

APPETIZERS

COLD

Edamame	9
Spicy Edamame	11
Crispy Rice, topped with spicy tuna	24
Tuna Spring Roll, crispy shallot, chili mayo	17
Yellowtail, ponzu, jalapeño	24
Spicy Tuna, wonton chips	23
Lobster Taco, cilantro	29
Kobe Beef Carpaccio, garlic soy vinaigrette	26
Salmon Tartar	18
Octopus Carpaccio, crispy fried leeks	18
Fluke Tiradito	21
Chicken Lettuce Cups	18
Tuna Pizza, creamy ponzu, white truffle oil, micro shiso	24
Salmon Nashi, asian pear, yuzu, truffle salt	21
Big Eyed Tuna Sashimi, yuzu kosho, dill, EVOO	23
Salmon Sashimi, fresno chili, shallot, cilantro	23
Chutoro Carpaccio,	33
wasabi salsa, micro red shiso, tozazu	

HOT

Rock Shrimp Tempura, creamy spicy sauce	26
King Crab Tempura, amazu ponzu	30
Shrimp Dumplings	22
egg drop broth, scallions, bamboo shoots	
Pork Buns, pickled cucumber, hoisin sauce	17
Lamb Spare Ribs	23
Steamed Sea Bass Rolls	17
cabbage, ginger, scallion oil	
Edamame Dumplings	18
"Kurobuta" Pork Gyoza	19
pan seared berkshire pork dumplings	
Fried Calamari	21
sweet and sour sambal sauce	
Kobe Riverstone BBQ	29
Lobster Risotto	32
Vegetable Dumplings	17
Teriyaki Burger Sliders	20

SOUP

Hot & Sour	10
Chicken Vegetable	11
Toku Ramen	18
braised "cha-shu" pork, aromatic shantan broth	
Chicken Ramen	16
organic chicken "shoyu" broth	

GRILLED SKEWERS

Ji-dori Chicken and Scallion	12
Thai Shrimp and Leek	15
Duck and Lychee	15
Kobe Beef and Shishito Peppers	17
Foie Gras and Pineapple	20

SALADS

Asian Caesar Salad	21
ginger aioli, cashews, crispy wontons, parmigiano	
Chicken Salad	23
grilled organic miso marinated chicken breast, asian cabbage, miso vinaigrette	
Peking Duck Salad	23
frisée, candied oranges, crispy shallots, peanuts, honey citrus vinaigrette	
Crispy Calamari Salad	24
peanuts, thai basil, spicy soy vinaigrette	
Tuna Tataki Salad	29
mixed greens, sesame soy vinaigrette	
Asian Beef Salad	24
filet mignon, green papaya, nuoc cham vinaigrette	
Lobster Salad, organic mesclun, garlic chips, mushrooms, yuzu truffle essence	39

SEAFOOD

Crispy Whole Fish	m/p
sweet soy, honey	
Roasted Lobster	39
udon noodles, portobello mushrooms, asparagus, organic baby vegetables, lobster butter	
Seared Salmon	31
japanese eggplant, bok choy, soy ginger	
Miso Black Cod	39
bronze broiled, shishito pepper salad, bonito shavings	
Sesame Crusted Tuna	36
mirin, sake, balsamic vinegar	
Chilean Sea Bass	42
maitake mushrooms, asian salsify, black bean sauce	
Jumbo Prawns Szechuan	38
ginger, garlic, chilies	

POULTRY

Kung Pao Chicken	28
peanuts, zucchini, hot chilies	
Soy Sesame Chicken	28
chinese water spinach	
Crispy Hoisin Duck Breast	30
napa cabbage, snap peas	
Peking Duck	39 / 67
moo shu pancakes, cucumber, scallion, hoisin	

MEAT

Braised Short Ribs	33
pad thai noodles	
Wagyu Steak Frite	34
soy pear jus	
Sweet Soy Marinated Skirt Steak	39
wok sautéed bok choy	
Wok Tenderloin Beef and Broccoli	36
Charred Filet of Beef	45
mushroom ragoût, japanese mustard sauce	

NOODLES

Ginger & Scallion "Yakisoba"	15
stir-fry Yakisoba lo mein, sweet oyster sauce, kaffir lime accent	
Chilled Udon Noodle	14
peanut sauce	
Jhap Chae	16
glass noodles, shiitake mushrooms, snow peas	

RICE

Roast Pork Fried Rice	17
soft omelette	
Shrimp "XO" Pilaf	20
brunoise vegetables, shiitake mushrooms, crab meat, pineapple foam	
Quinoa Vegetable Pilaf	16
edamame, corn, yellow chive, chopped shiitake mushrooms	
Steamed White or Brown Rice	7
japanese premium short grain	

SIDES

Handcut Toku Fries , wasabi aoli	11
Wok Garlic Water Spinach	12
Kimchee Chinese Broccoli	12
Wok Bok Choy & Shiitake Mushrooms	15
Shishito Pepper Salad , bonito shavings	15

SUSHI / SASHIMI

Otoro (Fatty Tuna)	m/p
Chutoro (Medium Fatty Tuna)	m/p
Tuna (Maguro Akami)	7
Super White Tuna (Shiro Maguro)	7
Yellowtail (Hamachi)	7
Salmon (Sake)	6
Scottish Salmon or Smoked Salmon	6
Fluke (Hirame)	5
Japanese Snapper (Tai)	7
Mackerel (Saba)	5
Striped Bass (Suzuki)	5
Amber Jack (Kampachi)	7
Squid (Ika)	5
Octopus (Tako)	5
Shrimp (Ebi)	4
Sweet Shrimp (Amaebi)	5
King Crab (Tarabagani)	9
Live Scallop (Hotategai)	7
Eel (Unagi)	6
Salmon Roe (Ikura)	6
Sea Urchin (Uni)	10
Egg Omlette (Tamago)	3
Maine Lobster	m/p

HOUSE ROLLS

Pacific King	16
<i>king crab, avocado, asian pear, wasabi-avocado crème</i>	
Geisha	15
<i>cucumber wrapped, scottish salmon, avocado</i>	
South Beach	17
<i>hamachi, jalapeño, wasabi tobiko, su-miso sauce</i>	
Kokomo	18
<i>tuna, salmon, asparagus, wasabi pea, spicy key lime sauce</i>	
Americana	26
<i>maine lobster tail tempura, asparagus, spicy sauce</i>	
Rainbow <i>yellowtail, salmon, tuna, mango jelly</i>	18

MAKI ROLLS

Toro Scallion	m/p
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	9
Eel Avocado	10
Soft Shell Crab (seasonal)	m/p
Vegetable	7
Cooked Salmon & Asparagus	8

Executive Chef: Hatim Abid

Sushi Chef's Combination

35 / 75 / 100