

COLD APPETIZERS

GARDEN

- PREMIUM EDAMAME** okinawa sea salt 7
- KIMCHEE CUCUMBER SUNOMONO** rice vinegar 7
- ORGANIC GARDEN SALAD** yuzu ginger dressing 12
- SEAWEED SALAD** plum ginger dressing 12
- ORGANIC KALE SALAD** king oyster mushrooms, crispy shiitake, ginger plum vinaigrette 12

SEA

- *FLUKE KUMQUAT** yuzu vinaigrette 20
- *YELLOWTAIL DICED CHILES** olive oil, ginger, ponzu 20
- *SALMON CARPACCIO** soy, truffle oil 22.5
- *HAMACHI SERRANO** garlic, yuzu ponzu 19.5
- *SEARED SALMON** togarashi crust, avocado, cilantro jalapeno salad 19.5
- *TUNA POKE** soy, chili oil, sushi rice 18.5
- *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 28
- *OCTOPUS CRUDO** yuzu kosho, olive oil, lemon 18
- *TORO CARPACCIO** truffle soy, kizami wasabi, oscietra caviar 42

KATANA ROBATA SKEWERS

- *FILET FOIE GRAS & ASPARAGUS** sweet miso 14
- JI-DORI CHICKEN** teriyaki 5
- *AMERICAN KOBE BEEF** black pepper sauce 10
- SHRIMP BACON** chili garlic sauce 9.5
- CHILEAN SEA BASS** yakatori sauce 6.5

HOT APPETIZERS

GARDEN

- BRUSSELS SPROUT CHIPS** truffle oil, salt 9.5
- SHISHITO JAPANESE PEPPERS** oyster sauce, garlic, sesame oil 11
- MISO EGGPLANT DENGAKU** sweet miso 10.5
- MIXED VEGETABLE TEMPURA** daikon, ginger 12
- ROASTED CAULIFLOWER** red dates, pine nuts 13
- AVOCADO "HANABI"** (4pc) avocado on crispy rice, kizami wasabi, soy truffle, parmesan reggiano 12.5

SEA

- *SRIRACHA SHRIMP** champagne sauce, house made potato chips 21
- BAKED COD** sweet miso 25
- POPCORN SHRIMP TEMPURA** miso glazed 21.5
- *"HANABI"** (4pc) spicy tuna on crispy rice 16
- CHILEAN SEABASS** truffle miso, spinach 37
- FRIED CALAMARI** charred jalapeno glaze 14.5
- SEABASS SLIDERS** panko crust, tonkatsu tartar 16.5
- BAMBOO RICE RISOTTO** shrimp, scallop, truffles 29

FARM

- SHORT RIB BAO** braised beef, pickled vegetables 19
- BEEF RIB EYE WRAPPED ASPARAGUS** soy mirin sauce 18.5
- JAPANESE FRIED CHICKEN "TATSUTA-AGE"** cilantro aioli 13
- AMERICAN WAGYU POTSTICKER "GYOZA"** spicy ponzu, kimchee 18.5
- *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

ROKU SIGNATURE STYLE SUSHI

our master sushi chef's custom creations

***UME** six piece selection 30

***MATSU** eight piece selection 44

SUSHI/SASHIMI

	2pc	4pc
* ALBACORE (SHIRO MAGURO)	7.5	15
CRAB (KANI)	8.5	17
EGG (TAMAGO)	5.5	11
FRESHWATER EEL (UNAGI)	8.5	17
* FLUKE (HIRAME)	7.5	15
* JAPANESE SCALLOP (HOTATE)	10.5	21
MONKFISH LIVER (ANKIMO)	6.5	13
OCTOPUS (TAKO)	7	14
* SALMON EGG (IKURA)	8.5	17
* SALMON (SAKE)	8	16
SEA EEL (ANAGO)	8.5	17
* SEA URCHIN (UNI)	16.5	33
SHRIMP (EBI)	6.5	13
* SMELT EGG (MASAGO)	5.5	11
* SEA BREAM (TAI)	7.5	15
* SWEET SHRIMP (AMAEBI)	mkt	mkt
* TUNA BELLY (TORO)	19	38
* TUNA (MAGURO)	8.5	17
* TUNA TATAKI (MAGURO TATAKI)	6.5	13
* YELLOWTAIL (HAMACHI)	8	16

SOUPS, NOODLES & RICE

MISO SOUP tofu, green onion 5.5

SPICY MISO SOUP chili, tofu, green onion 6

HAKATA RAMEN spicy miso pork broth 15.5

LOBSTER GARLIC NOODLES udon, sesame, sake 39

CHICKEN FRIED RICE 14

SPICY PORK BELLY "KAKUNI" FRIED RICE 16.5

STEAMED BROWN OR WHITE RICE 4.5

SIGNATURE ROLLS

BAKED CRAB HANDROLL soy paper 11

***GENSAI** (8pc) seared togarashi salmon, kizami wasabi, jalapeno, cucumber, avocado 18.5

***CRUNCHY SPICY TUNA TEMPURA** avocado 15.5

BAKED LOBSTER (5pc) miso hollandaise sauce 21.5

***KATANA** (8pc) spicy tuna & shrimp tempura, tuna & yellowtail 19.5

***TUNA JALAPENO** (8pc) spicy tuna, avocado, topped with tuna sashimi, yuzu olive oil, cilantro 20

***SENSHI** (8pc) yellowtail, cucumber topped with avocado, spicy aioli 17.5

***WHITE LOTUS** (8pc) popcorn shrimp tempura, avocado, topped with albacore, crispy onions, wasabi truffle soy, jalapenos 21.5

THE VEGAN (5pc) grilled eryngii and asparagus, jalapeno, butter lettuce, soy paper 16

ROLLS

	hand	cut
* SPICY TUNA (6pc)	7.75	9.75
* SPICY SCALLOP (6pc)	7.5	9.5
CALIFORNIA w/ crab, avocado (6pc)	7.75	9.75
EEL AVOCADO (6pc)	9.5	11.5
POPCORN SHRIMP TEMPURA jalapeno OR asparagus (6pc)	10	12
* TORO & JALAPENO (6pc)	13	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

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

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

*Consuming raw or uncooked meats, fish, shellfish, and egg products may increase the risk of food borne illness.