

APPETIZERS

COLD

Edamame	11
Spicy Edamame	12
Crispy Rice, topped with spicy tuna	27
Tuna Spring Roll, crispy shallot, chili mayo	20
Yellowtail, ponzu, jalapeño	27
Spicy Tuna, wonton chips	27
Lobster Taco, cilantro	29
Kobe Beef Carpaccio, garlic soy vinaigrette	27
Salmon Tartar	22
Octopus Carpaccio, crispy fried leeks	22
Fluke Tiradito	24
Chicken Lettuce Cups	22
Tuna Pizza, creamy ponzu, white truffle oil, micro shiso	28
Salmon Nashi, asian pear, yuzu, truffle salt	26
Big Eyed Tuna Sashimi, yuzu kosho, dill, EVOO	27
Salmon Sashimi, fresno chili, shallot, cilantro	26
Chutoro Carpaccio,	40
wasabi salsa, micro red shiso, toszazu	

HOT

Rock Shrimp Tempura, creamy spicy sauce	29
King Crab Tempura, amazu ponzu	38
Shrimp Dumplings	23
egg drop broth, scallions, bamboo shoots	
Pork Buns, pickled cucumber, hoisin sauce	19
Lamb Spare Ribs	25
Steamed Sea Bass Rolls	19
cabbage, ginger, scallion oil	
Edamame Dumplings	19
“Kurobuta” Pork Gyoza	21
pan seared berkshire pork dumplings	
Fried Calamari	23
sweet and sour sambal sauce	
Kobe Riverstone BBQ	30
Lobster Risotto	35
Vegetable Dumplings	18
Teriyaki Burger Sliders	23

SOUP

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

GRILLED SKEWERS

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

SALADS

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

SEAFOOD

Crispy Whole Fish	M/P
sweet soy, honey	
Roasted Lobster	M/P
udon noodles, portobello mushrooms, asparagus, organic baby vegetables, lobster butter	
Seared Salmon	35
japanese eggplant, bok choy, soy ginger	
Miso Black Cod	42
bronze broiled, shishito pepper salad, bonito shavings	
Sesame Crusted Tuna	40
mirin, sake, balsamic vinegar	
Chilean Sea Bass	44
maitake mushrooms, asian salsify, black bean sauce	
Jumbo Prawns Szechuan	42
ginger, garlic, chilies	

POULTRY

Kung Pao Chicken	32
peanuts, zucchini, hot chilies	
Soy Sesame Chicken	
chinese water spinach	32
Crispy Hoisin Duck Breast	35
napa cabbage, snap peas	
Peking Duck	44 / 78
moo shu pancakes, cucumber, scallion, hoisin	

MEAT

Braised Short Ribs	
pad thai noodles	37
Wagyu Steak Frite	
soy pear jus	38
Sweet Soy Marinated Skirt Steak	45
wok sautéed bok choy	
Wok Tenderloin Beef and Broccoli	39
Charred Filet of Beef	52
mushroom ragoût, japanese mustard sauce	

NOODLES

Ginger & Scallion "Yakisoba"	16
stir-fry Yakisoba lo mein, sweet oyster sauce, kaffir lime accent	
Chilled Udon Noodle	
peanut sauce	15
Jhap Chae	17
glass noodles, shiitake mushrooms, snow peas	

RICE

Roast Pork Fried Rice	
soft omelette	19
Shrimp "XO" Pilaf	25
brunoise vegetables, shiitake mushrooms, crab meat, pineapple foam	
Quinoa Vegetable Pilaf	18
edamame, corn, yellow chive, chopped shiitake mushrooms	
Steamed White or Brown Rice	8
japanese premium short grain	

SIDES

Handcut Toku Fries , wasabi aoli	13
Wok Garlic Water Spinach	12
Kimchee Chinese Broccoli	13
Wok Bok Choy & Shiitake Mushrooms	16
Shishito Pepper Salad , bonito shavings	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 or Smoked Salmon	8
Fluke (Hirame)	7
Japanese Snapper (Tai)	8
Mackerel (Saba)	7
Striped Bass (Suzuki)	7
Amber Jack (Kampachi)	8
Squid (Ika)	7
Octopus (Tako)	7
Shrimp (Ebi)	7
Sweet Shrimp (Amaebi)	8
King Crab (Tarabagani)	15
Live Scallop (Hotategai)	8
Eel (Unagi)	9
Salmon Roe (Ikura)	8
Sea Urchin (Uni)	12
Egg Omlette (Tamago)	5
Maine Lobster	M/P

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

Executive Chef: **Hatim Abid**

Sushi Chef's Combination

45 / 90 / 120