

SALADS

House Salad	12
mesclun, cucumber, tomato, carrots, ginger vinaigrette	
Toku Chopped Cobb	22
miso chicken, bacon, avocado, tomato, cucumber, egg, gorgonzola, romaine lettuce, balsamic vinaigrette	
Autumn Salad	22
poached chicken, gorgonzola, asian pears, tomatoes, organic greens, endive, honey walnuts, vinaigrette	
Asian Caesar Salad	21
ginger aioli, cashews, crispy wontons, parmigiano	
Chicken Salad , grilled organic miso marinated	23
chicken breast, asian cabbage, miso vinaigrette	
Goi Cuon Summer Rolls	19 / 20
choose shrimp or tuna, wrapped in rice paper, bed of greens	
Citrus Honey Salmon Filet	26
mango, avocado, frisee, baby arugula, tomato	
Grilled Cilantro Shrimp	26
crunchy fennel, jalapeño, pink grapefruit vinaigrette	
Jumbo Prawn Mesclun	29
tomatoes, cucumber, truffle vinaigrette	
Tuna Tataki Salad	29
mixed greens, sesame soy vinaigrette	
Crispy Calamari Salad	24
peanuts, thai basil, spicy soy vinaigrette	
Peking Duck Salad , frisée, candied oranges,	23
crispy shallots, peanuts, honey citrus vinaigrette	
Asian Beef Salad	24
filet mignon, green papaya, nuoc cham vinaigrette	
Lobster Salad , organic mesclun, garlic chips,	39
mushrooms, yuzu truffle essence	

OMELETTE

Water Spinach & Gruyere Omelette	17
Egg White Omelette	18
mushrooms, tomato, spinach, halloumi, herbs	

TOFU

Mao Poe Tofu , minced chicken, red chilies	18
Grilled Tofu , stir-fry vegetables, ginger teriyaki sauce	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	

LUNCH PRIX FIXE

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

APPETIZERS

Edamame	9
Spicy Edamame	11
Vegetable Tempura	13
Vegetable Dumplings	17
Crispy Rice , topped with spicy tuna	24
Yellowtail , ponzu, jalapeño	24
Spicy Tuna , wonton chips	23
Lobster Taco , cilantro	29
Salmon Tartar	18
Octopus Carpaccio , crispy fried leeks	18
Chicken Lettuce Cups	18
Rock Shrimp Tempura , creamy spicy sauce	26
Shrimp Dumplings	22
egg drop broth, scallions, bamboo shoots	
"Kurobuta" Pork Gyoza	19
pan seared berkshire pork dumplings	
Kobe Riverstone BBQ	29

SLIDERS & SANDWICHES

<i>served with asian fuji cole slaw</i>	
Teriyaki Burger Sliders	20
Tuna BLT Sliders	26
Braised Short Rib	21
Bánh Mì Thit traditional french vietnamese sandwich	18
ham, pâte, cilantro, pickles	
Pork Buns , pickled cucumber, hoisin sauce	17

GRILLED SKEWERS

Spring Vegetables	10
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

POULTRY

Asian Chicken Paillard over mizuna leaf lettuce	23
Angry Chicken , poached chicken, pad thai noodles, cucumber, cilantro, spicy sauce	22
Kung Pao Chicken , peanuts, zucchini, hot chilies	28
Peking Duck moo shu pancakes, cucumber, scallion, hoisin	39 / 67

SEAFOOD

Sesame Tuna over micro greens, truffle oil, mustard miso	28
Steamed Sea Bass Bundles cabbage, ginger	22
Seared Salmon japanese eggplant, bok choy, soy ginger	29
Miso Black Cod bronze broiled, shishito pepper salad, bonito shavings	39
Roasted Lobster udon noodles, portobello mushrooms, asparagus, organic baby vegetables, lobster butter	39

MEAT

Wagyu Steak Frites , soy pear jus	34
Filet Mignon Szechuan , ginger, garlic, chilies, rice	25
Toku Steak Bi Bim Bap skirt steak over rice with aromatic herbs, kimchee	23
Lamb Spare Ribs	23
Sweet Soy Marinated Skirt Steak	39
wok sautéed bok choy	
Wok Filet and Broccoli	28

NOODLES

Chilled Udon Noodles , peanut sauce	14
Ginger & Scallion "Yakisoba" stir-fry Yakisoba lo mein, sweet oyster sauce, kaffir lime accent	15
Green Tea Soba Noodles	13

RICE

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

SIDES

Handcut Toku Fries , wasabi aioli	11
Wok Garlic Water Spinach	12
Wok Bok Choy & Shiitake Mushrooms	15
Tempura Onion Rings	10

BENTO BOX DAILY SPECIAL

served with soup and white or brown rice

29

SUSHI BAR SPECIALS

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

32

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

Sushi Chef's Combination

35 / 75 / 100