

STARTER

WARM

ROPPONGI LETTUCE WRAP **S**
Pan seared, spicy garlic chicken with crispy noodles served with a lettuce wedge for wrapping.

GYOZA
Japanese pork dumplings(5pcs) with a chili soy sauce.

SHUMAI SHUMAI
Steamed shrimp dumplings and crispy noodles with teriyaki sauce.

SHRIMP TEMPURA
Hand-battered shrimp (3pcs) paired with our tempura dipping sauce.

VEGETABLE TEMPURA **V**
Hand-battered assorted vegetables with our tempura dipping sauce.

CALAMARI
Our signature hand-battered squid served with our tempura sauce.

EDAMAME **V**
Steamed soybeans sprinkled with sea salt.

SPRING ROLL
Homemade crispy rolls filled w/vegetables, pork paired w/a sweet dipping sauce.

- VEGETABLE** **V**
- CRAB** Asparagus, cream cheese

COLD

CUCUMBER SALAD **V**
Crisp cucumbers paired with crispy noodles and dressed with ponzu sauce.

AVOCADO SALAD **V**
Fresh avocados on a bed of lettuce topped with ponzu sauce and sesame seeds.

SEAWEED SALAD **V**
Seaweed, cucumber, sesame seed and ponzu sauce.

SQUID SALAD
Succulent squid paired with cucumbers and drizzled with ponzu sauce.

SASHIMI SAMPLER
Two tuna, two salmon, one snapper, one super white tuna, one crab.

SUSHI SAMPLER
Tuna, salmon, super white tuna, red snapper, crab nigiri Sushi.

TUNA TARTAR **S**
Grade chopped sashimi mixed with spicy sauce, avocado, tobiko caviar surrounded by a bed of crispy spring roll chips.

TUNA TATAKI
Lightly seared tuna, served with seaweed, radish, tobiko caviar and dressed with tataki sauce.

BEEF TATAKI
Lightly seared steak, served with scallions, onion, radish, and tobiko caviar and dressed with tataki sauce.

YELLOWTAIL JALAPENO
Yellowtail sashimi topped w/jalapeno, scallion and tobiko caviar with special sauce.

KOREAN DISHES

Hibachi entrees are also available at dinner entrees.
•House soup •Salad •Steamed rice
Substitute Fried Rice for \$2.5 more.

KOREAN BBQ
Angus short ribs marinated, w/Korean BBQ sauce. Served with a medley of sautéed vegetables.

SPICY CHICKEN or PORK BULGOGI **S**
Chicken or Pork marinated w/Korean Spicy BBQ sauce. Served with a medley of sautéed vegetables and Japanese noodles.

ROPPONGI DISHES

Hibachi entrees are also available at dinner entrees.
•House soup •Salad •Steamed rice
Substitute Fried Rice for \$2.5 more.

BENTO BOX SUBARASHI
Angus short ribs, grilled shrimp, california roll, spicy tuna hand roll, lightly hand-battered shrimp and vegetables. Served with a medley of sautéed vegetables.

TONKATSU or CHICKENKATSU
Our signature hand-battered pork loin or chicken cutlet. Served with sliced cabbage and Japanese mayo w/homemade katsu sauce.

NOODLE

- House soup or salad (Dine-in guests only)

UDON
Japanese large noodles in our homemade broth.

TEMPURA UDON
Japanese large noodles in our homemade broth, topped w/tempura shrimp.

LOVE OF FIRE **S**
Spicy ramen w/assorted vegetables and topped with fish cake.

YAKI SOBA / UDON **V**
Stir fried noodles with vegetable.
•**CHICKEN** •**SHRIMP**

FRIED RICE

- House soup or salad (Dine-in guests only)

- CHICKEN** •**SHRIMP**
- BEEF** •**COMBO**

KIDS MENU

12 and under (Dine-in guests only)
•House soup or salad

CHICKEN TEMPURA w/ FRENCH FRIES
Our signature hand-battered chicken.

HIBACHI DINNER SHOW

There will be a \$7 seating charge for those who do not order an entree. Price includes house soup and salad, and fried rice.
•House soup •Salad •Shrimp appetizer •Vegetables •Yaki noodle •Homemade hibachi sauces •Steamed rice
Substitute Fried Rice for \$2.5 more.

