

## SALADS

<b>House Salad</b>	10
mesclun, cucumber, tomato, carrots, ginger vinaigrette	
<b>Toku Chopped Cobb</b>	18
miso chicken, bacon, avocado, tomato, cucumber, egg, gorgonzola, romaine lettuce, balsamic vinaigrette	
<b>Autumn Salad</b>	19
poached chicken, gorgonzola, asian pears, tomatoes, organic greens, endive, honey walnuts, vinaigrette	
<b>Asian Caesar Salad</b>	19
ginger aioli, cashews, crispy wontons, parmigiano	
<b>Chicken Salad</b> , grilled organic miso marinated	19
chicken breast, asian cabbage, miso vinaigrette	
<b>Goi Cuon Summer Rolls</b>	16 / 18
choose shrimp or tuna, wrapped in rice paper, bed of greens	
<b>Citrus Honey Salmon Filet</b>	20
mango, avocado, frisee, baby arugula, tomato	
<b>Grilled Cilantro Shrimp</b>	22
crunchy fennel, jalapeño, pink grapefruit vinaigrette	
<b>Jumbo Prawn Mesclun</b>	26
tomatoes, cucumber, truffle vinaigrette	
<b>Tuna Tataki Salad</b>	26
mixed greens, sesame soy vinaigrette	
<b>Crispy Calamari Salad</b>	19
peanuts, thai basil, spicy soy vinaigrette	
<b>Peking Duck Salad</b> , frisée, candied oranges,	19
crispy shallots, peanuts, honey citrus vinaigrette	
<b>Asian Beef Salad</b>	20
filet mignon, green papaya, nuoc cham vinaigrette	
<b>Lobster Salad</b> , organic mesclun, garlic chips,	29
mushrooms, yuzu truffle essence	

## OMELETTE

<b>Water Spinach &amp; Gruyere Omelette</b>	15
<b>Egg White Omelette</b>	16
mushrooms, tomato, spinach, halloumi, herbs	

## TOFU

<b>Mao Poe Tofu</b> , minced chicken, red chilies	15
<b>Grilled Tofu</b> , stir-fry vegetables, ginger teriyaki sauce	17

## SOUP

<b>Hot &amp; Sour</b>	8
<b>Chicken Vegetable</b>	9
<b>Toku Ramen</b>	15
braised "cha-shu" pork, aromatic shantan broth	
<b>Chicken Ramen</b>	15
organic chicken "shoyu" broth	

## LUNCH PRIX FIXE

25	<i>choice of entrée</i>
<i>choice of appetizer</i>	<b>Braised Beef Short Ribs</b>
<b>Hot &amp; Sour Soup</b>	<b>Honey Glazed Chicken</b>
<b>Asian Caesar Salad</b>	<b>Panko Chicken</b>
<b>Seaweed Salad</b>	<b>Salmon "Acqua Pazza"</b>
<b>Spicy Tuna Roll</b>	<b>Vegetable Udon</b>
<b>Wasabi Shumai</b>	<i>choice of dessert</i>
<b>Shrimp or Chicken Skewer</b>	<b>Banana Wonton</b>
<b>Grilled Tofu</b>	<b>Ice Cream or Sorbet</b>

## APPETIZERS

<b>Edamame</b>	7
<b>Vegetable Tempura</b>	10
<b>Vegetable Dumplings</b>	12
<b>Crispy Rice</b> , topped with spicy tuna	18
<b>Yellowtail</b> , ponzu, jalapeño	19
<b>Spicy Tuna</b> , wonton chips	18
<b>Lobster Taco</b> , cilantro	22
<b>Salmon Tartar</b>	16
<b>Octopus Carpaccio</b> , crispy fried leeks	15
<b>Chicken Lettuce Cups</b>	15
<b>Rock Shrimp Tempura</b> , creamy spicy sauce	22
<b>Shrimp Dumplings</b>	16
egg drop broth, scallions, bamboo shoots	
<b>"Kurobuta" Pork Gyoza</b>	15
pan seared berkshire pork dumplings	
<b>Kobe Riverstone BBQ</b>	27

## SLIDERS & SANDWICHES

*served with asian fuji cole slaw*

<b>Teriyaki Sliders</b>	17
<b>Tuna BLT Sliders</b>	22
<b>Braised Short Rib</b>	17
<b>Banh Mi Thit</b> traditional french vietnamese sandwich	16
ham, pâte, cilantro, pickles	
<b>Pork Buns</b> , pickled cucumber, hoisin sauce	13

