

COLD APPETIZERS

GARDEN

PREMIUM BLACK EDAMAME	6.5
SPICY CUCUMBER SUNOMONO	6.5
ORGANIC GARDEN SALAD yuzu ginger dressing	12
SEAWEED SALAD plum ginger dressing	12

SEA

FLUKE KUMQUAT* yuzu vinaigrette	21.5
HAMACHI SERRANO* garlic, yuzu ponzu	21.5
SEARED ALBACORE* ponzu, crispy onions	19.5
OCTOPUS CRUDO* yuzu kosho, olive oil, lemon, okinawa sea salt	19
TORO CARPACCIO* truffle soy, kizama wasabi, oscietra caviar	43

HOT APPETIZERS

GARDEN

BRUSSELS SPROUT CHIPS truffle oil, salt	10
SHISHITO JAPANESE PEPPERS oyster sauce, garlic, sesame oil	11
MIXED VEGETABLE TEMPURA daikon, ginger	13

SEA

BAKED COD sweet miso	26
POPCORN SHRIMP TEMPURA miso glazed	21.5
"HANABI"* (4pc.) spicy tuna or avocado on crispy rice	16.5 / 12.5
SEABASS SLIDERS panko crust, tonkatsu tartar	17.5

FARM

JAPANESE FRIED CHICKEN "TATSUTA-AGE"	13.5
AMERICAN WAGYU POTSTICKER "GYOZA"	19.5
A-5 JAPANESE WAGYU BEEF "ISHI-YAKI"*	66
GRILLED LAMB CHOPS* ginger, soy, garlic	15

KATANA'S ROBATA SKEWERS

CHICKEN & GREEN ONION yakitori sauce	5
AMERICAN WAGYU BEEF* black pepper sauce	10
CHILEAN SEA BASS yakitori sauce	6.5

ENTREES

cooked over Japanese Bincho charcoal

PRIME RIB EYE 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.

ROKU SIGNATURE STYLE SUSHI/SASHIMI

SUSHI PLATE* 28

YELLOWTAIL, TUNA, SALMON,
SCALLOP, ALBACORE
with miso soup and choice of
baked crab or spicy tuna cut roll

DELUXE SUSHI PLATE* 38

SUSHI PLATE + SHRIMP, FLUKE,
TORO JALAPEÑO CUT ROLL

	sushi 2pc	sashimi 4pc
ALBACORE* (SHIRO MAGURO)	7.5	15
CRAB (KANI)	8.5	17
FRESHWATER EEL (UNAGI)	9.5	19
FLUKE* (HIRAME)	8	16
JAPANESE SCALLOP* (HOTATE)	10.5	21
OCTOPUS* (TAKO)	8	16
SALMON EGG* (IKURA)	8.5	17
SALMON* (SAKE)	8	16
SEA URCHIN* (UNI)	mkt	mkt
SHRIMP (EBI)	7	14
TUNA BELLY* (TORO)	20	40
TUNA* (MAGURO)	9	18
WAGYU*	mkt	mkt
YELLOWTAIL* (HAMACHI)	8.5	17

SIGNATURE ROLLS

BAKED CRAB HANDROLL soy paper	11.5
CRUNCHY SPICY TUNA TEMPURA* (8pc) avocado	16.5
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
WHITE LOTUS* (8pc) popcorn shrimp tempura, avocado topped with albacore, crispy onions, wasabi truffle soy	21.5

ROLLS cut

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

SOUPS, NOODLES & RICE

MISO SOUP / SPICY MISO SOUP	6 / 6.5
HAKATA RAMEN spicy miso pork broth	16.5
CHICKEN FRIED RICE	4.5

SPECIALTY COCKTAILS

ROKU'S FUSION	15
Svedka Vodka, Pineapple, Honeydew Cantaloupe, Watermelon	
GINGER LYCHEE MOJITO	15
Captain Morgan White Rum, Mint, Lychee, Ginger, Lime Juice, Pyrat XO Rum Float	
SMOKIN' YUZU	15
New Amsterdam Vodka, Orange curacao, Orange Slices, Lemon Wedges, Fresh Jalapenos	
MATCHA MULE	15
Green Tea Infused Beluga Noble Vodka, Wild Flower Honey, Lemon, Fresh Ginger	
THE ISH	15
Grey Goose Vodka, Shishito Peppers, Cynar, Passion Fruit, L'Orgeat, Lemon Juice	
SENGHA SOUR	15
Patron Silver, Averna Amaro, Lemon, Thai Basil, Matcha Infused Syrup	

BEER

DRAFT		
SAPPORO 16 OZ	10	
SAKE BOMB	15	
BOTTLES	120Z	220Z
ECHIGO-RICE MICRO BREW 500ML	15	
KIRIN ICHIBAN	8	15
KIRIN LIGHT	8	15
ASAHI	8	15

WHITE WINES BY THE GLASS

OYSTER BAY	12	48
Sauvignon Blanc, Marlborough		
DANZANTE	11	44
Pinot Grigio, Delle Venezie, Italy		
RYDER ESTATE Rosé, Central Coast	12	48
J. LOHR "BAY MIST"	11	44
Riesling, Monterey County		
RODNEY STRONG "CHALK HILL"	13	52
Chardonnay, Sonoma County		
JORDAN, Chardonnay, Russian River	18	72
LAGUNA, Chardonnay, Russian River	16	64

RED WINES BY THE GLASS

MER SOLEIL "BY CAYMUS"	16	64
Pinot Noir, Santa Lucia Highlands		
MEIOMI, California	15	60
BELLACOSA, Cabernet Sauvignon, Napa	16	68
JUSTIN	18	72
Cabernet Sauvignon, Paso Robles		

SAKE

premium cold sake by the glass & carafe

	4oz	10oz
HAKUTSURU JUNMAI	8	16
NIHON SAKARI JUNMAI	10	20
G JOY GENSHU	14	28
KATANA AIZU JUNMAI GINJO	16	32
KIKUSUI "CHRYSANTHEMUM WATER" JUNMAI GINJO	17	34
WAKATAKE ONIKOROSHI "DEMON SLAYER" JUNMAI DAIGINJO	24	48
JOTO "72 CLOCKS" HIROSHIMA	25	50
SUEHIRO KEN "THE SWORD"	36	72

OTHER SAKE

HOUSE HOT SAKE CARAFE		
SHO CHIKU BAI NIGORI	8	18
MOON STONE ASIAN PEAR INFUSED	10	22