NEW YORK STRIP
U.S.D.A choice tender and juicy steak prepared to your liking. 7-oz

FILET MIGNON
U.S.D.A choice so tender that it will melt in your mouth. 7-oz

SCALLOPS
Fresh sea scallops for a succulent taste.

SHRIMP
Mouthwatering white shrimp.

CHICKEN TERIYAKI
Natural breast with homemade teriyaki sauce.

SUKIYAKI STEAK
Thinly sliced beef marinated with ROPPONGI BBQ sauce.

SALMON TERIYAKI
Sushi grade salmon with homemade teriyaki sauce. 7-oz

VEGETABLE DELUXE **V**
Tofu steak and vegetables (excludes shrimp appetizer).

PLUS COMBO

Choice of any two items below.

NEW YORK STRIP

SCALLOPS

SHRIMP

CHICKEN

FILET MIGNON 4oz

LOBSTER 6oz

SPECIAL COMBOS

SEAFOOD DELUXE
Shrimp, scallops & 6-oz. lobster tail.

LOBSTER LOVER
6-oz. Twin lobster tails.

SURF AND TURF
6-oz. Lobster tail and 4-oz. filet mignon.

ROPPONGI SPECIAL
6-oz. Lobster tail, shrimp, scallops and 4-oz. New York Strip. Up grade to Filet Mignon for \$3.5 more.

KIDS HIBACHI

12 and under (Dine-in guests only)

HIBACHI NEW YORK STRIP

HIBACHI CHICKEN TERIYAKI

HIBACHI SHRIMP

HOUSE SPECIALTY ROLL

- Miso soup (Dine-in guests only)

ATLANTA
Spicy tuna and cucumber inside, shrimp tempura, tobiko and special sauce on top.

BIG MOUTH
Spicy tuna, spicy crab, and avocado inside, smelt roe and eel sauce on top.

CALIFORNIA CREAM **C**
Crab, avocado, cucumber, and cream cheese.

CASTLE KNIGHT
4pcs ozki kainikama, masago, crunch, Japanese mayo, and avocado inside, deep fried w/ special sauce.

CATERPILLAR **C**
Eel, avocado, and cucumber inside, avocado, tobiko, and unagi sauce on top.

CHILI TAI
Spicy tuna, cucumber inside, red snapper and special sauce on top.

CRUISIN
Spicy salmon and cucumber, topped with avocado.

CRUNCH MUNCH **C**
Spicy crabmeat and tempura fluko topped with cooked shrimp, more tempura flakes, and eel sauce.

DAISY
Spicy tuna and cucumber topped with red tuna and avocado.

DERBY **C**
Shrimp tempura with avocado topped with spicy crab, tempura flakes, and unagi sauce.

DIVA
Yellow tail, white tuna, jalapeno and scallion, cooked shrimp, special sauce furikake on top.

DRAGON **C**
5oz eel with fly fish roe on top of a california roll.

DYNAMITE
Tuna, avocado, cream cheese topped with baked spicy crab and scallops, with tempura flakes and unagi sauce.

E. LLOYD
Spicy crab, shrimp tempura w/ tail inside, topped with torched salmon, sliced jalapeno, sweet chili, sp mayo, and wasabi sauce.

FIRE SCALLOP **C**
Tempura flakes, and crab, topped with baked scallops and crab.

GUNWOO **C**
Spicy crab and shrimp tempura topped with crab with special sauce.

HIGHLANDER **C**
Shrimp tempura, jalape no, and cream cheese deep fried with special sauce.

007
Spicy crab and shrimp tempura topped with super white tuna and thinly sliced lime in our special sauce.

LOBSTER **C**
Tempura lobster tail, cucumber, and avocado topped with fly fish roe, and special sauce.

MOON **C**
Tuna, salmon and yellow tail fried crunchy w/ smelt roe and avocado inside, soy bean paper, baked lobster salad and unagi sauce on top.

PLAYGIRL
Coconut shrimp inside topped w/salmon, and avocado, topped with fly fish roe, and special sauce on top.

PLAYBOY
Shrimp tempura, avocado topped with tuna, smelt roe and tempura flakes in our special sauce.

RAINBOW
California roll topped with tuna, salmon, shrimp, red snapper, and super white tuna.

RED BULL **C**
Spicy crabmeat wrapped with seaweed & rice, topped with torched steak, unagi sauce, and Asian seasoning.

