

APPETIZERS

COLD

Edamame	11
Spicy Edamame	12
Crispy Rice, topped with spicy tuna	27
Crispy Rice, topped with guacamole	25
Yellowtail, ponzu, jalapeño	27
Spicy Tuna, wonton chips	27
Kobe Beef Carpaccio, garlic soy vinaigrette	27
Salmon Tartar	22
Octopus Carpaccio, crispy fried leeks	22
Chicken Lettuce Cups	22
Tuna Pizza, creamy ponzu, white truffle oil, micro shiso	28
Salmon Nashi, asian pear, yuzu, truffle salt	26
Toku Tacos, 3 pieces	
Tuna	27
Lobster	29
Wagyu	31

HOT

Rock Shrimp Tempura, mushroom, creamy spicy sauce	29
King Crab Tempura, amazu ponzu	38
Shrimp Dumplings <i>egg drop broth, scallions, bamboo shoots</i>	25
Pork Buns, pickled cucumber, hoisin sauce	19
Lamb Spare Ribs	25
Steamed Sea Bass Rolls <i>cabbage, ginger, scallion oil</i>	19
Edamame Dumplings	19
“Kurobuta” Pork Gyoza <i>pan seared berkshire pork dumplings</i>	21
Fried Calamari <i>sweet and sour sambal sauce</i>	23
Kobe Riverstone BBQ	30
Lobster Risotto	35
Vegetable Dumplings	19
Teriyaki Burger Sliders	24

SOUP

Hot & Sour	12
Chicken Vegetable	13
Toku Ramen <i>braised “cha-shu” pork, aromatic shantan broth</i>	20
Chicken Ramen <i>organic chicken “shoyu” broth</i>	19

ROBATA

Ji-dori Chicken and Scallion	15
Thai Shrimp and Leek	17
Duck and Lychee	17
Kobe Beef and Shishito Peppers	18
Foie Gras and Pineapple	25

SALADS

Asian Caesar Salad <i>ginger aioli, cashews, crispy wontons, parmigiano</i>	23
Chicken Salad <i>grilled organic miso marinated chicken breast, asian cabbage, miso vinaigrette</i>	25
Peking Duck Salad <i>frisée, candied oranges, crispy shallots, peanuts, honey citrus vinaigrette</i>	26
Crispy Calamari Salad <i>peanuts, thai basil, spicy soy vinaigrette</i>	26
Tuna Tataki Salad <i>mixed greens, mango, sesame soy vinaigrette</i>	33
Asian Beef Salad <i>filet mignon, green papaya, nuoc cham vinaigrette</i>	27
Lobster Salad, organic mesclun, garlic chips, mushrooms, yuzu truffle essence	M/P

SEAFOOD

Crispy Whole Fish <i>sweet soy, honey</i>	M/P
Roasted Lobster Udon <i>udon noodles, portobello mushrooms, asparagus, organic baby vegetables, lobster butter</i>	M/P
Seared Salmon <i>japanese eggplant, bok choy, soy ginger</i>	36
Miso Black Cod <i>bronze broiled, shishito pepper salad, bonito shavings</i>	45
Sesame Crusted Tuna <i>mirin, sake, balsamic vinegar</i>	40
Chilean Sea Bass <i>maitake mushrooms, asian salsify, black bean sauce</i>	46
Jumbo Prawns Szechuan <i>ginger, garlic, chilies</i>	45
Branzino <i>ginger caper scallion relish, fresno chilies, marcona almonds, and sweet soy sauce</i>	45

House Specialty Peking Duck 65 / 95

moo shu pancakes, cucumber, scallion, hoisin

WOK DISHES

Kung Pao Chicken , <i>peanuts, zucchini, hot chilies</i>	32
Sesame Chicken	32
Spicy Hong Kong Pork	32
Tenderloin Beef and Broccoli	39

MEAT

Braised Short Ribs	37
<i>pad thai noodles</i>	
Sweet Soy Marinated Skirt Steak	49
<i>wok sautéed bok choy</i>	
Charred Filet of Beef	55
<i>mushroom ragoût, japanese mustard sauce</i>	

Wagyu Steak Frites	55
<i>USDA Prime, soy pear jus</i>	
A5 Wagyu Strip 4 oz.	160
<i>Miyazaki, Japan</i>	
Wagyu 32 oz. Tomahawk	275
<i>Australian A9, truffle, truffle ponzu butter</i>	

NOODLES

Ginger & Scallion "Yakisoba"	17
<i>stir-fry Yakisoba lo mein, sweet oyster sauce, kaffir lime accent</i>	
Chilled Udon Noodle	16
<i>peanut sauce</i>	
Jhap Chae	18
<i>glass noodles, shiitake mushrooms, snow peas</i>	

RICE

Fried Rice , <i>soft omelette</i>	
Roast Pork	21
Shrimp	25
Chicken	21
Vegetable	21
Shrimp "XO" Pilaf	25
<i>brunoise vegetables, shiitake mushrooms, crab meat, pineapple foam</i>	
Quinoa Vegetable Pilaf	18
<i>edamame, corn, yellow chive, chopped shiitake mushrooms</i>	
Steamed White or Brown Rice	8
<i>japanese premium short grain</i>	

SIDES

Handcut Toku Fries , <i>wasabi aoli</i>	14
Wok Garlic Water Spinach	13
Kimchee Chinese Broccoli	13
Wok Bok Choy & Shiitake Mushrooms	16
Shishito Pepper Salad , <i>bonito shavings</i>	16

SUSHI / SASHIMI

Otoro (Fatty Tuna)	M/P
Chutoro (Medium Fatty Tuna)	M/P
Tuna (Maguro Akami)	8
Super White Tuna (Shiro Maguro)	8
Yellowtail (Hamachi)	8
Salmon (Sake)	8
Scottish Salmon	8
Fluke (Hirame)	7
Japanese Snapper (Tai)	8
Mackerel (Saba)	7
Striped Bass (Suzuki)	7
Squid (Ika)	7
Octopus (Tako)	7
Shrimp (Ebi)	7
King Crab (Tarabagani)	15
Eel (Unagi)	9
Salmon Roe (Ikura)	8
Sea Urchin (Uni)	12
Egg Omelette (Tamago)	5

CRUDO

Fluke Tiradito	24
Big Eyed Tuna , <i>yuzu kosho, dill, EVOO</i>	27
Salmon , <i>fresno chili, shallot, cilantro</i>	26
Chutoro , <i>wasabi salsa, micro red shiso, tosazu</i>	40

HOUSE ROLLS

Pacific King	22
<i>king crab, avocado, asian pear, wasabi-avocado crème</i>	
Geisha	18
<i>cucumber wrapped, scottish salmon, avocado</i>	
South Beach	20
<i>hamachi, jalapeño, wasabi tobiko, su-miso sauce</i>	
Kokomo	20
<i>tuna, salmon, asparagus, wasabi pea, spicy key lime sauce</i>	
Americana	30
<i>maine lobster tail tempura, asparagus, spicy sauce</i>	
Rainbow <i>yellowtail, salmon, tuna, mango jelly</i>	20

MAKI ROLLS

Toro Scallion	M/P
Tuna	12
Spicy Tuna	13
Yellowtail Scallion	11
Spicy Yellowtail	11
King Crab California	16
Shrimp Tempura	15
Salmon Avocado	12
Spicy Salmon	12
Salmon Skin	12
Eel Avocado	12
Soft Shell Crab (seasonal)	M/P
Vegetable	9
Cooked Salmon & Asparagus	10

Sushi Chef's Combination

65 / 110 / 140