

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's orgeat	

BEER sm/lg

DRAFT	
Suntory	12
Modern Times Orderville Hazy IPA	11

BOTTLES	
Kirin Ichiban	8/11
Asahi Super Dry	8/11
Sapporo	8/11
Sapporo Light	8
Echigo	10
Echigo Stout	10
Orion	12
Athletic Brew Co	
Run Wild IPA, <0.5% ABV	8
Athletic Brew Co	
Cerveza Athletica Light Copper, <0.5% ABV	8



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* 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
American Wagyu Chimichurri*	34
A-5 Wagyu Ishiyaki*	78
A-5 Wagyu Carpaccio*	29

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

tuna, yellowtail, 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

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 Bluefin* (Hon Maguro) kizami wasabi, tosa shoyu	15	30
Tuna Bigeye* (Maguro) kizami wasabi, tosa shoyu	12	24
Wagyu* kizami wasabi, garlic shoyu	MP	MP
Yellowtail* (Hamachi) serrano pepper, garlic, ponzu	11	22

Selected Sushi comes dressed
and ready.



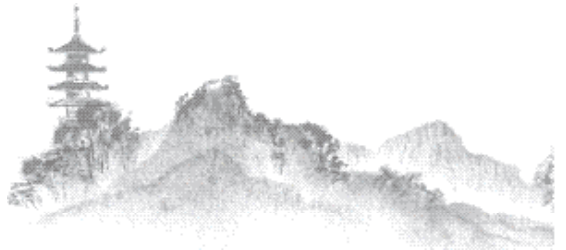
ROLLS

Signature Rolls (8pc cut rolls)

Baked Crab Hand Roll	15
Yakumi* breaded shrimp, tartare sauce, topped with spicy tuna, serrano, eel sauce, spicy mayo	24
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, jalapeño	25
Tokubetsu* real 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

Classic Rolls (6pc cut rolls)

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



SOUPS/NOODLES/RICE

Miso Soup	7
Spicy Miso Soup	8
Hakata Ramen miso pork broth	18
Chicken Fried Rice	19
Crab Fried Rice	21

ENTREES

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