## GRILLED SKEWERS

<b>Spring Vegetables</b>	8
<b>Ji-dori Chicken and Scallion</b>	10
<b>Thai Shrimp and Leek</b>	13
<b>Duck and Lychee</b>	11
<b>Kobe Beef and Shishito Peppers</b>	14
<b>Foie Gras and Pineapple</b>	15

## POULTRY

<b>Asian Chicken Paillard</b> over mizuna leaf lettuce	20
<b>Angry Chicken</b> , poached chicken, pad thai noodles, cucumber, cilantro, spicy sauce	19
<b>Kung Pao Chicken</b> , peanuts, zucchini, hot chilies	23
<b>Peking Duck</b> moo shu pancakes, cucumber, scallion, hoisin	39 / 67

## SEAFOOD

<b>Sesame Tuna</b> over micro greens, truffle oil, mustard miso	25
<b>Steamed Sea Bass Bundles</b> cabbage, ginger	19
<b>Seared Salmon</b> japanese eggplant, bok choy, soy ginger	25
<b>Miso Black Cod</b> bronze broiled, shishito pepper salad, bonito shavings	27
<b>Roasted Lobster</b> udon noodles, portobello mushrooms, asparagus, organic baby vegetables, lobster butter	34

## MEAT

<b>Wagyu Steak Frites</b> , soy pear jus	29
<b>Filet Mignon Szechuan</b> , ginger, garlic, chilies, rice	20
<b>Toku Steak Bi Bim Bap</b> skirt steak over rice with aromatic herbs, kimchee	19
<b>Lamb Spare Ribs</b>	21
<b>Sweet Soy Marinated Skirt Steak</b> wok sautéed bok choy	27
<b>Wok Filet and Broccoli</b>	24

## NOODLES

<b>Chilled Udon Noodles</b> , peanut sauce	10
<b>Ginger &amp; Scallion "Yakisoba"</b> stir-fry Yakisoba lo mein, sweet oyster sauce, kaffir lime accent	11
<b>Green Tea Soba Noodles</b>	9

## RICE

<b>Roast Pork Fried Rice</b> soft omelette	11
<b>Shrimp "XO" Pilaf</b> brunoise vegetables, shiitake mushrooms, crab meat, pineapple foam	13
<b>Quinoa Vegetable Pilaf</b> edamame, corn, yellow chive, chopped shiitake mushrooms	11
<b>Steamed White or Brown Rice</b> japanese premium short grain	6

## SIDES

<b>Toku Fries</b>	7
<b>Wok Garlic Water Spinach</b>	8
<b>Wok Bok Choy &amp; Shiitake Mushrooms</b>	11
<b>Tempura Onion Rings</b>	7

## BENTO BOX DAILY SPECIAL

*served with soup and white or brown rice*

25

## SUSHI BAR SPECIALS

*Chef's choice served with soup or house salad and white or brown rice*

27

### Sushi

7 pieces of sushi and one california or spicy tuna roll

### Sushi and Sashimi

4 pieces of sushi and 6 pieces of sashimi and a tuna roll

### Sashimi

12 pieces of sashimi

### Maki Rolls

your choice of any 3 rolls

## MAKI ROLLS

Tuna	9
Spicy Tuna	10
Yellowtail Scallion	8
Spicy Yellowtail	8
King Crab California	12
Shrimp Tempura	12
Salmon Avocado	9
Spicy Salmon	10
Salmon Skin	8
Eel Avocado	10
Soft Shell Crab <i>(seasonal)</i>	m/p
Vegetable	7
Cooked Salmon & Asparagus	8

## HOUSE ROLLS

Toro Scallion	m/p
Pacific King <i>king crab, avocado, asian pear, wasabi-avocado crème</i>	15
Geisha <i>cucumber wrapped, scottish salmon, avocado</i>	14
South Beach <i>hamachi, jalapeño, wasabi tobiko, su-miso sauce</i>	15
Kokomo <i>tuna, salmon, asparagus, wasabi pea, spicy key lime sauce</i>	16
Americana <i>maine lobster tail tempura, asparagus, spicy sauce</i>	26
Rainbow <i>yellowtail, salmon, tuna, mango jelly</i>	17

**Sushi Chef's Combination**

37 / 75 / 100