ROCK & ROLL
Tuna, salmon, super white tuna, crab, and avocado wrapped with cucumber. Served with ponzu sauce. (No Rice)

EVANSVILLE **C**
Spicy crab, jalapeno, abocado, and cream cheese deep fried with special sauce.

ROPPONGI
Eel roll stuffed with cream cheese topped with spicy tuna and sliced avocado in our special sauce.

SPICY TRIO **S**
Asparagus, tuna, shrimp wrapped in soy bean paper with octopus on top and spicy sauces.

SUNDAY MORNING **C**
Salmon and cream cheese deep fried with special sauce.

SUNSET
Crab, avocado, cucumber, and cream cheese inside, topped with smoked salmon and sliced lemon.

SUNSHINE
Avocado, salmon, crab, and radish rolled with rice paper and served with ponzu sauce. (No Rice)

TIGER **C**
Salmon and cream cheese fried crispy with avocado, wapped in soybean paper, covered in special sauce.

TOP SECRET
Spicy crab, spicy tuna, shrimp tempura, and avocado with cooked shrimp on top and top secret?

VIP
Spicy crab and avocado inside, torched salmon with unagi sauce on top.

WHITE FISH TEMPURA
Spicy crab, and avocado inside, white fish tempura, eel sauce, and green onion on top.

ZIG ZAG
Deep fried soft shell crab, kampyo, Japanese pickles inside with avocado on top, served with unagi sauce.

ROPPONGI SUSHI, SASHIMI & ROLLS

• Miso soup (Dine-in guests only)

NIGIRI 2pcs & SASHIMI 3pcs

- CRAB Kani
- EGG Tamago
- FATTY TUNA Toro
- FLY FISH ROE Tobiko
- FRESH WATER EEL Unagi
- OCTOPUS Tako
- MACKEREL Saba
- QUAIL EGG Uzura
- RED SNAPPER Tai
- SALMON Sake
- SALMON ROE Ikura
- SALT WATER EEL Anago
- SCALLOPS Hotate

- SEA BASS Suzuki
- SEA URCHIN Uni
- SHRIMP Ebi
- SMELT ROE Masago
- SMOKED SALMON
- SQUID Ika
- SURF CLAM Hokigai
- SUPER WHITE TUNA
- SWEET SHRIMP Amaebi
- TOFU SKIN Inari
- TUNA Maguro
- WHITE TUNA Albacor
- YELLOW TAIL Hamachi


SUSHI & SASHIMI COMBO

- Chef choice.
- CHIRASHI
- HOEDEOPBAP
- Assorted sashimi and vegetables on sushi rice w/spicy sauce.
- REGULAR 6pc Nigiri, 6pc Sashimi
- SPECIAL 9pc Nigiri, 9pc Sashimi
- DELUXE 12pc Nigiri, 12pc Sashimi

SASHIMI COMBO

- Chef choice.
- REGULAR 12pc
- SPECIAL 18pc
- DELUXE 26pc

REGULAR ROLLS

- ALASKA
- CALIFORNIA 
- CRUNCH SHRIMP 
- SPIDER ROLL Softshell Crab 
- EEL ROLL 
- NEGI HAMA Scallion & Yellow Tail
- PHILADELPHIA
- SALMON Sake
- SALMON SKIN 
- SPICY CALIFORNIA 
- SPICY SALMON
- SPICY TUNA
- SPICY YELLOW TAIL
- TUNA Tekka
- YUM YUM 
- FUTO MAKI

VEGETARIAN ROLLS

- ASPARAGUS
- AVOCADO
- KAMPYO Dried squash
- KAPPA Cucumber
- OSHINKO Japanese pickles
- VEGGIE DELIGHT

ROLL COMBO

- REGULAR
- California, tuna, eel roll
- SPECIAL
- Spicy tuna, yum yum, derby roll
- DELUXE
- California, spicy tuna, eel, alaska, highlander roll

SIDE ITEMS

- SCALLOP 4oz
- SALMON Sushi grade 7oz
- CHICKEN 4oz
- FILET MIGNON 4oz
- FRIED RICE
- STEAMED RICE
- SOUP miso or house
- FRENCH FRIES

- SHRIMP 7pcs
- VEGETABLES
- N.Y STEAK 4oz
- LOBSTER 6oz
- YAKI NOODLE
- HOUSE SALAD
- SUSHI RICE

DESSERTS

- BANANA TEMPURA
- TEMPURA ICE CREAM
- TAIYAKI ICE
- Japanese fish-shaped cake filled with ice cream and red bean.
- DAIFUKU
- Ice cream filled Japanese mochi served with orange slice.

