

## COLD APPETIZERS

### GARDEN

#### PREMIUM BLACK EDAMAME

okinawa sea salt 6.5

#### 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 12.5

### SEA

#### KANPACHI TARTARE

yuzu kosho vinaigrette 23 / sub toro 42

#### FLUKE KUMQUAT

 yuzu vinaigrette 21.5

#### HOKKAIDO SCALLOPS

 kiwi, yuzu jelly,

maldon sea salt 19

#### YELLOWTAIL DICED CHILES

 olive oil, ginger,

ponzu 21

#### SALMON CARPACCIO

 soy, truffle oil 22.5

#### HAMACHI SERRANO

 garlic, yuzu ponzu 21.5

#### CURED SALMON

 caviar, garlic nikiri soy 19.5

#### TUNA POKE

 soy, chili oil, sushi rice 18.5

#### OYSTERS (6pc)

 ponzu, scallions, spicy grated daikon 24

#### TUNA TARTARE

 yuzu guacamole, kizami wasabi,

soy truffle 19.5

#### SEARED ALBACORE

 ponzu, crispy onions 19.5

#### OCTOPUS CRUDO

 yuzu kosho, olive oil, lemon,

okinawa sea salt 19

#### TORO CARPACCIO

 truffle soy, kizami wasabi,

oscietra caviar 43

## KATANA ROBATA SKEWERS

#### CHICKEN & GREEN ONION

 yakitori sauce 5

#### AMERICAN WAGYU BEEF

 black pepper sauce 10

#### JUMBO SHRIMP WRAPPED BACON

 chili garlic sauce 10

#### CHILEAN SEABASS

 yakitori sauce 6.5

#### BACON-WRAPPED SCALLOP

 sweet chili soy 9

## HOT APPETIZERS

### GARDEN

#### BRUSSELS SPROUT CHIPS

 truffle oil, salt 10

#### SHISHITO JAPANESE PEPPERS

oyster sauce, garlic, sesame oil 11

#### MISO EGGPLANT DENGAKU

 sweet miso 11

#### MIXED VEGETABLE TEMPURA

 daikon, ginger 13

#### 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 26

#### POPCORN SHRIMP TEMPURA

 miso glazed 21.5

#### "HANABI" (4pc)

 spicy tuna on crispy rice 16.5

#### CHILEAN SEABASS

 truffle miso, spinach 38

#### FRIED CALAMARI

 charred jalapeno glaze 15.5

#### SEABASS SLIDERS

 panko crust, tonkatsu tartar 17.5

### 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 13.5

#### AMERICAN WAGYU POTSTICKER "GYOZA"

spicy ponzu, kimchee 19.5

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

grilled over bincho charcoal 66

#### 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 32

**MATSU** eight piece selection 46

### CHEF'S SELECTION

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

## SUSHI/SASHIMI

|                                  | sushi<br>2pc | sashimi<br>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>    | 9.5          | 19             |
| <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>            | 8            | 16             |
| <b>SALMON EGG (IKURA)</b>        | 8.5          | 17             |
| <b>SALMON (SAKE)</b>             | 8            | 16             |
| <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>         | 20           | 40             |
| <b>TUNA (MAGURO)</b>             | 9            | 18             |
| <b>WAGYU</b>                     | mkt          | mkt            |
| <b>YELLOWTAIL (HAMACHI)</b>      | 8.5          | 17             |

(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 16.5

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

**CHICKEN FRIED RICE** 14.5

**SPICY PORK BELLY "KAKUNI" FRIED RICE** 17.5

**STEAMED BROWN OR WHITE RICE** 4.5

## SIGNATURE ROLLS

**BAKED CRAB HANDROLL** soy paper 11.5

**WAGYU UNI HANDROLL** open face 26

**GENSAI** (8pc) seared togarashi salmon, kizami wasabi, jalapeno, cucumber, avocado 19.5

**CRUNCHY SPICY TUNA TEMPURA** (8pc) avocado 16.5

**BAKED LOBSTER** (5pc) miso hollandaise sauce 22.5

**KATANA** (8pc) spicy tuna, shrimp tempura topped with 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 19.5

**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)  | 9.75 |
| <b>SPICY SCALLOP</b> (6pc)                                     | 9.75 |
| <b>CALIFORNIA</b> w/crab, avocado (6pc)                        | 9.75 |
| <b>EEL AVOCADO</b> (6pc)                                       | 12   |
| <b>POPCORN SHRIMP TEMPURA</b><br>w/jalapeno or asparagus (6pc) | 12.5 |
| <b>TORO &amp; JALAPENO</b> (6pc)                               | 15   |
| <b>SOFTSHELL CRAB</b><br>w/sprouts, avocado, cucumber (5pc)    | 16   |

## 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 45

**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.