



# SUSHI ROKU

2017 CATERING GUIDE

**IDG**  
Innovative Dining Group  
CATERING

## // INTRODUCTION //



IDG's extensive event experience will give any occasion the same style, class, and dedication to detail made famous in our restaurants.



By anticipating your needs and honoring your unique taste, we will communicate your vision with inspiration.



Whether it is an intimate gathering or an important corporate event, our exceptional guest service, gracious and elegant servers, and award-winning chefs guarantee that your special occasion is flawless.

## YOUR PLACE OR OURS

// J A P A N E S E T A P A S T A S T I N G //



\$55++

APPETIZERS SERVED FAMILY STYLE

**COLD APPETIZER**

**Edamame Soy Beans**

**Tuna Carpaccio** sesame soy

**Yellowtail Sashimi** diced chillies

**HOT APPETIZER**

**Popcorn Rock Shrimp Tempura** spicy miso glaze

**Sautéed Green Beans with Garlic**

**ENTRÉE**

EACH GUEST MAY CHOOSE ONE (1)

**Grilled Salmon Filet**

Roku BBQ sauce & mashed potatoes

**Grilled Filet Mignon**

ginger teriyaki, green beans and japanese style potato

**Sushi Assortment**

tuna, yellowtail, halibut, salmon, shrimp, albacore with california or spicy tuna roll

Y O U R P L A C E O R O U R S

// THE BEGINNING //



\$65++

APPETIZERS SERVED FAMILY STYLE

**COLD APPETIZER**

**Edamame Soy Beans**

**Tuna Carpaccio** sesame soy

**Yellowtail Sashimi** diced chilies

**Hanabi** spicy tuna on crispy rice

**Seared Albacore Sashimi** crispy onions & garlic ponzu

**HOT APPETIZER**

**Popcorn Rock Shrimp Tempura** spicy miso glaze

**ENTRÉE**

EACH GUEST MAY CHOOSE ONE (1)

**“Ji-Dori” Free Range Chicken Teriyaki** grilled asparagus & mashed potatoes

**Grilled Salmon Filet** Roku BBQ sauce & mashed potatoes

**Grilled Filet Mignon** homemade teriyaki, green beans and japanese style potato

**Sushi Assortment**

tuna, yellowtail, shrimp, halibut, salmon, albacore with california or spicy tuna roll

YOUR PLACE OR OURS

// THE MIDDLE //



\$75++

APPETIZERS SERVED FAMILY STYLE

**COLD APPETIZER**

**Edamame Soy Beans**

**Tuna Tartare** yuzu guacamole with soy truffle

**Yellowtail Sashimi** diced chilies

**Seared Albacore Sashimi** crispy onions & garlic ponzu

**Hanabi** spicy tuna on crispy rice

**HOT APPETIZER**

**Popcorn Rock Shrimp Tempura** spicy miso glaze

**American Wagyu Skewers** black pepper sauce

**ENTRÉE**

EACH GUEST MAY CHOOSE ONE (1)

**Chilean Seabass**

truffle miso glaze

**Grilled Salmon Filet**

Roku BBQ sauce & mashed potatoes

**8-piece Roku Signature Style Sushi Selection**

YOUR PLACE OR OURS

// PREMIUM //



\$85++

SERVED FAMILY STYLE

### **COLD APPETIZER**

**Edamame Soy Beans**  
**Tuna Carpaccio** sesame soy  
**Yellowtail Sashimi** diced chilies  
**Seared Albacore Sashimi** crispy onions & garlic ponzu  
**Fluke "Usuzukuri"**

### **HOT APPETIZER**

**Baked Cod "Saikyo Yaki"**  
**American Wagyu Potsticker "Gyoza"**  
**Sautéed Green Beans with Garlic**

### **SUSHI NIGIRI & ROLL PLATTERS**

**Tuna, Yellowtail, Salmon, Albacore, Sea Bream, Shrimp, Toro**  
**California, Spicy Tuna, Shrimp Tempura, Toro & Jalapeno,**  
**Vegetable, Lobster Rolls**

YOUR PLACE OR OURS

// PHOTO GALLERY //



YOUR PLACE OR OURS

// OUR DETAILS //



# SUSHI ROKU

## LUNCH

Monday-Friday: 11:30 am-2:30 pm  
Saturday & Sunday: 12-4 pm

## DINNER

Monday-Wednesday: 5:30-10 pm  
Thursday: 5:30-10:30 pm  
Friday: 5:30-11 pm  
Saturday: 4-11 pm  
Sunday: 4-10 pm

## HAPPY HOUR

Monday-Friday: 5-7 pm  
Saturday-Sunday: 4-7 pm

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YOUR PLACE OR OURS