

COLD APPETIZERS

GARDEN

- PREMIUM EDAMAME** okinawa sea salt 7
- KIMCHEE CUCUMBER SUNOMONO** rice vinegar 9
- 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

- *FLUKE KUMQUAT** yuzu vinaigrette 26
- *HOKKAIDO SCALLOP** kiwi, yuzu jelly, maldon sea salt 22
- *YELLOWTAIL DICED CHILES** olive oil, ginger, ponzu 21
- *SALMON CARPACCIO** soy, truffle oil 22
- *HAMACHI SERRANO** garlic, yuzu ponzu 21
- *SEARED SALMON** togarashi crust, avocado, cilantro jalapeno salad 22
- *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
- *BLUE CRAB OSCIETRA CAVIAR** garlic aioli, truffle soy 32
- *OCTOPUS CRUDO** yuzu kosho, olive oil, lemon 19
- *TORO CARPACCIO** truffle soy, kizami wasabi, oscietra caviar 42

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
- ROKU CACIO E PEPE** ramen, asiago cheese 14
- LOBSTER GARLIC NOODLES** udon, sesame, sake 39
- CRAB FRIED RICE** 20
- SPICY PORK BELLY "KAKUNI" FRIED RICE** 16
- STEAMED BROWN RICE** 4

HOT APPETIZERS

GARDEN

- BRUSSELS SPROUT CHIPS** truffle oil, salt 10
- SHISHITO JAPANESE PEPPERS** oyster sauce, sesame 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

- *SRIRACHA SHRIMP** champagne sauce, house made potato chips 22
- 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
- WHITE FISH TEMPURA** skate wing, furikake, lemon zest 23

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
- *FILET MIGNON "JAPONAIS"** japanese style potatoes 25
- *A-5 JAPANESE WAGYU ISHI-YAKI** grilled over bincho charcoal 64
- *GRILLED LAMB CHOPS** ginger, soy, garlic 15

KATANA ROBATA SKEWERS

- *FILET FOIE GRAS & ASPARAGUS** sweet miso 18
- JI-DORI CHICKEN** teriyaki or yuzu ginger relish 7
- *AMERICAN WAGYU BEEF** black pepper sauce 10
- *SHRIMP BACON** chili garlic sauce 13
- CHILEAN SEA BASS** yakitori sauce 8

ROKU SIGNATURE STYLE SUSHI

our master sushi chef's custom creations

***UME** six piece selection 38

***MATSU** eight piece selection 49

SUSHI/SASHIMI

	2pc	4pc
* 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
* YELLOWTAIL (HAMACHI)	9	18

(Most Sushi & Sashimi Available Gluten Free)

ENTREES

***PRIME RIBEYE STEAK "JAPONAIS"** (14 oz)
japanese style potatoes, garlic green beans,
soy garlic sauce 49

***"JI-DORI" FREE RANGE CHICKEN**
teriyaki glaze or yuzu ginger relish, grilled asparagus,
mashed potatoes 29

*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

***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

cut

***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