

## Chef's Omakase

Experience the chef's tasting menu  
with the multi course "Omakase"  
\$80 per person

### Cold Appetizers

#### Garden

Edamame	4
Edamame Hummus and Vegetable Wonton Chips	8
Kimchee Cucumber Sunomono	6
Ohitashi; chilled Spinach with Bonito Flakes	6
Premium Homemade Tofu Three Ways with; White Truffles, Caviar & Lemon Oil, and Tokyo Scallions with Sesame Oil	11

#### Sea

Japanese Yellowtail Sashimi with diced Chilies	16
Lobster Medallions with Truffle Pomegranite Glaze	27
Tuna Sashimi Carpaccio with Sesame Soy & Garlic Chips	16
Tuna Tataki Sashimi with Mizore Ponzu	16
Halibut Sashimi "Usuzukuri"	16
Fresh Salmon Daikon with Caviar	24
Seared Albacore Sashimi with Red Yuzu Pepper Lime Sauce	15
Toro Tartar in Wasabi Soy with Caviar	30
Octopus Sashimi & Heirloom Tomatoes with Caper Yuzu Garlic Oil	17

#### Japanese Salads

Caesar Style Smoked Salmon Salad	17
Organic Garden Salad with Japanese Yuzu Citrus Dressing	8
Seaweed Salad with Ginger Vinaigrette	11
Tuna Tataki Salad with Seasonal Vegetables & Garlic Ponzu	15
Mixed Sashimi Salad with Ginger Vinaigrette	16
"New Style" Chicken Salad tossed with Creamy Mustard Dressing	15

### Specialty Drinks

#### Roku's Fusion

Skyy Vodka, Honeydew Cantaloupe, & Watermelon  
with Pineapple and Cranberry Juice combined to create  
the perfect cocktail.

11

#### Sake Martini

Junmai Ginjo Sake shaken with fresh Cucumber;  
very refreshing.

13

#### Fuji Apple Martini

Nigori Sake and Apple Liqueur shaken and served straight up.

12

#### Ginger Margarita

Corzo Blanco Tequila and freshly blended ginger served on  
the rocks with a ginger sugar rim.

14

#### Kyoto Rose

Belvedere Vodka paired with white tea Bulgarian roses and  
garnished with a rose petal.

13

#### Strawberry Fizz

Imperia Vodka shaken with fresh strawberries and lime wedges  
topped with a fizz of Club Soda.

14

#### Passion & Spice

Skyy Passion Fruit Vodka with an Essence of Orange Curacao  
with crushed jalapenos, orange slices, and a touch of Lemon Juice.

14

#### Pear Martini

Grey Goose Le Poire Vodka with muddled pear, pear juice,  
and garnished with a slice of shaved parmesan.

14

#### Sweet Poochi

Poochi Poochi Sake & Belvedere Pomarancza with  
fresh Lemon Sour garnished with fresh Tangerine.

12

#### Ginger Lychee Mojito

Bacardi Rum with fresh mint, lychee fruit, ginger,  
vanilla, and fresh Lime Juice.

14

#### Beer

**RED SUN** (Sushi Roku's own brew)

**Asahi Super Dry**

**Asahi Select**

**Asahi Black**

**Sapporo**

**Kirin Ichiban**

**Kirin Light**

**Orion**

**Echigo Micro Brew**

**Hitachino White Ale**

**Yebisu Premium**

small

large

9

5

9

5

5

5

9

5

9

5

9

9

8

10

8

8

## By the Glass

Hot Sake "Ozeki"	sm 6 lg 8	Nigori Sake "Ozeki" (unfiltered)	6
Jichiko Shochu (Mugi Shochu)	7	Plum Wine "Choya"	9

