

## Chef's Omakase

Experience the chef's tasting menu  
with the multi course "Omakase"

\$80 per person

## Cold Appetizers

### Garden

Edamame	4.5
Edamame Hummus and Wonton Chips	8
Kimchee Cucumber Sunomono	5
Ohitashi; chilled Spinach with Bonito Flakes	5
Premium Homemade Tofu Three Ways; White Truffles, Caviar & Lemon Oil, Tokyo Scallions & Sesame Oil	9

### Sea

*Halibut Sashimi "Crudo" Kanzuri Chili Paste with Fresh Cilantro	16
*Japanese Yellowtail Sashimi with diced Chilies	16
*Tuna Sashimi Carpaccio with Sesame Soy & Garlic Chips	16
*Tuna Tataki Sashimi with Mizore Ponzu	16
*Seared Albacore Sashimi with Crispy Onions & Garlic Ponzu	15
*Salmon Sashimi with Wasabi Roots	16
*Toro Tartar with Tokyo Scallions & Caviar	29
*Octopus Sashimi; "Chichukai" Salsa & Yuzu Pepper Dressing	14

### Japanese Salads

Organic Garden Salad with Japanese Yuzu Citrus Dressing	8
Seaweed Salad with Cucumber Sunomono & Plum Vinaigrette	7
*Tuna Tataki Salad with Seasonal Vegetables & Garlic Ponzu	15
"New Style" Chicken Salad with Creamy Mustard Dressing	15
Calamari & Avocado Tempura Salad with Black Balsamic Vinaigrette	14

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## Specialty Drinks

<b>Roku's Fusion</b>	Skyy Vodka, Honeydew Cantaloupe, & Watermelon with Pineapple and Cranberry Juice combined to create the perfect cocktail.	7
<b>White Peach Sake-tini</b>	Citrus Vodka and Ozeki Sake infused with White Peach Puree.	7
<b>Fuji Apple Martini</b>	Nigori Sake and Apple Liqueur shaken and served straight up.	8
<b>Spicy Bull</b>	Seven Tiki Spiced Rum infused with housemade ginger syrup, Red Bull, and a splash of lime served over ice.	10
<b>Champagne St. Germain</b>	The sparkle of refreshing champagne with the fragrance of Elderflower garnished with a fresh rose.	10
<b>Strawberry Fizz</b>	42 Below Vodka shaken with fresh Strawberries and Lime wedges topped with a fizz of club soda.	12
<b>Passion &amp; Spice</b>	Skyy Passion Fruit Vodka with an Essence of Orange Curacao with crushed jalapenos, Orange slices, and a touch of Lemon Juice.	11
<b>Pear Martini</b>	Grey Goose Le Poire Vodka with muddled Pear, Pear Juice, and garnished with a slice of shaved Parmesan.	12
<b>Blackberry Smash</b>	Belvedere Citrus with smashed Blackberries, fresh sour and spearmint leaves finished with Blackberry Liqueur.	12
<b>Ginger Lychee Mojito</b>	Bacardi Rum with fresh Mint, Lychee Fruit, Ginger, Vanilla, and fresh Lime Juice.	11
<b>Margarita Paradiso</b>	Corzo Reposado Tequila with a blend of Agave Nectar and Elderflower topped with a splash of Pineapple Juice.	12
<b>Beer</b>	small                      large	
<b>Kirin Light</b>	4	7
<b>Four Peaks Killlifter</b> "the local favorite"	4.5	
<b>Kirin Ichiban</b>	5	8
<b>Asahi Super Dry</b>	5	8
<b>Asahi Select</b>	5	
<b>Asahi Black</b>	5	
<b>Sapporo</b>	5	8
<b>Orion</b>		9
<b>Echigo Micro Brew</b>		10
<b>Hitachino White Ale</b>	9	

### By the Glass

Hot Sake	sm 6 lg 8	Nigori Sake "Ozeki" (unfiltered)	6
Ichiko Shochu (Mugi/Barley)	7	Plum Wine "Choya"	8

**Sake Sampler** Featuring Daiginjo Sake, Ginjo Sake & Junmai Sake 16

### 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** (Subtlety & Finesse) - As an aperitif, enjoy with light and simple foods.

