

# FROM THE BAR

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## SPECIALTY COCKTAILS

**Roku's Fusion** 18  
tito's vodka, pineapple, honeydew, cantaloupe, watermelon

**Empress' Kiss** 19  
chopin vodka, sake, lavender, yuzu, bubbles

**Shōman Glory** 18  
don londres blanco tequila, cucumber, kiwi, yuzu

**Sundown On Sunset** 18  
monkey 47 gin, ozeki nigori, blood orange, apricot brandy, grapefruit bitters, lime

**Heat of the Dragon** 18  
patron silver tequila, alma finca orange, kumquat, serrano, lime

**Suika Sui** 18  
haku vodka, fresh muddled berries, kumquat, coconut, mint, redbull watermelon

**Kyoto Dragon** 19  
casamigos reposado, tangerine, yuzu

**Tea & Harmony** 18  
green tea-infused grey goose vodka, lemongrass, honey, orgeat syrup, yuzu

**Tropical Hibiscus** 18  
hibiscus-infused cazadores cristalino tequila, passionfruit, coconut, pomegranate. lime

**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** 12

**Kirin Light** 12

**Asahi Super Dry** 12

**Sapporo** 12

**Heineken 0.0** 12

**Orion** 14



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## ROKU IZAKAYA FEAST

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enjoy all of our favorites  
from the entire menu  
78 per person (minimum 2)

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### 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

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### HANABI

our signature crispy rice with your  
choice of topping

spicy tuna 20*	avocado 13
yellowtail 20*	wagyu 24*

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#### Farm

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

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### 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

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## 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
<b>Albacore*</b> (Shiro Maguro) garlic aioli, arare, wasabi soy truffle	9	18
<b>Amberjack*</b> (Kanpachi)	11	22
<b>Crab</b> (Kani)	11	22
<b>Freshwater Eel</b> (Unagi)	10	20
<b>Fluke*</b> (Hirame) lemon & serrano zest, garlic, sea salt, ponzu	10	20
<b>Japanese Scallop*</b> (Hotate) shiso paste, sea salt, lemon	12	24
<b>Octopus*</b> (Tako)	10	20
<b>Salmon Egg*</b> (Ikura)	12	24
<b>Salmon*</b> (Sake) lemon zest, yuzu salt, nikiri shoyu	9	18
<b>Sea Urchin*</b> (Uni)	MP	MP
<b>Sea Bream*</b> (Tai) shiso, lemon, sea salt	10	20
<b>Shrimp</b> (Ebi)	7	14
<b>Tuna Belly*</b> (Toro) kizami wasabi, tosa shoyu	MP	MP
<b>Tuna Bigeye*</b> (Maguro) kizami wasabi, tosa shoyu	11	22
<b>Tuna Bluefin</b> (Hon Maguro) kizami wasabi, tosa shoyu	15	30
<b>Wagyu*</b> kizami wasabi, garlic shoyu	MP	MP
<b>Yellowtail*</b> (Hamachi) serrano pepper, garlic, ponzu	10	20



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

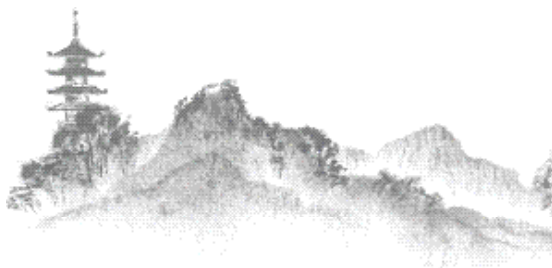
California 13  
w/crab, avocado

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

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## ENTREES

served with sauteed baby carrots and yukon gold mashed potatoes

“Ji-Dori” Free Range Chicken 29  
teriyaki glaze

Grilled Salmon\* 34  
teriyaki glaze

Filet Mignon “Japonais”\* 54  
soy garlic

Chilean Seabass 47  
truffle miso