

SUSHI ROKU

GLUTEN FREE MENU

APPETIZERS

GARDEN

- PREMIUM EDAMAME** okinawa sea salt 6.5
- KIMCHEE CUCUMBER SUNOMONO** 6.5
- SHISHITO JAPANESE PEPPERS** with ponzu 11
- PREMIUM TOFU 3 WAYS** black truffles, caviar, sesame oil, ponzu 12

SEA

- YELLOWTAIL DICED CHILES** 19
- TUNA TARTARE** yuzu guacamole, soy truffle 19
- GRILLED OCTOPUS** garlic, sea salt, olive oil 18
- BLUE CRAB TARTARE** with uni & caviar 32

JAPANESE SALADS

- ORGANIC GARDEN SALAD** ponzu dressing 9.5
- ORGANIC KALE SALAD** king oyster mushrooms, crispy shiitake, ponzu vinaigrette 12

FARM

- A-5 JAPANESE WAGYU BEEF "TOBAN-YAKI"** 64

SOUPS, NOODLES & RICE

- MISO SOUP** 5
- KING CRAB FRIED RICE** 17
- CHICKEN FRIED RICE** 14
- VEGETABLE FRIED RICE** 12
- STEAMED WHITE RICE** 3
- STEAMED BROWN RICE** 4

ENTREES

- "JI-DORI" FREE RANGE CHICKEN**
with grilled asparagus, mashed potatoes 28
- GRILLED SALMON**
with grilled asparagus, mashed potatoes 29

SUSHI/SASHIMI

ALBACORE (SHIRO MAGURO)	6	12
CRAB (KANI)	8	16
EGG (TAMAGO)	5	10
FLUKE (HIRAME)	7.5	15
MACKEREL (SABA)	5	10
OCTOPUS (TAKO)	6.5	13
SALMON EGG (IKURA)	8	16
SALMON (SAKE)	7	14
SCALLOP (HOTATE)	10	20
SEA URCHIN (UNI)	15	30
SHRIMP (EBI)	6	12
SMELT EGG (MASAGO)	5	10
SEA BREAM (TAI)	7	14
SPANISH MACKEREL (AJI)	6.5	13
SWEET SHRIMP (AMAEBI)	mkt	mkt
TUNA BELLY (TORO)	18	36
TUNA (MAGURO)	7.5	15
TUNA TATAKI (MAGURO TATAKI)	6	12
YELLOWTAIL (HAMACHI)	7.5	15

SIGNATURE ROLLS

- BAKED CRAB HANDROLL** 10
- SHIMA** shrimp wrapped spicy tuna, cilantro & avocado 18.5

ROLLS

	hand	cut
CALIFORNIA	7.5	9.5
SPICY SCALLOP	7.5	9.5
SPICY TUNA	7.5	9.5
TORO & JALAPENO	10	12
SPICY YELLOWTAIL	7.5	9.5

LUNCH SPECIAL

- BENTO BOX COMBINATIONS** 23
w/ miso soup & rice
- Select One:** chicken / beef / salmon
- Accompanied with:**
cod, green beans, tuna & yellowtail sashimi, and kimchee cucumber