<b>Osakaya Chobei</b> "Daiginjo" Hyogo		69
<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 & Refreshing)- 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** (Pure Rice Goodness)- Full bodied, goes best with cooked, smoked, or rich foods.

<b>Junmai Roku</b> "Junmai" Fukushima		64
<b>Harushika</b> "Junmai" Nara		53

**Tokubetsu-shu** (New & Different)

<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>Ryukyu Ohcho</b> "Kome Shochu" Rice	750 ml	58
<b>Kappa No Sasomizu</b> "Imo Shochu" Sweet Potato	750 ml	68

### Hot Appetizers

#### Garden

Ingen Itame; Sauteed Chinese Green Beans with Garlic Sauce	7
Miso Eggplant Dengaku	9
Shishito; Japanese Peppers with Soy Garlic	10
Tofu Steak with sauteed Mushrooms in Ponzu Citrus Broth	13

#### Sea

*Seabass "Harumaki" Springroll with Herb Citrus Dip	16
Shrimp Dim Sum with Chili Ponzu & Chili Oil Buerre Blanc	13
Baked Cod "Saikyo-yaki" in Sweet Miso	17
Chilean Seabass in a Truffle Miso Glaze	21
Popcorn Rock Shrimp Tempura in a Spicy Miso Glaze	16
Roku Sallop "Dynamite"	15
*"Hanabi" Spicy Tuna on Crispy Rice Cakes	12

#### Farm

Chicken "Yakitori" Skewers with Teriyaki & Yuzu Ginger Relish	10
*Kobe Beef Skewers with Black Pepper Sauce	14
Filet Mignon wrapped Asparagus with Soy Mirin Sauce	15
*Asian BBQ Short Ribs "Yakiniku"	14
Crispy Chicken "Kara Age" with Cilantro Mayo	11
*Kobe Style "Washyu Gyu": Grilled Shiitake Mushrooms & Tomato Maki 28	

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	<b>Sushi</b> (2 pieces per order)	<b>Sashimi</b> (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	
*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>Hand</b>	<b>Cut</b>
*Baked Crab	9	
*California	7.5	9
*Crab Dynamite	12	16
*Crunchy Spicy Tuna w/Avocado		13
*Eel Avocado	6.5	8
*Shrimp Tempura w/ Asparagus	8.5	10
*Softshell Crab		9.5
*Spicy Rock Shrimp w/Asparagus	8.5	10
*Spicy Scallop	5.5	7
*Spicy Tuna	7.5	9
*Toro & Jalapeno	8	9.5
*Spicy Yellowtail	6	7.5
Garden Roll: Cucumber, Asparagus & Mizuna w/ Ginger Soy		11
*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		17

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### Sushi Combinations

*Seven piece Sushi Assortment & Spicy Tuna Roll (One Person)	25
*Twelve Piece Sushi Assortment, Spicy Tuna & California Roll (Two Person)	46

### Dinner Entree

(\$5 additional for Miso Soup, and Rice)

*Grilled Filet Mignon Homemade Teriyaki Sauce; Mashed Potatoes	31
*Prime Rib Eye Steak "Japonaise" Served with Soy Garlic Sauce	34
Grilled Ji-Dori Chicken Sauteed Mix Mushrooms & Mashed Potatoes	20
*Panko Crusted Salmon Wasabi Cream & Tonkatsu Sauce	21
Pan-fried Spicy Jumbo Shrimp Served with Homemade Potato Chips	24
Kurobuta Kakuni; Eight Hour Braised Pork Shiitake Brown Rice	22

### Soups and Noodles

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

### Tempura

Mixed Seafood & Vegetable (ten pieces)	20
Assorted Vegetable (six pieces)	10
Assorted Seafood (five pieces)	12

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