

FROM THE BAR

SPECIALTY COCKTAILS

Roku's Fusion	13
tito's vodka, pineapple, honeydew, cantaloupe, watermelon	
Empress' Kiss	15
chopin vodka, sake, lavender, yuzu, bubbles	
Shōman Glory	16
don londres blanco tequila, cucumber, kiwi, yuzu	
Sundown On Sunset	14
monkey 47 gin, ozeki nigori, blood orange, apricot brandy, grapefruit bitters	
Heat of the Dragon	15
patron silver tequila, alma finca orange, kumquat serrano	
Suika Sui	15
haku vodka, fresh muddled berries, kumquat, coconut, mint, redbull watermelon	
Kyoto Dragon	17
casamigos reposado, tangerine, yuzu	
Tea & Harmony	17
green tea-infused grey goose vodka, lemongrass, honey, orgeat syrup, yuzu	
Tropical Hibiscus	16
hibiscus-infused cazadores cristalino tequila, passionfruit, coconut, pomegranate	
Smokin' Yuzu	17
amaras mezcal espadin, agave nectar, yuzu, grapefruit	
Toki Tamashii	16
toki whiskey, honey, ginger, cucumber, fresh serrano, mint, bitters	
Ueshima Old Fashioned	17
espresso - washed whistle pig piggyback rye 6, orange demerara syrup, chocolate bitters	

ZERO PROOF & MOCKTAILS

Zen Garden	12
muddled cucumber, mint, pineapple, lemon and lime juice, owen's cucumber soda	
Espresso Martini	14
lyre's zero proof white cane, espresso, strawberries	
Yuzu Margarita	14
lyre's zero proof agave blanco, yuzu, grapefruit	

BEER

Kirin Ichiban	10
Kirin Light	10
Asahi Super Dry	10
Sapporo	10
N/A Asahi Super	8
Live Oak Hefeweizen	7
Shiner Bock	6



ROKU IZAKAYA FEAST

enjoy all of our favorites
from the entire menu
78 per person (minimum 2)

COLD APPETIZER

Garden

Spicy Cucumber Sunomono	8
Edamame Hummus	12
chickpeas, za'atar, pita bread	
Organic Garden Salad	12
pear, almonds, yuzu ginger dressing	
Seaweed Salad	13
plum dressing	

Sea

Fluke Kumquat*	25
yuzu vinaigrette	
Seared Albacore*	24
ponzu, crispy onions	
Hamachi Serrano*	24
garlic, yuzu ponzu	
Tuna Crudo*	28
avocado, micro greens, garlic chips, sesame soy, aji amarillo	
Burrata & Cured Salmon*	24
walnuts, fresh dill vinaigrette	
Octopus Crudo*	24
yuzu kosho, olive oil, lemon	
Toro Carpaccio*	49
oscietra caviar, kizami wasabi, truffle soy	
Yellowtail Diced Chiles*	25
olive oil, ginger, ponzu	

HOT APPETIZER

Garden

Premium Edamame	6
Brussels Sprout Chips	12
truffle oil, salt	
Shishito Japanese Peppers	13
oyster sauce, garlic, sesame oil	
Green Beans "Ingen Itame"	14
garlic sauce	
Mixed Vegetable Tempura	15
Cauliflower	15
red dates, pine nuts	

Sea

Baked Cod	36
sweet miso	
Popcorn Shrimp Tempura	24
miso glazed	

HANABI

our signature crispy rice with your
choice of topping

spicy tuna 19*	avocado 13
yellowtail 19*	wagyu 24*

Farm

Japanese Fried Chicken "Tatsuta-Age"	15
American Wagyu Potsticker "Gyoza"	22
Beef Ribeye Wrapped Asparagus*	22
	6oz/12oz
Sizzling Ribeye	24/48
sliced with a shiso caper sauce	
A-5 Japanese Wagyu Ishiyaki*	78

KATANA'S ROBATA SKEWERS

Lamb Chop*	9	Bacon Wrapped Jumbo Shrimp	13
soy garlic sauce		chili garlic sauce	
Chilean Seabass	12	American Wagyu Beef*	15
yakitori sauce		black pepper sauce	