**Sake Sampler** Featuring Daiginjo Sake, Ginjo Sake & Junmai Sake 18

## Jizake Japanese Cold Sake List

	5 oz	10 oz
<b>Tengumai</b> "Dancing Goblin" Yamahai Junmai Ishikawa Made using the special "yamahai" method which is the classical style of brewing sake. Rich blend, well balances with a nutty aroma and flavors of butterscotch and walnuts.	12	24
<b>Tsukasabotan</b> "King of Peonies" Junmai from Kochi Most sake from the Kochi prefecture is very dry, but Tsukasabotan also has a deep creamy aroma. Mild acidity balanced with softness.	13	26
<b>Ozeki Ginjo</b> Ginjo from California Homegrown pure rice wine with full bodied flavors. From one of Japan's largest sake producers.	10	20
<b>Kikusui</b> "Chrysanthemum Water" Junmai Ginjo from Niigata Kikusui is fermented for an extended period at a low temperature using Gohyakumangoku rice. A sweet aroma of rose and mandarin orange with a clean and spicy finish.	15	30
<b>Kubota Hekijyu</b> "Jade Gala" Junmai Daiginjo from Niigata A name familiar with sake lovers, Kubota is one of Japan's most recognized sakes. Flavors of nutmeg and pears makes this an excellent pair with fresh sashimi.	20	40

## Sake by the bottle 720 ml

**Daiginjo-shu** (Fragrant flavor) - As an aperitif, enjoy with light and simple foods.

<b>Tamanohikari</b> "Junmai Daiginjo" Kyoto	87
<b>Taiheizan Tenko</b> "Junmai Daiginjo" Akita	118
<b>Ken</b> "Daiginjo" Fukushima	128
<b>Suehiro Gensai</b> "Daiginjo" Fukushima	190
<b>Osakaya Chobei</b> "Daiginjo" Hyogo	300 ml 29
<b>Moriko</b> "Daiginjo" Yamagata	500 ml 68

**Ginjo-shu** (Light & Smooth flavor)- Goes well with refreshing dishes.

<b>Shimeharitsuru Jun</b> "Junmai Ginjo" Nigata	65
<b>Hakkaisan</b> "Junmai Ginjo" Nigata	80
<b>Katana Aizu</b> "Junmai Ginjo" Fukushima	82

**Junmai-shu** (Rich flavor)- Full bodied, goes best with cooked, smoked, or rich foods.

<b>Junmai Roku</b> "Junmai" Fukushima	64
<b>Harushika</b> "Junmai" Nara	53
<b>Miyasaka</b> "Yawaraka Junmai" Nagano	59

**Tokubetsu-shu** (Sake brewed using special methods)

<b>Ohtouka</b> "Nama Sake"	300 ml 20
<b>Ozeki Nigori</b> "Unfiltered Sake" California	375 ml 20
<b>Suehiro Poochi Poochi</b> "Sparkling Sake" Fukushima	330 ml 26

**Shochu** (Distilled Alcohol)

<b>Jichiko</b> "Mugi Shochu" Barley	750 ml 48
<b>Kappa No Sasoimizu</b> "Imo Shochu" Sweet Potato	750 ml 68
<b>Ryukyu Ohcho</b> "Kome Shochu" Rice	750 ml 58

## Hot Appetizers

### Garden

Ingen Itame; Sauteed Chinese Green Beans w/ Garlic Sauce	8
Miso Eggplant Dengaku	9
Shishito; Japanese Peppers w/ Soy Garlic	10
Tofu Steak with sauteed Mushrooms	12
Sizzling Mushroom "Toban-yaki" in Ponzu Citrus Broth	14

### Sea

Seabass "Harumaki" Springroll w/ Herb Citrus Dip	17
Shrimp Lettuce Cups with Shichimi and Ginger Guacamole	17
Baked Cod "Saikyo-yaki" in Sweet Miso	17
Chilean Seabass in Yuzu Butter	22
Popcorn Rock Shrimp Tempura in a Spicy Miso Glaze	16
Roku "Dynamite" choice of: Scallop, Crab or Lobster	15/24/28
"Hanabi" Spicy Tuna on top of a Crispy Rice Cake	12
Salmon Tempura Roll with Avocado & Yuzu Ponzu	15
Panko Crusted Salmon with Wasabi Cream and Tonkatsu Sauce	16

### Farm

Filet Mignon wrapped Asparagus with Soy Mirin Sauce	15
Kobe Beef Tataki with Garlic & Ponzu	26
Chicken Yakitori with Ginger Relish & Yuzu Kosho	9
Kobe Beef Skewer with Black Pepper Sauce	14
Asian BBQ Short Ribs "Yakiniku"	15
Katana Lamb Chops (3 pc.) marinated in Soy Garlic	18
Crispy Chicken "Kara Age" with Cilantro Mayo	11
Japanese Kobe "Wagyu" & Mixed Mushroom Toban-yaki	42