ALCOHOL-FREE DRINKS

- RAMUNE
- Classic Japanese bottlesoda with a “pop!”
- Choice of Original • Melon • Strawberry
- CALPICO SODA
- (Natural drink made from non-fat milk)
- Choice of Lychee • Peach • Apple • Yuzu
- SMOOTHIE
- Choice of Pina colada • Strawberry Banana
- SHIRLEY TEMPLE
- ROY ROGERS
- GINGER ALE
- SWEET SUNRISE
- Orange juice, Grenadine, soda water.
- JUICE
- Choice of orange, pineapple, cranberry.

PREMIUM COLD SAKE

- TY-KU SILVER / JUNMAI
- Fresh & Slightly sweet w/subtle pear notes. 330ml
- TY-KU BLACK/ JUNMAI GINJO
- Rich texture exhibiting hints of natural sweetness paired w/peach & vanilla. 330ml
- TY-KU CITRUS
- Low Calorie delicious naturally YUZU refreshing taste. 375ml
- SHO CHIKU BAI / PREMIUM GINJO
- Junmai • Delicate, dry and silky smooth. 300ml
- SHO CHIKU BAI / Crème de Sake
- Junmai Nigori, Unfiltered • Soft & Mild. 300ml
- SHO CHIKU BAI / NIGORI
- Lightly filtered, sweet and clean. 375ml
- OZEKI PURE SAKE
- Junmai • Dry & smooth clean, light finish. 300ml
- OZEKI DRY-FANCY
- Junmai • Lightly dry and delicate w/refreshing fruitiness. 180ml
- OZEKI HANA-AWACA
- Sparkling Sake • sweet, light & fresh. 250ml

HOT SAKE

- SHO CHIKU BAI SAKE

SHOCHU

- YOKAICHI MUGI

SAKE BOMB

Beer + Sake

CHAMPAGNE

- WYCLIFF, CA
- An on-premise drink gives a focused taste of exclusivity.

WINE

- HOUSE WINE
- CHARDONNAY CAB.SAUVIGNON
- PINOT GRIGIO MERLOT
- WHITE ZINFANDEL PLUM WINE

WHITE WINE

- MOSCATO
- Oliver, Indiana
- RIESLING
- Chateau Ste Michelle, Columbia Valley
- CHARDONAY
- Sea Glass, Santa Barbara
- CHARDONAY
- Kendall Jackson, CA

RED WINE

- PINOT NOIR
- Menage a trois, CA
- ZINFANDEL+MERLOT+CAB.SAV.
- Menage a trois red, CA
- ZINFANDEL
- Terra D’ oro red, CA
- CABARNET SAVIGNON
- Earthquake, CA

ROPPONGI SPECIALTY

- ROPPONGI DELITE
- Rum, Crème de Noya, OJ, P.J, fresh lime juice, simple syrup and Sprite.
- MELTING SNOW
- Sake, Grand Marnier, fresh lemon juice, Grenadine w/salted rim.
- SHANGHAI DELIGHT
- Myers’ s dark rum, Anisette, grenadine and sour mix.
- SAMURAI
- Rum, Pineapple juice, and Plum Wine.
- GEISHA
- Vodka, Sake, Pineapple juice, and OJ.
- WOO WOO
- Vodka, Peach schnapps, cranberry juice.
- MARGARITA
- Tequila, Triple Sec, homemade sour mix, and fresh lime juice.
- TANQUERAY HOLIDAY
- Tanqueray gin, grenadine, fresh lime juice, PJ, and OJ.
- TOASTED ALMOND
- Kahlúa, Amaretto, and half & half.
- LUNCHBURG LEMONADE
- Jack Daniels, Triple Sec, homemade sour mix, and Sprite.
- COSMOPOLITAN
- Vodka, Triple Sec, cranberry juice, fresh lime juice.
- LONG ISLAND TEA
- Rum, Vodka, Gin, Triple Sec, Tequila, sour mix, lemon juice and splash of coke.
- MAI-TAI
- Rum, Crème de Noyaux, Triple Sec, OJ, P.J.
- TOKYO TEA
- Midori, Vodka, Rum, Gin, Tequila, Triple Sec, homemade sour mix, w/ Sprite.
- SHOCHU SODA
- Roppongi original, refreshing fruit-infused Shochu cocktails.
- LYCHEE •YUZU •APPLE •PEACH
- ROPPONGI MOJITO
- Our ROPPONGI Style Mojito cocktails are made from fresh ingredients w/Shochu and Rum.
- MINT •YUZU •LYCHEE •CUCUMBER •ORANGE
- SANGRIA
- Refreshing red wine and Brandy infused with fresh fruit, for a sweet, fruity flavor.

