

## COLD APPETIZERS

### GARDEN

**PREMIUM BLACK EDAMAME** okinawa sea salt 6.5

**KIMCHEE CUCUMBER SUNOMONO** 6

**ORGANIC GARDEN SALAD** yuzu ginger dressing 11

**SEAWEED SALAD** 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 19

**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 29

**OCTOPUS CRUDO** yuzu kosho, olive oil, lemon 18

**TORO CARPACCIO** truffle soy, kizami wasabi,  
oscietra caviar 42

## SOUPS, NOODLES & RICE

**MISO SOUP** 5

**SPICY MISO SOUP** 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

**CRAB FRIED RICE** 16

**STEAMED WHITE RICE** 4 **STEAMED BROWN RICE** 4

## 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 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

## KATANA ROBATA SKEWERS

**CHICKEN & GREEN ONION** teriyaki or yuzu ginger relish 4

\***AMERICAN WAGYU BEEF** black pepper sauce 10

\***JUMBO SHRIMP WRAPPED BACON** chili garlic sauce 10

**ALASKAN BLACK COD** yakitori sauce 6

**AGED RIBEYE** sweet garlic sauce 7

**SALMON** yakitori sauce 5

## ROKU SIGNATURE STYLE SUSHI

our master sushi chef's custom creations

**UME** six piece selection 29

**MATSU** eight piece selection 43

## SUSHI/SASHIMI

	sushi	sashimi
	2pc	4pc
<b>ALBACORE (SHIRO MAGURO)</b>	7	14
<b>CRAB (KANI)</b>	8	16
<b>EGG (TAMAGO)</b>	5	10
<b>FRESHWATER EEL (UNAGI)</b>	8	16
<b>FLUKE (HIRAME)</b>	7.5	15
<b>JAPANESE SCALLOP (HOTATE)</b>	10	20
<b>MONKFISH LIVER (ANKIMO)</b>	6	12
<b>OCTOPUS (TAKO)</b>	6.5	13
<b>SALMON EGG (IKURA)</b>	8	16
<b>SALMON (SAKE)</b>	7	14
<b>SEA EEL (ANAGO)</b>	8	16
<b>SEA URCHIN (UNI)</b>	16	32
<b>SHRIMP (EBI)</b>	6.5	13
<b>SMELT EGG (MASAGO)</b>	5.5	11
<b>SEA BREAM (TAI)</b>	8	16
<b>SWEET SHRIMP (AMAEBI)</b>	mkt	mkt
<b>TUNA BELLY (TORO)</b>	19	38
<b>TUNA (MAGURO)</b>	7.5	15
<b>TUNA TATAKI (MAGURO TATAKI)</b>	6	12
<b>YELLOWTAIL (HAMACHI)</b>	7.5	15

(Most Sushi & Sashimi Available Gluten Free)

## ENTREES

cooked over Japanese Bincho charcoal

**PRIME RIBEYE STEAK "JAPONAIS"** (14oz) japanese style potatoes, garlic green beans 48

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

## SIGNATURE ROLLS

**BAKED CRAB HANDROLL** soy paper 10.5

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

**CRUNCHY SPICY TUNA TEMPURA** (8pc) 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

cut

**SPICY TUNA** (6pc) 9

**SPICY SCALLOP** (6pc) 9.5

**CALIFORNIA** (6pc) 9

**EEL AVOCADO** (6pc) 11

**TORO & JALAPEÑO** (6pc) 14

**POPCORN SHRIMP** (6pc) 12

w/ jalapeno or asparagus

**SOFTSHELL CRAB** (5pc) 16

**FILET MIGNON** (8oz) ginger teriyaki sauce, mashed potatoes, sauteed garlic beans 43

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