		<b>Sushi</b>	<b>Sashimi</b>
		(2 pieces per order)	(4 pieces per order)
Abalone	(Awabi)	mkt	mkt
Albacore	(Shiro Maguro)	5.5	11
Crab	(Kani)	6	12
Egg	(Tamago)	5	10
Freshwater Eel	(Unagi)	6	12
Halibut	(Hirame)	6	12
Jumbo Clam	(Mirugai)	10	20
Mackerel	(Saba)	4.5	9
Monkfish Liver	(Ankimo)	5	10
Octopus	(Tako)	6	12
Oyster	(Kaki)	6	12
Salmon Egg	(Ikura)	5	10
Salmon	(Sake)	5.5	11
Scallop	(Hotate)	5.5	11
Sea Eel	(Anago)	6.5	13
Sea Urchin	(Uni)	10	20
Shrimp	(Ebi)	5.5	11
Smelt Egg	(Masago)	4	8
Spanish Mackerel	(Aji)	7	14
Squid	(Ika)	5	10
Sweet Shrimp	(Amaebi)	mkt	mkt
Tuna Belly	(Toro)	mkt	mkt
Tuna	(Maguro)	6	12
Tuna- Blue Fin	(Hon Maguro)	mkt	mkt
Tuna Tataki	(Maguro Tataki)	5.5	11
Yellowtail	(Hamachi)	7	14

<b>Rolls</b>	<b>Hand</b>	<b>Cut</b>
Albacore & Scallion	6	7
Baked Crab	9	
California	6.5	8
Crab Dynamite	12	16
Crunchy Spicy Tuna w/Avocado		13
Eel Avocado	6	7.5
Rock Shrimp Tempura w/ Jalapenos	8.5	10
Shrimp Tempura w/ Asparagus	8	9.5
Softshell Crab		9.5
Spicy Canadian Rock Shrimp w/Asparagus	8.5	10
Spicy Scallop	5.5	7
Spicy Tuna	6.5	8
Toro & Jalapeno	8.5	9.5
Yellowtail Scallion	6	7
Rainbow		16
Caterpillar		15
Heirloom Tomato Roll wrapped in Soy Paper		10
Saba Roll w/ Avocado & Ume Soy Sauce		12
Tako Roll: Spicy Octopus topped w/ Spicy Tuna		15
Shima Roll: Shrimp wrapped Spicy Tuna w/ Cilantro & Avocado		16
Baked Lobster with Creamy Miso Sauce		19
Katana Roll: Tuna & Yellowtail atop Spicy Tuna & Shrimp Tempura		16

### Dinner Entree

(\$6 additional for Miso Soup, and Rice)

Grilled Filet Mignon with homemade Teriyaki Sauce; Tempura Onion Rings	33
Prime Rib Eye Steak "Japonaise" Soy Garlic Sauce	36
Grilled Ji-Dori Chicken with Shiitake Mushrooms	20
Chilean Seabass with Truffle Miso Glaze & Sauteed Spinach	27
Pan-fried Spicy Jumbo Shrimp & homemade Potato Chips	25
Roasted Lobster, Prawns, & Hokkaido Scallops in Pink Peppercorn Olive Oil	42

### Soups and Noodles

Miso Soup with Tofu	4
King Crab Miso Soup	12
Cold or Hot Cha Soba	10
Cold or Hot Tempura Cha Soba	
14	

### Tempura

Uni wrapped with Shiso	12
Mixed Seafood & Vegetable (ten pieces)	20
Assorted Vegetable (six pieces)	10
Assorted Seafood (five pieces)	12

Asparagus	4	Shiitake Mushroom	4
Avocado	4	Sweet Potato	4
Broccoli	4	Pumpkin	4
Bell Pepper	4	Onion	4
Carrot	4	Calamari	5
Eggplant	4	Scallops	5
Enoki	4	Shrimp	6
Mountain Potato	4	Whitefish	5

All Tempura orders 2 pieces