

COLD APPETIZERS

GARDEN

- PREMIUM EDAMAME** okinawa sea salt 6.5
- KIMCHEE CUCUMBER SUNOMONO** 6.5
- PREMIUM TOFU 3 WAYS** black truffles, kimchee, yuzu caviar 12
- CHILLED SPINACH "OHITASHI"** ponzu, bonito flakes 7

SEA

- HOKKAIDO SCALLOP SASHIMI** kiwi, yuzu jelly, maldon sea salt 18
- YELLOWTAIL DICED CHILES** 19
- SALMON SASHIMI CARPACCIO** soy truffle oil 21
- HAMACHI SERRANO** garlic, yuzu ponzu 19
- SEARED SALMON SASHIMI** togarashi crust, avocado, cilantro jalapeno salad 19
- FLUKE KUMQUAT SASHIMI** yuzu vinaigrette 19.5
- TUNA POKE** soy, chili oil, rice 18
- SHIGOKU OYSTERS** spicy ponzu, (6pc) 21
- "HANABI"** spicy tuna on crispy rice 15.5
- TORO SASHIMI** oscietra caviar, yuzu salt 42
- TUNA TARTARE PHYLLO CUPS** yuzu guacamole, soy truffle 19
- ALBACORE SASHIMI** ponzu, crispy onions 18.5
- BLUE CRAB TARTARE** with uni & caviar 32

JAPANESE SALADS

- ORGANIC GARDEN SALAD** yuzu ginger dressing 9.5
- SEAWEED SALAD** ginger dressing 10.5
- ORGANIC KALE SALAD** king oyster mushrooms, crispy shiitake, ginger plum vinaigrette 12

SOUPS, NOODLES & RICE

- MISO SOUP** 5
- SPICY MISO SOUP** 5.5
- HAKATA RAMEN** spicy miso pork broth 15
- KING CRAB FRIED RICE** 17

HOT APPETIZERS

GARDEN

- BRUSSELS SPROUTS CHIPS** truffle oil, salt 9.5
- SHISHITO JAPANESE PEPPERS** 11
- MISO EGGPLANT DENGAKU** 10.5
- MIXED VEGETABLE TEMPURA** 12
- ROASTED CAULIFLOWER** red dates, pine nuts 12

SEA

- UNI UDON** japanese style sea urchin pasta 19
- LOTUS ROOT TEMPURA** chopped shrimp, curry salt, chili ponzu dipping sauce 14
- BAKED COD** sweet miso 24
- STEAMED SHRIMP DUMPLINGS** dashi broth 15
- MISO GLAZED POPCORN SHRIMP TEMPURA** 19.5
- CHILEAN SEABASS** truffle miso glaze 34
- FRIED CALAMARI** charred jalapeno glaze 12
- SEABASS SLIDERS** panko crust, tonkatsu tartar 16

FARM

- BEEF RIB EYE WRAPPED ASPARAGUS** 17.5
- JI-DORI CHICKEN SKEWERS ROBATA-YAKI** teriyaki or yuzu ginger relish 10
- JAPANESE FRIED CHICKEN "TATSUTA-AGE"** 12
- AMERICAN WAGYU BEEF SKEWERS ROBATA-YAKI** black pepper sauce 19
- AMERICAN WAGYU POTSTICKER "GYOZA"** 18
- FILET MIGNON TOBANYAKI** garlic truffle ponzu, asparagus, mixed mushrooms 34
- A-5 JAPANESE WAGYU BEEF** grilled over bincho charcoal 64
- GRILLED LAMB CHOPS** truffle chimichurri sauce 15

- CHICKEN FRIED RICE** 14
- SPICY PORK BELLY "KAKUNI" FRIED RICE** 16
- STEAMED WHITE RICE** 3
- STEAMED BROWN RICE** 4

ROKU SIGNATURE STYLE SUSHI

our master sushi chef's custom creations

UME six piece selection 29

MATSU eight piece selection 43

SUSHI/SASHIMI

	2pc	4pc
ALBACORE (SHIRO MAGURO)	6	12
CRAB (KANI)	8	16
EGG (TAMAGO)	5	10
FRESHWATER EEL (UNAGI)	7	14
FLUKE (HIRAME)	7.5	15
JAPANESE SCALLOP (HOTATE)	10	20
MACKEREL (SABA)	5	10
MONKFISH LIVER (ANKIMO)	6	12
OCTOPUS (TAKO)	6.5	13
SALMON EGG (IKURA)	8	16
SALMON (SAKE)	7	14
SEA EEL (ANAGO)	8	16
SEA URCHIN (UNI)	15	30
SHRIMP (EBI)	6	12
SMELT EGG (MASAGO)	5	10
SEA BREAM (TAI)	7	14
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

ENTREES

cooked over Japanese Bincho charcoal

PRIME RIBEYE STEAK "JAPONAIS" 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 10.5

CRUNCHY SPICY TUNA avocado 15

CRAB DYNAMITE crab, avocado, curry mayo 14

SHIMA shrimp wrapped spicy tuna, cilantro & avocado 18.5

BAKED LOBSTER creamy miso sauce 20

KATANA spicy tuna & shrimp tempura, tuna & yellowtail 19.5

TRUFFLE TEMPURA cucumber, topped with avocado, wasabi truffle soy 18

TUNA JALAPENO spicy tuna topped with tuna sashimi, yuzu olive oil 19.5

ROLLS

	hand	cut
SOFTSHELL CRAB		16
CALIFORNIA	7.5	9.5
EEL AVOCADO	9	11
POPCORN SHRIMP w/ jalapeno	10	12
SHRIMP TEMPURA w/ asparagus	10	12
SPICY SCALLOP	7.5	9.5
SPICY TUNA	7.5	9.5
TORO & JALAPENO	10	12
SPICY YELLOWTAIL	7.5	9.5

FILET MIGNON ginger teriyaki sauce, mashed potatoes, sauteed garlic beans 43

GRILLED SALMON with roku's BBQ sauce, mashed potatoes, hijiki seaweed 29