

FROM THE BAR

SPECIALTY COCKTAILS

Roku's Fusion	18
tito's vodka, pineapple, honeydew, cantaloupe, watermelon	
Empress' Kiss	18
chopin vodka, sake, lavender, yuzu, bubbles	
Shōman Glory	19
don londres blanco tequila, cucumber, kiwi, yuzu	
Sundown On Sunset	18
monkey 47 gin, ozeki nigori, blood orange, apricot brandy, grapefruit bitters	
Heat of the Dragon	18
patron silver tequila, alma finca orange, kumquat serrano	
Suika Sui	18
haku vodka, fresh muddled berries, kumquat, coconut, mint, redbull watermelon	
Kyoto Dragon	20
casamigos reposado, tangerine, yuzu	
Tea & Harmony	20
green tea-infused grey goose vodka, lemongrass, honey, orgeat syrup, yuzu	
Tropical Hibiscus	18
hibiscus-infused cazadores cristalino tequila, passionfruit, coconut, pomegranate	
Smokin' Yuzu	18
amaras mezcal espadin, agave nectar, yuzu, grapefruit	
Toki Tamashii	19
toki whiskey, honey, ginger, cucumber, fresh serrano, mint, bitters	
Ueshima Old Fashioned	18
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	8
Asahi Super Dry	8
Sapporo	8
Sapporo Light	8
Echigo Stout	13
Echigo	13
Kizakura Kyoto IPA	13
Orion	15



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 chickpeas, za'atar, pita bread	12
Organic Garden Salad pear, almonds, yuzu ginger dressing	13
Seaweed Salad plum dressing	13

Sea

Fluke Kumquat* yuzu vinaigrette	25
Seared Albacore* ponzu, crispy onions	24
Hamachi Serrano* garlic, yuzu ponzu	24
Tuna Crudo* avocado, micro greens, garlic chips, sesame soy, aji amarillo	28
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	15

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 13
yellowtail 20*	wagyu 24*

Farm

Japanese Fried Chicken "Tatsuta-Age"	15
American Wagyu Potsticker "Gyoza"	22
Beef Ribeye Wrapped Asparagus	22
Sizzling Ribeye* sliced with a shiso caper sauce	half/full 34/68
A-5 Japanese Wagyu Ishiyaki*	78

KATANA'S ROBATA SKEWERS

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

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)	12	24
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
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)	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

Selected Sushi comes dressed
and ready.



ROLLS

Signature Rolls (8pc cut rolls)

Baked Crab Hand Roll 15

Crunchy Spicy Tuna Tempura* 19
avocado

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* 14

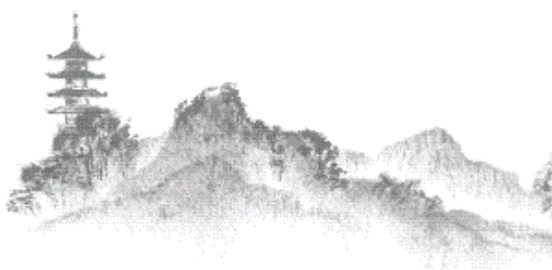
California 13
w/crab, avocado

Eel Avocado 14

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

served with sauteed baby carrots and yukon gold mashed potatoes

“Ji-Dori” Free Range Chicken 29
teriyaki glaze

Filet Mignon “Japonais”* 54
soy garlic

Grilled Salmon* 34
teriyaki glaze

Chilean Seabass 47
truffle miso