

COLD APPETIZERS

GARDEN

- PREMIUM EDAMAME** okinawa sea salt 6.5
- KIMCHEE CUCUMBER SUNOMONO** rice vinegar 6.5
- ORGANIC GARDEN SALAD** yuzu ginger dressing 11
- SEAWEED SALAD** plum ginger dressing 11
- ORGANIC KALE SALAD** king oyster mushrooms, crispy shiitake, ginger plum vinaigrette 12

SEA

- *FLUKE KUMQUAT** yuzu vinaigrette 19.5
- *HOKKAIDO SCALLOP** kiwi, yuzu jelly, maldon sea salt 18
- *YELLOWTAIL DICED CHILES** olive oil, ginger, ponzu 19.5
- *SALMON CARPACCIO** soy, truffle oil 22
- *HAMACHI SERRANO** garlic, yuzu ponzu 19
- *SEARED SALMON** togarashi crust, avocado, cilantro jalapeno salad 19.5
- *TUNA POKE** soy, chili oil, sushi rice 18
- *OYSTERS** spicy ponzu, (6pc) 23
- *TUNA TARTARE** yuzu guacamole, soy truffle 19
- *SEARED ALBACORE** ponzu, crispy onions 19.5
- *BLUE CRAB OSCIETRA CAVIAR** garlic aioli, truffle soy 28
- *OCTOPUS CRUDO** yuzu kosho, olive oil, lemon 18
- *TORO CARPACCIO** truffle soy, kizami wasabi, oscietra caviar 42

KATANA ROBATA SKEWERS

- *FILET FOIE GRAS & ASPARAGUS** sweet miso 14
- JI-DORI CHICKEN** teriyaki 5
- *AMERICAN KOBE BEEF** black pepper sauce 10
- SHRIMP BACON** chili garlic sauce 9.5
- CHILEAN SEA BASS** yakatori sauce 6.5

HOT APPETIZERS

GARDEN

- BRUSSELS SPROUT CHIPS** truffle oil, salt 9.5
- SHISHITO JAPANESE PEPPERS** oyster sauce, sesame 11
- MISO EGGPLANT DENGAKU** sweet miso 10.5
- MIXED VEGETABLE TEMPURA** daikon, ginger 12
- ROASTED CAULIFLOWER** red dates, pine nuts 12
- AVOCADO "HANABI"** soy truffle, crispy rice, parmesan reggiano 12

SEA

- *SRIRACHA SHRIMP** champagne sauce, house made potato chips 21
- BAKED COD** sweet miso 24
- POPCORN SHRIMP TEMPURA** miso glazed 21
- *"HANABI"** spicy tuna on crispy rice 15.5
- CHILEAN SEABASS** truffle miso, spinach 36
- FRIED CALAMARI** charred jalapeno glaze 14
- SEABASS SLIDERS** panko crust, tonkatsu tartar 16
- BAMBOO RICE RISOTTO** shrimp, scallop, truffles 29
- WHITE FISH TEMPURA** skate wing, furikake, lemon zest 22

FARM

- SHORT RIB BAO** braised beef, pickled vegetables 19
- BEEF RIB EYE WRAPPED ASPARAGUS** soy mirin sauce 17.5
- JAPANESE FRIED CHICKEN "TATSUTA-AGE"** cilantro aioli 12.5
- AMERICAN WAGYU POTSTICKER "GYOZA"** spicy ponzu, kimchee 18
- *FILET MIGNON "JAPONAIS"** japanese style potatoes 24
- *A-5 JAPANESE WAGYU ISHI-YAKI** grilled over bincho charcoal 64
- *GRILLED LAMB CHOPS** ginger, soy, garlic 15

ROKU SIGNATURE STYLE SUSHI

our master sushi chef's custom creations

***UME** six piece selection 29

***MATSU** eight piece selection 43

SUSHI/SASHIMI

	2pc	4pc
* ALBACORE (SHIRO MAGURO)	7	14
CRAB (KANI)	8	16
EGG (TAMAGO)	5	10
FRESHWATER EEL (UNAGI)	8	16
* FLUKE (HIRAME)	7.5	15
* JAPANESE SCALLOP (HOTATE)	10	20
MONKFISH LIVER (ANKIMO)	6	12
OCTOPUS (TAKO)	6.5	13
* SALMON EGG (IKURA)	8	16
* SALMON (SAKE)	7.5	15
SEA EEL (ANAGO)	8	16
* SEA URCHIN (UNI)	16	32
SHRIMP (EBI)	6	12
* SMELT EGG (MASAGO)	5	10
* SEA BREAM (TAI)	7	14
* SWEET SHRIMP (AMAEBI)	mkt	mkt
* TUNA BELLY (TORO)	19	38
* TUNA (MAGURO)	7.5	15
* TUNA TATAKI (MAGURO TATAKI)	6	12
* YELLOWTAIL (HAMACHI)	7.5	15

SOUPS, NOODLES & RICE

MISO SOUP tofu, green onion 5.5

SPICY MISO SOUP chili, tofu, green onion 6

HAKATA RAMEN spicy miso pork broth 15

ROKU CACIO E PEPE ramen, asiago cheese 13

LOBSTER GARLIC NOODLES udon, sesame, sake 39

CHICKEN FRIED RICE 14

SPICY PORK BELLY "KAKUNI" FRIED RICE 16

STEAMED BROWN OR WHITE RICE 4

SIGNATURE ROLLS

BAKED CRAB HANDROLL soy paper 10.5

***GENSAI** (8pc) seared togarashi salmon, kizami wasabi, jalapeno, cucumber, avocado 17

***CRUNCHY SPICY TUNA TEMPURA** avocado 15

BAKED LOBSTER (5pc) miso hollandaise sauce 21

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

***TUNA JALAPENO** (8pc) spicy tuna topped with tuna sashimi, yuzu olive oil 19.5

***SENSHI** (8pc) yellowtail, cucumber topped with avocado, spicy aioli 16

***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

	hand	cut
* SPICY TUNA (6pc)	7.75	9.75
* SPICY SCALLOP (6pc)	7.5	9.5
CALIFORNIA (6pc)	7.75	9.75
EEL AVOCADO (6pc)	9	11
POPCORN SHRIMP TEMPURA jalapeno OR asparagus (6pc)	10	12
* TORO & JALAPENO (6pc)	12	14
SOFTSHELL CRAB (5pc)		16

ENTREES

cooked over Japanese Bincho charcoal

***PRIME RIBEYE STEAK "JAPONAIS"** japanese style potatoes, garlic green beans 48

"**JI-DORI**" **FREE RANGE CHICKEN** teriyaki glaze, with grilled asparagus, mashed potatoes 28

***FILET MIGNON** ginger teriyaki sauce, mashed potatoes, sauteed garlic beans 43

***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.