SIGNATURE MARTINIS

- JAPANESE SLIPPER
- Midori melon liqueur, Triple Sec, fresh lemon squeeze.
- BLUSHING GEISHA
- TY-KU Citrus, Gin, Lychee syrup, homemade sour mix.
- YELLOW DIAMOND
- Premium Shochu, Amaretto, OJ, splash of sprite.
- MIDORI GINGER ALE & LIME
- Midori melon liqueur, Ginger ale, fresh lime squeeze.
- COCO BUZZ
- Sake, coconut rum, Kahlúa.
- LEMON DROP
- Grey Goose, Sake, homemade sourmix, lemon squeeze w/sugared rim.
- COSMIC MELON
- Midori, Sake, fresh lime squeeze.
- Choice of Grey Goose or Bombay Sapphire.
- STRAWBERRY SENSATION
- Premium Shochu, strawberry puree, PJ, OJ.
- GEISHA SWEET-TINI
- Fresh ingredients w/Nigori.
- STRAWBERRY•SOUR APPLE •LYCHEE•YUZU•PEACH



Consumer Advisory: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of a foodborne illness - especially if you have certain medical conditions.

LUNCH SPECIAL

• Mon~Fri • 11:00am~2:00pm
• Excludes Holidays

BENTO BOX

• House soup • Salad • Vegetable spring roll
• Steamed rice • Dessert
Substitute Fried Rice for \$1.5 more.

TERIYAKI CHICKEN

Pan seared chicken breast infused with our homemade teriyaki sauce.

NEW YORK STRIP

U.S.D.A choice tender and juicy steak prepared to your liking. 4-oz

SHRIMP TERIYAKI

Fresh white shrimp sauteed the ROPPONGI way.

SCALLOP

Fresh sea scallops seasoned and prepared with yum-yum sauce.

SUKIYAKI

Hand-cut thinly sliced beef marinated with Korean BBQ sauce.

TONKATSU / CHICKEN-KATSU

Pork loin / Chicken cutlet
Hand-battered and paired with our signature katsu sauce.

VEGGIE LOVERS

Onion, zucchini, mushroom, broccoli, and carrot sauteed to perfection.

TERIYAKI TOFU

Lightly hand-battered tofu topped with our teriyaki sauce.

KIDS MENU

12 and under (Dine-in guests only)
• House soup or salad

TERIYAKI CHICKEN W/ YAKI NOODLE

CHICKEN TEMPURA W/ FRIED RICE

Our signature hand-battered chicken.

LUNCH ENTREES

• House soup or salad (Dine-in guests only)
• Steamed rice. Substitute Fried Rice for \$1.5 more.

CHICKEN / PORK BULGOGI

Chicken / Pork marinated in ROPPONGI special spicy sauce w/assorted vegetables and stir fried on a hot fire.

RICE / NOODLE

• House soup or salad

FRIED RICE

- CHICKEN
- SHRIMP
- BEEF
- COMBO

UDON

Japanese large noodles in our homemade broth.

TEMPURA UDON

Japanese large noodles in our homemade broth, topped w/tempura shrimp.

LOVE OF FIRE

Spicy ramen w/assorted vegetables and topped with fish cake.

SUSHI COMBO

• Miso soup (Dine-in guests only)

A

Cucumber roll or Tuna roll and 3pieces of Nigiri.

B

Cucumber roll or Tuna roll and 5pieces of Nigiri.

C

4pieces of Nigiri and 4pieces of Sashimi.

ROLL COMBO

• Miso soup (Dine-in guests only)

Pick 2

TUNA ROLL

YUM YUM Crunch with eel sauce 

CALIFORNIA ROLL 

SPICY TUNA ROLL

SPICY CALIFORNIA ROLL

CALIFORNIA CREAM 

ALASKAN ROLL 

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