FROM THE SUSHI BAR

ROKU
SIGNATURE
STYLE SUSHI

- Sushi Plate*** 36

yellowtail, tuna, salmon,
shrimp, albacore & baked
crab or spicy tuna cut roll
- Deluxe Sushi Plate*** 49

sushi plate + scallop, sea
bream, toro jalapeño cut roll
- Chef's Choice*** MP

today's 7 piece nigiri and
custom hand roll
created by our chef

Sushi & Sashimi

	sushi 2pc	sashimi 4pc
Albacore* (Shiro Maguro) garlic aioli, arare, wasabi soy truffle	10	20
Amberjack* (Kanpachi)	11	22
Crab (Kani)	12	24
Freshwater Eel (Unagi)	11	22
Fluke* (Hirame) lemon & serrano zest, garlic, sea salt, ponzu	11	22
Japanese Scallop* (Hotate) shiso paste, sea salt, lemon	13	26
Mackerel* (saba) ponzu, green onions	11	22
Octopus (Tako)	11	22
Salmon Egg* (Ikura)	13	26
Salmon* (Sake) lemon zest, yuzu salt, nikiri shoyu	10	20
Sea Urchin* (Uni)	MP	MP
Sea Bream* (Tai) shiso, lemon, sea salt	11	22
Shrimp (Ebi)	9	18
Tuna Belly* (Toro) kizami wasabi, tosa shoyu	MP	MP
Tuna Bigeye* (Maguro) kizami wasabi, tosa shoyu	12	24
Tuna Bluefin* (Hon Maguro) kizami wasabi, tosa shoyu	15	30
Wagyu* kizami wasabi, garlic shoyu	MP	MP
Yellowtail* (Hamachi) serrano pepper, garlic, ponzu	11	22

Selected Sushi comes dressed
and ready.



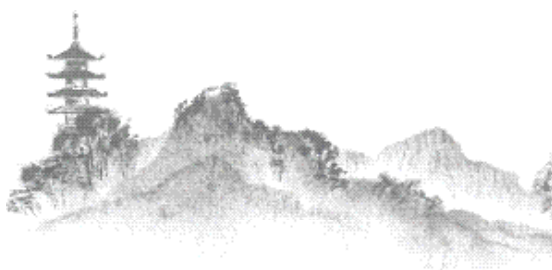
ROLLS

Signature Rolls (8pc cut rolls)

Baked Crab Hand Roll	15
Crunchy Spicy Tuna Tempura* avocado	19
Katana* spicy tuna, shrimp tempura topped with tuna & yellowtail, spicy mayo	24
Senshi* yellowtail, cucumber topped with avocado, spicy aioli	23
Gensai* cucumber, jalapeño, avocado, topped with salmon & kizami wasabi, rice cracker, yuzu olive oil	24
Tuna Jalapeño* spicy tuna, avocado topped with tuna sashimi, yuzu olive oil, cilantro	25
Tokubetsu* crab, cucumber topped with toro, sea bream, white truffle pesto, yuzu vinaigrette	32
White Lotus* popcorn shrimp tempura, avocado, asparagus, topped with albacore, crispy onions, wasabi truffle soy	26
Waterloo Ichi Roll* tuna, yellowtail, snowcrab, mango, avocado, cucumber, kiaware, chili oil, sriracha, spring mix	25

Classic Rolls (6pc cut rolls)

Spicy Tuna*	13
Spicy Scallop*	14
California w/crab, avocado	13
Eel Avocado	14
Popcorn Shrimp Tempura w/jalapeño or asparagus	14
Toro & Jalapeño*	20
Softshell Crab sprouts, avocado, cucumber (5pc)	20



SOUPS/NOODLES/RICE

Miso Soup	6
Spicy Miso Soup	7
Hakata Ramen miso pork broth	18
Chicken Fried Rice	19

ENTREES

served with sauteed baby carrots and yukon gold mashed potatoes

"Ji-Dori" Free Range Chicken teriyaki glaze	29	Grilled Salmon* teriyaki glaze	34
Filet Mignon "Japonais"* soy garlic	54	Chilean Seabass truffle miso	47