

## APPETIZERS

### COLD

Edamame	9
Spicy Edamame	11
Tomato Ceviche	11
Crispy Rice, topped with spicy tuna	23
Tuna Spring Roll, crispy shallot, chili mayo	16
Yellowtail, ponzu, jalapeño	23
Spicy Tuna, wonton chips	22
Lobster Taco, cilantro	29
Kobe Beef Carpaccio, garlic soy vinaigrette	26
Salmon Tartar	18
Seafood Ceviche	18
Octopus Carpaccio, crispy fried leeks	18
Fluke Tiradito	21
Chicken Lettuce Cups	17
Salmon Nashi, asian pear, yuzu, truffle salt	20
Chutoro Carpaccio, wasabi salsa, micro red shiso, tosaizu	33

### HOT

Rock Shrimp Tempura, creamy spicy sauce	25
King Crab Tempura, amazu ponzu	28
Shrimp Dumplings egg drop broth, scallions, bamboo shoots	20
Pork Buns, pickled cucumber, hoisin sauce	16
Lamb Spare Ribs	23
Steamed Sea Bass Rolls cabbage, ginger, scallion oil	17
Edamame Dumplings	17
“Kurobuta” Pork Gyoza pan seared berkshire pork dumplings	18
Steamed Mussels lemongrass, coconut, basil	17
Kobe Riverstone BBQ	29
Lobster Risotto	30
Vegetable Dumplings	15
Teriyaki Burger Sliders	18

## SOUP

Hot & Sour	9
Chicken Vegetable	10
Toku Ramen braised “cha-shu” pork, aromatic shantan broth	17
Chicken Ramen organic chicken “shoyu” broth	16

## GRILLED SKEWERS

Ji-dori Chicken and Scallion	11
Thai Shrimp and Leek	14
Duck and Lychee	13
Kobe Beef and Shishito Peppers	16
Foie Gras and Pineapple	18

## SALADS

Asian Caesar Salad ginger aioli, cashews, crispy wontons, parmigiano	20
Chicken Salad grilled organic miso marinated chicken breast, asian cabbage, miso vinaigrette	22
Peking Duck Salad frisée, candied oranges, crispy shallots, peanuts, honey citrus vinaigrette	22
Crispy Calamari Salad peanuts, thai basil, spicy soy vinaigrette	22
Tuna Tataki Salad mixed greens, sesame soy vinaigrette	28
Asian Beef Salad filet mignon, green papaya, nuoc cham vinaigrette	22
Lobster Salad, organic mesclun, garlic chips, mushrooms, yuzu truffle essence	33

## SEAFOOD

Crispy Whole Fish sweet soy, honey	m/p
Roasted Lobster udon noodles, portobello mushrooms, asparagus, organic baby vegetables, lobster butter	39
Seared Salmon japanese eggplant, bok choy, soy ginger	29
Miso Black Cod bronze broiled, shishito pepper salad, bonito shavings	36
Sesame Crusted Tuna mirin, sake, balsamic vinegar	36
Chilean Sea Bass maitake mushrooms, asian salsify, black bean sauce	39
Jumbo Prawns Szechuan, ginger, garlic, chilies	38
Lobster, ginger scallion or black bean sauce	m/p

Executive Chef: Hatim Abid

## POULTRY

Kung Pao Chicken peanuts, zucchini, hot chilies	27
Soy Sesame Chicken, chinese water spinach	28
Crispy Hoisin Duck Breast napa cabbage, snap peas	30
Peking Duck moo shu pancakes, cucumber, scallion, hoisin	39 / 67

## MEAT

BBQ Berkshire Pork rice puff, kaffir lime accent	26
Braised Short Ribs, pad thai noodles	30
Wagyu Steak Frites, soy pear jus	32
Sweet Soy Marinated Skirt Steak wok sautéed bok choy	37
Wok Tenderloin Beef and Broccoli	34
Charred Filet of Beef mushroom ragoût, japanese mustard sauce	40

## NOODLES

Ginger & Scallion “Yakisoba” stir-fry Yakisoba lo mein, sweet oyster sauce, kaffir lime accent	14
Chilled Udon Noodles, peanut sauce	13
Ja Jaing Mein cucumber, japanese shallots, ramen noodles, ground chicken, red miso sauce	16
Jhap Chae glass noodles, shiitake mushrooms, snow peas	15

## RICE

Chinese Sausage “Cha-Han” edamame, micro thai basil, tamari soy glaze	12
Roast Pork Fried Rice, soft omelette	16
Shrimp “XO” Pilaf brunoise vegetables, shiitake mushrooms, crab meat, pineapple foam	18
Wok Sautéed Buckwheat english peas, fresh corn	14
Quinoa Vegetable Pilaf edamame, corn, yellow chive, chopped shiitake mushrooms	15
Steamed White or Brown Rice japanese premium short grain	7

## SIDES

Toku Fries	10
Wok Garlic Water Spinach	11
Kimchee Chinese Broccoli	11
Wok Bok Choy & Shiitake Mushrooms	14
Shishito Pepper Salad, bonito shavings	14

## 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 Omelette (Tamago)	3
Maine Lobster	m/p

## HOUSE ROLLS

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

Sushi Chef’s Combination 35 / 75 / 100