

FROM THE BAR

SPECIALTY COCKTAILS

Roku's Fusion	18
neft vodka, pineapple, cranberry, lime, watermelon	
Empress' Kiss	19
aspen vodka, sake, lavender, yuzu, bubbles	
Shoman Glory	19
lalo blanco tequila, cucumber, kiwi, yuzu	
Electric Koi	18
grey goose vodka, excellent sake, calpico melon, cucumber, green apple, fee foam	
Heat of the Dragon	18
patron silver tequila, alma finca orange, kumquat serrano	
Sunshine Spritz	18
haku vodka, giffard's pamplemousse, lychee, red bull watermelon, hampton water bubbly, st germain	
Silent Warrior	19
gran centenario reposado tequila, amaras verde mezcal, vermouth, nori syrup, bitters	
Ichi-Go-Ichi-E	19
casa azul blanco tequila, green tea-infused vermouth, grapefruit, matcha, pandan, bitters	
Tropical Hibiscus	18
hibiscus-infused cazadores cristalino tequila, passionfruit, coconut, pomegranate	
Smokin' Yuzu	18
del maguey puebla mezcal, agave nectar, yuzu, grapefruit	
Ueshima Old Fashioned	19
knob creek espresso washed rye, orange demerara syrup, chocolate bitters	
Matcha Miruku Sour	19
pendleton whisky, pineapple, coconut, matcha, ube foam	
Toki Tamashi	19
toki whisky, liquid alchemist ginger, honey, lemon, fresh serrano, cucumber, mint, bitters	

ZERO PROOF & MOCKTAILS

Zen Garden	14
cucumber, mint, pineapple, fever tree sparkling cucumber	
Margarita	16
smokin' yuzu or classic with ritual zero-proof tequila	
Paper Crane	16
ritual zero-proof gin, yuzu, ginger, blueberry rosemary shrub	
Sunkiss	14
pomegranate & lime juice, honey, serrano pepper, mint, giffard orgeat	

BEER

Kirin Ichiban	8
Asahi Super Dry	8
Sapporo	8
Sapporo Light	8
Echigo Stout	12
Orion	14
Athletic Brew Co	
Run Wild IPA, <0.5% ABV	
Athletic Brew Co	
Cerveza Athletica Light Copper, <0.5% ABV	



ROKU IZAKAYA FEAST

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

COLD APPETIZER

Garden

Spicy Cucumber Sunomono	9
Edamame Hummus	12
chickpeas, za'atar, pita bread	
Organic Garden Salad	13
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	
Salmon Truffle Carpaccio*	26
tomatoes, frisee	
Octopus Crudo*	24
yuzu kosho, olive oil, lemon	
Toro Carpaccio*	49
caviar, kizami wasabi, truffle soy	
Yellowtail Diced Chiles*	25
olive oil, ginger, ponzu	

HOT APPETIZER

Garden

Premium Edamame	8
Brussels Sprout Chips	13
truffle oil, salt	
Shishito Japanese Peppers	14
oyster sauce, garlic, sesame oil	
Miso Eggplant Dengaku	13
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 20*	avocado 13
yellowtail 20*	wagyu 24*

Farm

Japanese Fried Chicken	15
"Tatsuta-Age"	
American Wagyu	22
Potsticker "Gyoza"	
Beef Ribeye Wrapped	22
Asparagus	
American Wagyu Chimichurri*	34
A-5 Wagyu Ishiyaki*	78
A-5 Wagyu Carpaccio*	29

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*

54

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



Selected Sushi comes dressed
and ready.

Sushi & Sashimi	sushi 2pc	sashimi 4pc
Albacore* (Shiro Maguro) garlic aioli, arare, wasabi soy truffle	10	20
Amberjack* (Kanpachi) yuzu kosho, nikiri soy	12	24
Crab (Kani)	12	24
Freshwater Eel (Unagi)	12	24
Fluke* (Hirame) lemon zest, shiso, garlic, sea salt, ponzu	11	22
Japanese Scallop* (Hotate) shiso paste, sea salt, lemon	14	28
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
Spanish Mackerel* (Aji) ginger, negi, ponzu	12	24
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

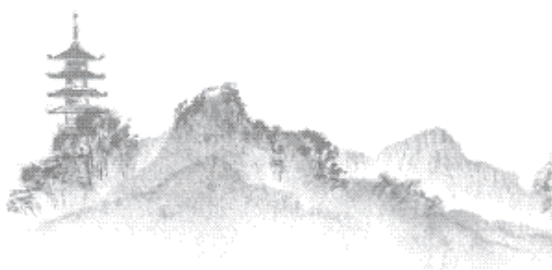
ROLLS

Signature Rolls (8pc cut rolls)

Baked Crab Hand Roll	15
Yakumi*	24
breaded shrimp, tartare sauce, topped with spicy tuna, serrano, eel sauce, spicy mayo	
Katana*	24
spicy tuna, shrimp tempura topped with tuna & yellowtail, spicy mayo	
Senshi*	23
yellowtail, cucumber topped with avocado, spicy aioli	
Gensai*	24
cucumber, jalapeño, avocado, topped with salmon & kizami wasabi, rice cracker, yuzu olive oil	
Tuna Jalapeño*	25
spicy tuna, avocado topped with tuna sashimi, yuzu olive oil, cilantro	
Tokubetsu*	32
crab, cucumber topped with toro, sea bream, white truffle pesto, yuzu vinaigrette	
White Lotus*	26
popcorn shrimp tempura, avocado, asparagus, topped with albacore, crispy onions, wasabi truffle soy	

Classic Rolls (6pc cut rolls)

Spicy Tuna*	13
Spicy Scallop*	17
California	13
w/crab, avocado	
Eel Avocado	15
Popcorn Shrimp Tempura	14
w/jalapeño or asparagus	
Toro & Jalapeño*	20
Softshell Crab	20
sprouts, avocado, cucumber (5pc)	



SOUPS/NOODLES/RICE

Miso Soup	7
Spicy Miso Soup	8
Hakata Ramen miso pork broth	18
Chicken Fried Rice	19

ENTREES

Grilled Chicken Breast	29	Grilled Salmon*	34
yukon gold mashed potatoes, baby carrots, teriyaki glaze		spinach, teriyaki glaze	
Filet Mignon "Japonais"*	58	Chilean Seabass	47
yukon gold mashed potatoes, asparagus, soy garlic		spinach, crispy onions, truffle miso	