

FROM THE BAR

SPECIALTY COCKTAILS

Roku's Fusion	20
neft vodka, pineapple, cranberry lime, watermelon	
Empress' Kiss	20
aspen vodka, sake, lavender, yuzu, bubbles	
Shoman Glory	21
lalo blanco tequila, cucumber, kiwi, yuzu	
Electric Koi	20
grey goose vodka, excellent sake, calpico melon, cucumber, green apple, fee foam	
Heat of the Dragon	20
patron silver tequila, alma finca orange, kumquat serrano	
Sunshine Spritz	20
haku vodka, giffard's pamplemousse, lychee, red bull watermelon, hampton water bubbly, st germain	
Silent Warrior	21
gran centenario reposado tequila, amaras verde mezcal, vermouth, nori syrup, bitters	
Ichi-Go-Ichi-E	21
casa azul blanco tequila, green tea-infused vermouth, grapefruit, matcha, pandan, bitters	
Tropical Hibiscus	20
hibiscus-infused cazadores cristalino tequila, passionfruit, coconut, pomegranate	
Smokin' Yuzu	20
del maguey puebla mezcal, agave nectar, yuzu, grapefruit	
Ueshima Old Fashioned	21
knob creek espresso washed rye, orange demerara syrup, chocolate bitters	
Matcha Miruku Sour	21
pendleton whisky, pineapple, coconut, matcha, ube foam	
Toki Tamashi	20
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

DRAFT

Asahi Super Dry	13
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BOTTLES

Kirin Light	9
Kirin Ichiban	9
Sapporo	9
Budlight	8
Blue Moon	8
Stella Artois	8
Michelob Ultra	8
Dogfish Head (60 min IPA)	10
Orion (22oz)	22
Echigo Rice Beer	13
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
196 for two guests

COLD APPETIZER

Garden

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

Sea

Fluke Kumquat*	25
yuzu vinaigrette	
Seared Albacore*	24
garlic ponzu, crispy onions	
Hamachi Serrano*	25
garlic, yuzu ponzu	
Tuna Crudo*	25
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
oscietra 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	16
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 15
yellowtail 20*	wagyu 24*

Farm

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

KATANA'S ROBATA SKEWERS

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

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



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	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

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

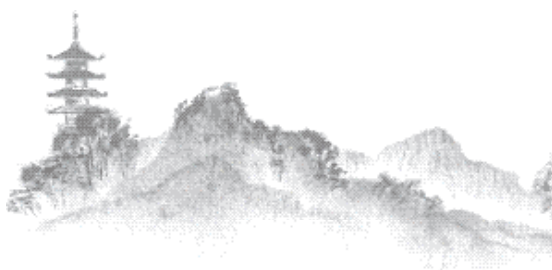
Popcorn Shrimp Tempura 14

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