

## COLD APPETIZERS

### GARDEN

**PREMIUM BLACK EDAMAME** okinawa sea salt 6.5

**KIMCHEE CUCUMBER SUNOMONO** 6.5

**ORGANIC GARDEN SALAD** yuzu ginger dressing 12

**SEAWEED SALAD** ginger dressing 12

**ORGANIC KALE SALAD** king oyster mushrooms, crispy shiitake, ginger plum vinaigrette 12

### SEA

**FLUKE KUMQUAT** yuzu vinaigrette 20.5

**HOKKAIDO SCALLOP** kiwi, yuzu jelly, maldon sea salt 19

**YELLOWTAIL DICED CHILES** olive oil, ginger, ponzu 20.5

**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) 24

**TUNA TARTARE** yuzu guacamole, soy truffle 19.5

**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** 5.5

**SPICY MISO SOUP** 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

**CRAB FRIED RICE** 16

**STEAMED WHITE RICE** 4.5

**STEAMED BROWN RICE** 4.5

## 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 11

**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 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

## 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 31

**MATSU** eight piece selection 44

## SUSHI/SASHIMI

	sushi	sashimi
	2pc	4pc
<b>ALBACORE (SHIRO MAGURO)</b>	7.5	15
<b>CRAB (KANI)</b>	8.5	17
<b>EGG (TAMAGO)</b>	5.5	11
<b>FRESHWATER EEL (UNAGI)</b>	8.5	17
<b>FLUKE (HIRAME)</b>	8	16
<b>JAPANESE SCALLOP (HOTATE)</b>	10.5	21
<b>MONKFISH LIVER (ANKIMO)</b>	7	14
<b>OCTOPUS (TAKO)</b>	7	14
<b>SALMON EGG (IKURA)</b>	8.5	17
<b>SALMON (SAKE)</b>	7.5	15
<b>SEA EEL (ANAGO)</b>	8.5	17
<b>SEA URCHIN (UNI)</b>	17	34
<b>SHRIMP (EBI)</b>	7	14
<b>SMELT EGG (MASAGO)</b>	6	12
<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>	8	16
<b>TUNA TATAKI (MAGURO TATAKI)</b>	7.5	15
<b>YELLOWTAIL (HAMACHI)</b>	8	16

(Most Sushi & Sashimi Available Gluten Free)

## SIGNATURE ROLLS

**BAKED CRAB HANDROLL** soy paper 11

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

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

	cut
<b>SPICY TUNA</b> (6pc)	9.5
<b>SPICY SCALLOP</b> (6pc)	9.5
<b>CALIFORNIA</b> w/ crab, avocado (6pc)	9.5
<b>EEL AVOCADO</b> (6pc)	11.5
<b>TORO &amp; JALAPEÑO</b> (6pc)	15
<b>POPCORN SHRIMP</b> w/ jalapeno or asparagus (6pc)	12
<b>SOFTSHELL CRAB</b> w/ sprouts, avocado, cucumber (5pc)	16

## ENTREES

cooked over Japanese Bincho charcoal

**PRIME RIBEYE STEAK "JAPONAIS"** (14oz) japanese style potatoes, garlic green beans 49

**"JI-DORI" FREE RANGE CHICKEN** teriyaki glaze with grilled asparagus, mashed potatoes 29

**FILET MIGNON** (8oz) ginger teriyaki sauce, mashed potatoes, sauteed garlic beans 44

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