

COLD APPETIZERS

GARDEN

PREMIUM BLACK EDAMAME okinawa sea salt 6.5

KIMCHEE CUCUMBER SUNOMONO rice vinegar 7

ORGANIC GARDEN SALAD yuzu ginger dressing 11

SEAWEED SALAD plum ginger dressing 11

ORGANIC KALE SALAD king oyster mushrooms, crispy shiitake, ginger plum vinaigrette 12.5

SEA

FLUKE KUMQUAT yuzu vinaigrette 21

HOKKAIDO SCALLOP kiwi, yuzu jelly, maldon sea salt 19

YELLOWTAIL DICED CHILES olive oil, ginger, ponzu 20.5

SALMON CARPACCIO soy, truffle oil 22

HAMACHI SERRANO garlic, yuzu ponzu 21

SEARED SALMON togarashi crust, avocado, cilantro jalapeno salad 19.5

TUNA POKE soy, chili oil, sushi rice 18

OYSTERS spicy ponzu, (6pc) 24

TUNA TARTARE yuzu guacamole, soy truffle 19.5

SEARED ALBACORE ponzu, crispy onions 19.5

BLUE CRAB OSCIETRA CAVIAR garlic aioli, truffle soy 29

OCTOPUS CRUDO yuzu kosho, olive oil, lemon 19

TORO CARPACCIO truffle soy, kizami wasabi, oscietra caviar 43

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 10

SHISHITO JAPANESE PEPPERS oyster sauce, sesame 11

MISO EGGPLANT DENGAKU sweet miso 11

MIXED VEGETABLE TEMPURA daikon, ginger 13

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 25

POPCORN SHRIMP TEMPURA miso glazed 21
"HANABI" spicy tuna on crispy rice 16

CHILEAN SEABASS truffle miso, spinach 37

FRIED CALAMARI charred jalapeno glaze 15

SEABASS SLIDERS panko crust, tonkatsu tartar 17

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 18

JAPANESE FRIED CHICKEN "TATSUTA-AGE" cilantro aioli 13

AMERICAN WAGYU POTSTICKER "GYOZA" spicy ponzu, kimchee 19

FILET MIGNON "JAPONAIS" japanese style potatoes 24

A-5 JAPANESE WAGYU ISHI-YAKI grilled over bincho charcoal 66

GRILLED LAMB CHOPS ginger, soy, garlic 15

ROKU SIGNATURE STYLE SUSHI

our master sushi chef's custom creations

UME six piece selection 31

MATSU eight piece selection 45

SUSHI/SASHIMI

	sushi 2pc	sashimi 4pc
ALBACORE (SHIRO MAGURO)	7	14
CRAB (KANI)	8	16
EGG (TAMAGO)	5	10
FRESHWATER EEL (UNAGI)	9	18
FLUKE (HIRAME)	8	16
JAPANESE SCALLOP (HOTATE)	10	20
MONKFISH LIVER (ANKIMO)	6.5	13
OCTOPUS (TAKO)	6.5	13
SALMON EGG (IKURA)	8	16
SALMON (SAKE)	7.5	15
SEA EEL (ANAGO)	8	16
SEA URCHIN (UNI)	17	34
SHRIMP (EBI)	6.5	13
SMELT EGG (MASAGO)	5.5	11
SEA BREAM (TAI)	7.5	15
SWEET SHRIMP (AMAEBI)	mkt	mkt
TUNA BELLY (TORO)	20	40
TUNA (MAGURO)	8	16
YELLOWTAIL (HAMACHI)	8	16

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

ROKU CACIO E PEPE ramen, asiago cheese 13

LOBSTER GARLIC NOODLES udon, sesame, sake 39

CHICKEN FRIED RICE 14.5

SPICY PORK BELLY "KAKUNI" FRIED RICE 17

STEAMED BROWN OR WHITE RICE 4

SIGNATURE ROLLS

BAKED CRAB HANDROLL soy paper 11

GENSAI (8pc) seared togarashi salmon, kizami wasabi, cucumber, jalapeno, avocado 18

CRUNCHY SPICY TUNA TEMPURA (8pc) avocado 16

BAKED LOBSTER (5pc) miso hollandaise sauce 22

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 18

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) 9.75

SPICY SCALLOP (6pc) 9.75

CALIFORNIA (6pc) 9.75

EEL AVOCADO (6pc) 11.5

POPCORN SHRIMP TEMPURA (6pc) 12.5
w/ jalapeno or asparagus

TORO & JALAPENO (6pc) 14

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, grilled asparagus, mashed potatoes 29

FILET MIGNON (8 oz) ginger teriyaki sauce, mashed potatoes, sauteed garlic beans 45

GRILLED SALMON wasabi yuzu creme fraiche, blood orange, fennel 29

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.