOUP** chili, tofu, green onion 6.5
- HAKATA RAMEN** spicy miso pork broth 17
- LOBSTER GARLIC NOODLES** udon, sesame, sake 39
- CRAB FRIED RICE** 20
- SPICY PORK BELLY "KAKUNI" FRIED RICE** 16
- STEAMED BROWN RICE** 4

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

SIGNATURE ROLLS

- BAKED CRAB HANDROLL** soy paper 12
- * **WAGYU UNI HANDROLL** open face 26
- * **GENSAI** (8pc) seared togarashi salmon, kizami wasabi, cucumber, jalapeno, avocado 21
- * **CRUNCHY SPICY TUNA TEMPURA** (8pc) avocado 16
- BAKED LOBSTER** (5pc) miso hollandaise sauce 24
- * **KATANA** (8pc) spicy tuna & shrimp tempura, tuna & yellowtail 23
- * **TUNA JALAPENO** (8pc) spicy tuna topped with tuna sashimi, yuzu olive oil 24
- * **SENSHI** (8pc) yellowtail, cucumber topped with avocado, spicy aioli 21
- * **WHITE LOTUS** (8pc) popcorn shrimp tempura, avocado, topped with albacore, crispy onions 21
- THE VEGAN** (5pc) grilled eryngii and asparagus, jalapeno, butter lettuce, soy paper 16

ROLLS

- * **SPICY TUNA** (6pc) 12
- * **SPICY SCALLOP** (6pc) 11
- CALIFORNIA** (6pc) 12
- EEL AVOCADO** (6pc) 13
- POPCORN SHRIMP TEMPURA** 12
w/jalapeno or asparagus (6pc)
- * **TORO & JALAPENO** (6pc) 15
- SOFTSHELL CRAB** (5pc) 16

ENTREES

cooked over Japanese Bincho charcoal

- * **PRIME RIBEYE STEAK "JAPONAIS"** (14 oz) japanese style potatoes, garlic green beans 49
- "JI-DORI" FREE RANGE CHICKEN** teriyaki glaze or yuzu ginger relish, grilled asparagus, mashed potatoes 29
- * **FILET MIGNON** (8 oz) ginger teriyaki sauce, mashed potatoes, sauteed garlic beans 45
- * **SALMON** wasabi yuzu creme fraiche, blood orange, fennel 31