
ROKU IZAKAYA FEAST

enjoy all of our favorites
from the entire menu
196 for two guests

COLD APPETIZER

Garden

Spicy Cucumber Sunomono	9
Edamame Hummus chickpeas, za'atar, pita bread	13
Organic Garden Salad pear, almonds, ginger dressing	13
Seaweed Salad plum dressing	13

Sea

Fluke Kumquat* yuzu vinaigrette	25
Seared Albacore* garlic ponzu, crispy onions	24
Hamachi Serrano* garlic, yuzu ponzu	25
Tuna Crudo* avocado, micro greens, garlic chips, sesame soy, aji amarillo	25
Salmon Truffle Carpaccio* tomatoes, frisee	26
Octopus Crudo yuzu kosho, olive oil, lemon	24
Toro Carpaccio* oscietra caviar, kizami wasabi, truffle soy	49
Yellowtail Diced Chiles* olive oil, ginger, ponzu	25

HOT APPETIZER

Garden

Premium Edamame	8
Brussels Sprout Chips truffle oil, salt	13
Shishito Japanese Peppers oyster sauce, garlic, sesame oil	14
Miso Eggplant Dengaku	13
Green Beans "Ingen Itame" garlic sauce	14
Mixed Vegetable Tempura	15
Cauliflower red dates, pine nuts	16

Sea

Baked Cod sweet miso	36
Popcorn Shrimp Tempura miso glazed	24

HANABI

our signature crispy rice with your
choice of topping

spicy tuna 20*	avocado 15
yellowtail 20*	wagyu 24*

Farm

Japanese Fried Chicken "Tatsuta-Age"	15
American Wagyu Potsticker "Gyoza"	24
Beef Ribeye Wrapped* Asparagus	23
American Wagyu Chimichurri*	34
A-5 Wagyu Ishiyaki*	78
A-5 Wagyu Carpaccio*	29

KATANA'S ROBATA SKEWERS

Lamb Chop* soy garlic sauce	10	Bacon Wrapped Jumbo Shrimp chili garlic sauce	13
Chilean Seabass yakitori sauce	13	American Wagyu Beef* black pepper sauce	15

FROM THE SUSHI BAR

ROKU SIGNATURE STYLE SUSHI

Sushi Plate* 38

yellowtail, tuna, salmon,
shrimp, albacore & baked
crab or spicy tuna cut roll

Deluxe Sushi Plate* 57

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) yuzu kosho, nikiri soy	13	26
Crab (Kani)	14	28
Freshwater Eel (Unagi)	12	24
Fluke* (Hirame) lemon & serrano zest, garlic, sea salt, ponzu	12	24
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	11	22
Sea Urchin* (Uni)	MP	MP
Sea Bream* (Tai) shiso, lemon, sea salt	12	24
Shrimp (Ebi)	10	20
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	12	24



Selected Sushi comes dressed
and ready.

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, black 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* 15

California 13

w/crab, avocado

Eel Avocado 15

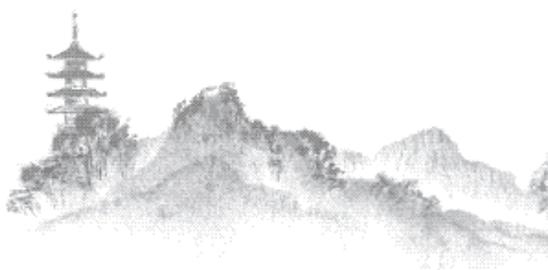
Popcorn Shrimp Tempura 14

w/jalapeño or asparagus

Toro & Jalapeño* 20

Softshell Crab 20

sprouts, avocado, cucumber (5pc)



SOUPS/NOODLES/RICE

Miso Soup 7

Spicy Miso Soup 8

Spicy Hakata Ramen 18

miso pork broth

Chicken Fried Rice 19

ENTREES

Grilled Chicken Breast 29

yukon gold mashed potatoes, baby carrots, teriyaki glaze

Filet Mignon "Japonais"* 56

yukon gold mashed potatoes, asparagus, soy garlic

Grilled Salmon* 36

spinach, teriyaki glaze

Chilean Seabass 49

spinach, crispy onions, truffle miso