

15607 Madison Ave
Lakewood, Ohio 44107
(216)920-5060
RoxuFusion.com

STEAM BUNS

Served with a side of Roxu's house minute slaw



ROXU

- Tuna** - togarashi seared, wakame, Midori sriracha \$5
- Ebi** - Sweet Shrimp, takuan, sriracha, living cress, wasabi foam \$5
- Eel** - Pecanwood smoked, plum tonkatsu sauce, radish, cress \$6
- Tofu** - hoisin glazed tofu, daikon, edamame salsa, wasabi foam \$5
- Kung Pao Chicken** - Chili Szechuan Chicken Tenderloin, mirin braised cabbage, scallion, sesame cashew crumble \$5
- Pork Belly** - Crispy Pork Belly, Napa cabbage, sesame cashew crumble, Roxu Spiked Ponzu \$5
- Wagyu Strip** - Charred, rare, black garlic chimichurri, roasted Ohio beet, local living cress. \$6
- Philly Bun** - House Roasted Wagyu Roast beef, charred scallion, oyster mushroom, sesame, wasabi infused cream cheese \$6

SALADS

- Kani Salad** - Snow crab, cress, ginger, lemon, cucumber, cilantro, mint, soba, avocado, tobiko mayo, wasabi \$10
- Roxu Ginger Salad** - Green City Growers' living Watercress, sake ginger dressing, roasted beet, tofu \$9
- Wakame Salad** - Wakame, sesame cashews, edamame, daikon, Hawaiian pink salt \$8

CLEVELAND FUSION

芸術

- Miso Soup** - Homemade Dashi, tofu, nori, Ohio sweet corn, cilantro \$5
- Edamame** - Steamed, Hawaiian Pink Salt, soy powder \$7
- Asian Chicken & Waffle** - Wok fried organic Chicken, Scallion cake waffle, pork belly crisp, chili maple glaze \$9
- Sticky Duck Wings** - Pecanwood smoked duck wings, plum tonkatsu sauce, sesame sticky rice \$11
- Roxu Stacker** - Tender sous vide braised short rib in Korean bbq, crispy sticky rice cakes, mirin braised cabbage, sesame cashew crumble, scallion, shishito peppers \$12
- Southern Fried Tofu** - Crispy wok fried tofu, asparagus, mirin braised cabbage, radish, katsu, sticky rice, sesame cashew \$8
- Pacu Ribs** - Ponzu BBQ lacquered Pacu Ribs, Roxu minute slaw, Midori sriracha \$11
- Peppered Oxtail** - Sous vide oxtail, sautéed local oyster mushrooms, chile soy preserves, scallion, miso broth \$10
- Pork Fried Rice** - Pork belly, snow crab, local egg, Ohio sweet corn, shishito, scallion, garlic dashi drizzle \$9
- Tuna Poeke** - Ahi Tuna, sweet soy, pineapple, Hawaiian sea salt, edamame salsa, Midori sriracha, coconut powder, wasabi foam \$10
- Hamachi Summer Roll** - Citrus Spiced Yellowtail, Daikon, Sprout, Tobiko, cucumber, carrot, ginger, cilantro, mint, Roxu Spiked Ponzu, soy powder \$11
- Moo Shu Duck** - Confit duck, scallion pancakes, brandied hoisin, braised cabbage, sesame cashew crumble \$11
- Banh Mi** - Pork terrine, cilantro, daikon, cucumber, shishito, uni mayo, crispy bun \$9
- Roxu Burger** - Ohio Grass Fed beef, Crispy sesame bun, togarashi, Green city growers living cress, uni mayo \$10

CLEVELAND STYLE BOWLS



- Udon** - Wagyu beef, udon, garlic dashi, scallion, black mustard, oyster mushroom \$14
- Shrimp Noodle Bowl** - White Shrimp, udon noodles, house-made dashi, Spiked Ponzu, asparagus, hibiscus \$13
- Green Tea Soba** - Green tea dashi broth, tea noodles, tofu, edamame, oyster mushrooms, lavender \$12
- Pork Ramen** - Glazed pork belly, local egg, ramen noodle, shishito pollo broth, local oyster mushrooms \$12
- Bibimbap** - Wagyu Beef, sticky rice, sprout, carrot, shishito, shiitake, local egg, asparagus, garlic dashi broth \$13
- Chicken & Dumplings** - Organic chicken tenderloin, Hungarian paprika, pork belly, Ohio sweet corn, dumplings and a red pepper miso broth \$12

NIGIRI & SASHIMI

2 pieces Sashimi or 1 piece Nigiri, brown sushi rice upon request

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| Maguro - Ahi Tuna \$7 | Ebi - Sweet Shrimp \$6 |
| Hamachi - Yellowtail Snapper \$7 | Sake - House cured organic Salmon \$6 |
| Unagi - Pecanwood-smoked Eel \$6 | Tarabagani - Snow Crab, butter poached \$6 |
| Takuan - Soy infused Daikon \$5 | Artic Char - Ponzu glazed Char \$6 |
| Niku - Togarashi spiced Wagyu Beef \$7 | |

MAKI

6 Pieces per roll, brown sushi rice available upon request

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| Hollywood Roll - Snow crab, cucumber, avocado, tobiko \$8 | Spicy Tuna - Maguro, sriracha, cucumber, scallion \$8 |
| Hamachi Roll - Yellowtail, avocado, cucumber, cilantro \$9 | Dragon roll - Pecanwood smoked eel, avocado, daikon, cucumber, midori sriracha \$9 |
| Salmon Avocado Roll - Pecanwood smoked salmon, avocado, tobiko, sprout, soy powder \$9 | Shrimp and Avocado Roll - Sweet shrimp, avocado, lemon, cucumber \$8 |

FUTO MAKI

8 pieces, brown rice upon request

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| Roxu Roll - Spiked Ponzu, Tofu, Daikon, Cucumber, Asparagus, wasabi foam \$9 | Banh Mi Roll - Pork terrine, daikon, cilantro, shishito, uni mayo \$10 |
| Wagyu Roll - Togarashi Crusted Wagyu Beef, roasted beet, scallion, uni mayo \$12 | Philly Roll - Salmon, wasabi cream cheese, cucumber, scallion \$10 |
| Rainbow Roll - Tuna, Salmon, Avocado, Snow Crab, Cucumber, Spicy Mayo | Lakewood Roll - Tuna, Salmon, daikon, avocado, mint, cilantro, tobiko, soy powder \$12 |
| Fire Roll - Gochujang crusted chicken, scallion, cucumber, sesame, tobiko, wasabi foam \$10 | |

DOLCE

- Japanese Soufflé Cheesecake** - Fluffy cheesecake, cherry hibiscus frosting, mint candy glaze, pocky \$6
- Mochi Ice Cream** - Mochi shell, house-made lychee ice cream, Iced blackberry hache, mint glaze \$8

Happy Hour

- 4PM to 6PM** - \$5 Maki rolls \$3 Steam Buns \$5 Ginger Margheritas & Sake Bombs \$3 Asian Beer of the Week
- Late Night Craver** - \$3 Steam Buns \$3 Asian Beer of the Week, \$2 Domestic Bottles
- + Friday & Saturday- Midnight to close

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