

## COLD APPETIZERS

### GARDEN

- PREMIUM EDAMAME** okinawa sea salt 6.5
- KIMCHEE CUCUMBER SUNOMONO** rice vinegar 6.5
- ORGANIC GARDEN SALAD** yuzu ginger dressing 11
- SEAWEED SALAD** plum ginger dressing 11
- ORGANIC KALE SALAD** king oyster mushrooms, crispy shiitake, ginger plum vinaigrette 12

### SEA

- \*FLUKE KUMQUAT** yuzu vinaigrette 19.5
- \*TUNA PIZZA** crispy mushroom, balsamic, wasabi aioli, serrano 21
- \*HOKKAIDO SCALLOP** kiwi, yuzu jelly, maldon sea salt 18
- \*YELLOWTAIL DICED CHILES** olive oil, ginger, ponzu 19.5
- \*SALMON CARPACCIO** soy, truffle oil 22
- \*HAMACHI SERRANO** garlic, yuzu ponzu 19
- \*SEARED SALMON** togarashi crust, avocado, cilantro jalapeno salad 19.5
- \*TUNA POKE** soy, chili oil, sushi rice 18
- \*OYSTERS** spicy ponzu, (6pc) 23
- \*TUNA TARTARE** yuzu guacamole, soy truffle 19
- \*SEARED ALBACORE** ponzu, crispy onions 19.5
- \*BLUE CRAB COCKTAIL** garlic aioli, oscietra caviar 28
- \*OCTOPUS CRUDO** yuzu kosho, olive oil, lemon 18
- \*TORO CARPACCIO** tamari soy, kizami wasabi, oscietra caviar 42

## KATANA ROBATA SKEWERS

- \*FILET FOIE GRAS & ASPARAGUS** sweet miso 14
- JI-DORI CHICKEN** teriyaki 5
- \*AMERICAN KOBE BEEF** black pepper sauce 10
- SHRIMP BACON** chili garlic sauce 9.5
- CHILEAN SEA BASS** yakatori sauce 6.5

## HOT APPETIZERS

### GARDEN

- BRUSSELS SPROUTS CHIPS** truffle oil, salt 9.5
- SHISHITO JAPANESE PEPPERS** oyster sauce, sesame 11
- MISO EGGPLANT DENGAKU** sweet miso 10.5
- MIXED VEGETABLE TEMPURA** daikon, ginger 12
- ROASTED CAULIFLOWER** red dates, pine nuts 12
- AVOCADO "HANABI"** soy truffle, crispy rice, parmesan reggiano 12

### SEA

- \*UNI UDON** japanese style sea urchin pasta 19
- BAKED COD** sweet miso 24
- POPCORN SHRIMP TEMPURA** miso glazed 21
- \*"HANABI"** spicy tuna on crispy rice 15.5
- CHILEAN SEABASS** truffle miso, spinach 36
- FRIED CALAMARI** charred jalapeno glaze 14
- SEABASS SLIDERS** panko crust, tonkatsu tartar 16
- BAMBOO RICE RISOTTO** shrimp, scallop, truffles 29
- NOVA SCOTIA LOBSTER TAIL** yuzu citrus butter 42

### FARM

- BEEF RIB EYE WRAPPED ASPARAGUS** soy mirin sauce 17.5
- JAPANESE FRIED CHICKEN "TATSUTA-AGE"** cilantro aioli 12.5
- AMERICAN WAGYU POTSTICKER "GYOZA"** spicy ponzu, kimchee 18
- \*FILET MIGNON TOBANYAKI** garlic truffle ponzu, asparagus, mixed mushrooms 34
- \*A-5 JAPANESE WAGYU ISHI-YAKI** grilled over bincho charcoal 64
- \*GRILLED LAMB CHOPS** ginger, soy, garlic 15

## ROKU SIGNATURE STYLE SUSHI

our master sushi chef's custom creations

\***UME** six piece selection 29

\***MATSU** eight piece selection 43

## SUSHI/SASHIMI

	2pc	4pc
*ALBACORE (SHIRO MAGURO)	7	14
CRAB (KANI)	8	16
EGG (TAMAGO)	5	10
FRESHWATER EEL (UNAGI)	8	16
*FLUKE (HIRAME)	7.5	15
*JAPANESE SCALLOP (HOTATE)	10	20
MONKFISH LIVER (ANKIMO)	6	12
OCTOPUS (TAKO)	6.5	13
*SALMON EGG (IKURA)	8	16
*SALMON (SAKE)	7.5	15
SEA EEL (ANAGO)	8	16
*SEA URCHIN (UNI)	16	32
SHRIMP (EBI)	6	12
*SMELT EGG (MASAGO)	5	10
*SEA BREAM (TAI)	7	14
*SWEET SHRIMP (AMAEBI)	mkt	mkt
*TUNA BELLY (TORO)	19	38
*TUNA (MAGURO)	7.5	15
*TUNA TATAKI (MAGURO TATAKI)	6	12
*YELLOWTAIL (HAMACHI)	7.5	15

## SOUPS, NOODLES & RICE

**MISO SOUP** tofu, green onion 5.5

**SPICY MISO SOUP** chili, tofu, green onion 6

**HAKATA RAMEN** spicy miso pork broth 15

**CHILLED ROKU RAMEN** shrimp, sesame miso, cucumber, poached egg 18

**CHICKEN FRIED RICE** 14

**SPICY PORK BELLY "KAKUNI" FRIED RICE** 16

**STEAMED BROWN OR WHITE RICE** 4

## SIGNATURE ROLLS

**BAKED CRAB HANDROLL** soy paper 10.5

\***GENSAI** seared togarashi salmon, kizami wasabi, avocado 17

\***CRUNCHY SPICY TUNA TEMPURA** avocado 15

**BAKED LOBSTER** miso hollandaise sauce 21

\***KATANA** spicy tuna & shrimp tempura, tuna & yellowtail 19.5

\***TUNA JALAPENO** spicy tuna topped with tuna sashimi, yuzu olive oil 19.5

\***SENSHI** yellowtail, cucumber topped with avocado, spicy aioli 16

## ROLLS

	hand	cut
* <b>SPICY TUNA</b>	7.75	9.75
* <b>SPICY SCALLOP</b>	7.5	9.5
<b>CALIFORNIA</b>	7.75	9.75
<b>EEL AVOCADO</b>	9	11
<b>POPCORN SHRIMP TEMPURA</b>	10	12
jalapeno OR asparagus		
* <b>TORO &amp; JALAPENO</b>	12	14
<b>SOFTSHELL CRAB</b>		16

## ENTREES

cooked over Japanese Bincho charcoal

\***PRIME RIBEYE STEAK "JAPONAIS"** japanese style potatoes, garlic green beans 48

"**JI-DORI**" **FREE RANGE CHICKEN** teriyaki glaze, with grilled asparagus, mashed potatoes 28

\***FILET MIGNON** ginger teriyaki sauce, mashed potatoes, sauteed garlic beans 43

\***GRILLED SALMON** wasabi yuzu creme fraiche, blood orange, fennel 29

\*Consuming raw or uncooked meats, fish, shellfish, and egg products may increase the risk of food borne illness.