

SUSHI ROKU LAS VEGAS / GLUTEN FREE MENU

COLD APPETIZERS

GARDEN

- PREMIUM BLACK EDAMAME** 7
ORGANIC GARDEN SALAD yuzu ginger dressing 11

SEA

- * **HOKKAIDO SCALLOP** kiwi, yuzu jelly, maldon sea salt 22
- * **YELLOWTAIL DICED CHILES** olive oil, ginger, ponzu 21
 - * **SALMON CARPACCIO** tamari truffle oil 22
 - * **HAMACHI SERRANO** garlic, yuzu ponzu 21
 - * **SEARED SALMON** togarashi crust, avocado, cilantro jalapeno salad 22
- * **TUNA TARTARE** yuzu guacamole, tamari truffle 21
 - * **SEARED ALBACORE** ponzu 20
- * **BLUE CRAB OSCIETRA CAVIAR** garlic aioli, tamari truffle 32
 - * **OCTOPUS CRUDO** yuzu kosho, olive oil, lemon 19
 - * **TORO CARPACCIO** tamari truffle, oscietra caviar 42

HOT APPETIZERS

GARDEN

- ROASTED CAULIFLOWER** red dates, pine nuts 13

SEA

- BAKED COD** sweet miso 27
CHILEAN SEABASS yuzu butter 36
CRAB FRIED RICE 20

FARM

- * **BEEF RIB EYE WRAPPED ASPARAGUS** tamari, mirin sauce 19
- * **FILET MIGNON "JAPONAIS"** mashed potato 25
- * **A-5 JAPANESE WAGYU "ISHI-YAKI"** grilled over bincho charcoal 64

SOUP

- MISO** tofu, green onion 6
SPICY MISO chili, tofu, green onion 6.5

ENTREES

cooked over Japanese Bincho charcoal

- * **PRIME RIB EYE STEAK "JAPONAIS"** mashed potato, garlic green beans, tamari garlic sauce 49
- "JI-DORI" FREE RANGE CHICKEN** teriyaki glaze or yuzu ginger relish with grilled asparagus, mashed potatoes 29
 - * **FILET MIGNON** ginger teriyaki sauce, mashed potatoes, sauteed garlic beans 45

ROBATA SKEWERS

- JI-DORI CHICKEN** teriyaki or yuzu ginger relish 7
KOBE BEEF teriyaki sauce 10

ROLLS

- BAKED CRAB HANDROLL** soy paper 12
LOBSTER (5 pc) miso hollandaise sauce 24
- * **TUNA JALAPEÑO**
 (8 pc) spicy tuna topped with tuna sashimi, yuzu olive oil 24
- * **SENSHI**
 (8 pc) yellowtail, cucumber topped with avocado, spicy aioli 21
- * **SHIMA**
 (8 pc) spicy tuna & avocado topped with shrimp sashimi, cilantro, sriracha 22
- * **SPICY TUNA 12**
CALIFORNIA 12
 * **TORO & JALAPEÑO 15**

SUSHI / SASHIMI

2 piece 4 piece

* ALBACORE (SHIRO MAGURO)	8	16
CRAB (KANI)	9	18
* 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 URCHIN (UNI)	mkt	mkt
SHRIMP (EBI)	8	16
* SWEET SHRIMP (AMAEBI)	16	32
* TUNA BELLY (TORO)	mkt	mkt
* TUNA (MAGURO)	10	20
* YELLOWTAIL (HAMACHI)	9	18

* These items are served cooked-to-order, undercooked or raw.
 Consuming raw or uncooked meats, fish, shellfish, and egg products may increase the risk of food borne illness.