

IZAKAYA STYLE

Fill the table
Menu

To be shared

Spicy Edamame

Sashimi

Crispy Rice

Teriyaki Tofu

Beef Tataki

Chasu

Furaido potato or Rice

Kaarage

47

per seat

*Add dessert

Soy sauce creme brulee 6

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Cocktails

Shiso Sour 13
Shiso leaves infused
ROKU GIN sour

Midori Sour 13
Legendary Japanese melon liqueur
based sweet and sour cocktail

Ronin Sour 13
Suntory whiskey sour

Sake Mule 12
The ginger & sake cocktail
with a kick of a mule

Old Fashioned 13
Maybe the most classic Whiskey
cocktail but here its made with
Suntorys Toki whiskey

Hayabusa Martini 12
Espresso martini with a ROKU
and muskova punch

Roku gin n Tonic 13
ROKU gin & Tonic and slice of ginger

Mocktails

House Lemonade 6
Refreshing housemade lemonade

Ginger Sour 7
Sparkling sweet and sour

Kyuuri Spritz 7
Cucumber based sparkling
refreshner

Sodas n Sprizers

Umeshu Spritz 15
Sweet Japanese plum liqueur
prosecco, soda

Yuzu Taiyou 14
Citric, smooth, yuzu sake

Highball 12
Classic whiskey soda

Umeshu soda 12
Sweet Japanese plum liqueur



Big beer 9.9

Small beer 7

Kirin ichiban 0.0% bottle 7

Soft Drinks 5

Sparkilng Water 3

Green Tea 5

Snacks & Sides

Perfect for sharing

Edamame (Ve)	5
Salted fried soybeans with chili flakes	
Shinobi classic	
Shinobi Kimchi (Ve)	5
Salted and fermented spicy napa cabbage	
Chili crisp cucumbers (Ve)	6
Spicy and fresh pickled cucumbers	
Padron peppers (Ve)	8
Grilled pimiento padron peppers	
Potato salad	6
Potato, carrot, cucumber kewpie mayo, horseradish	
Furaido Potato	7
Potato fries, miso cured egg yolk, nori, miso mayo.	
Sashimi	11
Salmon sashimi served with house soy, pickled onion and horseradish wasabi	
Miso eggplant (Ve)	9
Sweet miso marinated eggplant sesame seeds, miso sauce	
Avocado sashimi (Ve)	7
Thin cut avocado, wakame, house soy, pickled ginger	
Fish & Avocado tartar	12
Fresh salmon, ponzu, avocado red radish, smoked salmon roe	
Aburi Sashimi	15
Flame-seared sashimi of tuna, salmon and scallops, geri, aburi sauce	
Teriyaki Tofu (Ve)	14
Crispy crust, pickled onions, roasted sesame and grated horseradish	



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Food to fill the table

Karaage Chicken	12/22
Japanese style fried chicken, Kewpie mayo with togarashi, lemon, cabbage	
Korean fried Chicken	12/22
Hot gochujang pepper sauce, cabbage	
Chashu Pork	15
Soymarinated porkbelly, tare sauce, chili crisp cucumbers	
Crispy Rice	13
2pcs, crispy sushi rice-cakes, salmon, avocado, kewpie mayo	
Spicy Crispy Rice	13
2pcs, crispy crusted sushi rice topped with a spicy hot gochujang mayo and tuna	
Tuna Tataki	15
Briefly seared Yellowtail tuna, horseradish, sweet soy sauce	
Beef Tataki	15
Briefly seared tenderloin pickled ginger, Wagyu fat infused yuzukosho butter	
Tonkatsu	18
Breaded pork cutlet, cabbage and Tonkatsu sauce	
Rice	5
Fluffy slightly sticky Japanese rice. topped with furikake.	
Miso Eggplant Bowl	18
Sweet miso marinated eggplant, rice, avocado, pickled red onion	
Karaage Chicken Bowl (Ve)	19
Japanese style fried chicken, Kewpie mayo, cabbage. Or with hot gochujang pepper sauce,	
Soy sauce Creme brulee	6
Rich, silky salty and sweet topped with a layer of crisp caramelized sugar	