

# SUSHI ROKU

## Gluten-Free Menu

### COLD STARTERS

- Premium Edamame** okinawa sea salt **6.5**
- \* **Octopus Crudo** yuzu kosho, olive oil, lemon **18**
- \* **Yellowtail Sashimi** diced chilies **19.5**
- \* **Tuna Sashimi Carpaccio** sesame soy & garlic chips **18**
- \* **Seared Salmon** togarashi crust, avocado, cilantro jalapeño salad **19.5**

### HOT STARTERS

- Tofu Steak "Toban-yaki"** mushrooms in citrus ponzu **17**
- \* **Baked Cod "Saikyo-yaki"** in sweet miso **24**
- \* **Beef Rib Eye-Wrapped Asparagus** soy mirin sauce **17.5**
- \* **Jidori Chicken Skewers Robata-yaki** yuzu ginger relish **5**
- \* **A-5 Wagyu Japanese Beef "Toban-yaki"** **64**

### SALAD / SOUP / RICE

- Organic Garden Salad** white balsamic vinaigrette **11**
- Miso Soup** **5.5**
- \* **Chicken Fried Rice** **14**
- Steamed Brown Rice** **4**

### ENTRÉE

- \* **"Jidori" Free Range Chicken** yuzu ginger relish **28**
- \* **Chilean Seabass** yuzu sauce **36**

### SUSHI ROLLS

- \* **Baked Lobster Roll** creamy miso sauce **21**
- \* **Senshi Roll** yellowtail, cucumber topped with avocado **16**
- Baked Crab Hand Roll** **10.5**
- Toro & Jalepeño Roll** **14**



ALL SUSHI & SASHIMI AVAILABLE GLUTEN FREE

\* These items are cooked-to-order, undercooked or raw. Consuming raw or uncooked meats, fish, shellfish and egg products may increase the risk of food borne illness. Young children, the elderly and individuals with certain health conditions may be at a higher risk if these foods are consumed raw or undercooked. This menu was created for our gluten intolerant guests. While we have made every effort to develop a gluten safe menu, we cannot guarantee against unknown gluten content.