

SALADS

House Salad mesclun, cucumber, tomato, carrots, ginger vinaigrette	11
Toku Chopped Cobb miso chicken, bacon, avocado, tomato, cucumber, egg, gorgonzola, romaine lettuce, balsamic vinaigrette	20
Autumn Salad poached chicken, gorgonzola, asian pears, tomatoes, organic greens, endive, honey walnuts, vinaigrette	21
Asian Caesar Salad ginger aioli, cashews, crispy wontons, parmigiano	20
Chicken Salad , grilled organic miso marinated chicken breast, asian cabbage, miso vinaigrette	22
Goi Cuon Summer Rolls choose shrimp or tuna, wrapped in rice paper, bed of greens	18 / 20
Citrus Honey Salmon Filet mango, avocado, frisee, baby arugula, tomato	23
Grilled Cilantro Shrimp crunchy fennel, jalapeño, pink grapefruit vinaigrette	24
Jumbo Prawn Mesclun tomatoes, cucumber, truffle vinaigrette	28
Tuna Tataki Salad mixed greens, sesame soy vinaigrette	28
Crispy Calamari Salad peanuts, thai basil, spicy soy vinaigrette	22
Peking Duck Salad , frisée, candied oranges, crispy shallots, peanuts, honey citrus vinaigrette	22
Asian Beef Salad filet mignon, green papaya, nuoc cham vinaigrette	22
Lobster Salad , organic mesclun, garlic chips, mushrooms, yuzu truffle essence	35

OMELETTE

Water Spinach & Gruyere Omelette	16
Egg White Omelette mushrooms, tomato, spinach, halloumi, herbs	17

TOFU

Mao Poe Tofu , minced chicken, red chilies	17
Grilled Tofu , stir-fry vegetables, ginger teriyaki sauce	19

SOUP

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

LUNCH PRIX FIXE

28	choice of entrée
choice of appetizer	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	choice of dessert
Shrimp or Chicken Skewer	Banana Wonton
Grilled Tofu	Ice Cream or Sorbet

APPETIZERS

Edamame	9
Spicy Edamame	11
Vegetable Tempura	11
Vegetable Dumplings	15
Crispy Rice , topped with spicy tuna	23
Yellowtail , ponzu, jalapeño	23
Spicy Tuna , wonton chips	22
Lobster Taco , cilantro	23
Salmon Tartar	18
Octopus Carpaccio , crispy fried leeks	18
Chicken Lettuce Cups	17
Rock Shrimp Tempura , creamy spicy sauce	25
Shrimp Dumplings egg drop broth, scallions, bamboo shoots	20
"Kurobuta" Pork Gyoza pan seared berkshire pork dumplings	18
Kobe Riverstone BBQ	29

SLIDERS & SANDWICHES

<i>served with asian fuji cole slaw</i>	
Teriyaki Burger Sliders	18
Tuna BLT Sliders	24
Braised Short Rib	19
Bánh Mi Thit traditional french vietnamese sandwich ham, pâte, cilantro, pickles	17
Pork Buns , pickled cucumber, hoisin sauce	16

GRILLED SKEWERS

Spring Vegetables	9
Ji-dori Chicken and Scallion	10
Thai Shrimp and Leek	13
Duck and Lychee	12
Kobe Beef and Shishito Peppers	15
Foie Gras and Pineapple	18

POULTRY

Asian Chicken Paillard over mizuna leaf lettuce	22
Angry Chicken , poached chicken, pad thai noodles, cucumber, cilantro, spicy sauce	21
Kung Pao Chicken , peanuts, zucchini, hot chilies	27
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	20
Seared Salmon japanese eggplant, bok choy, soy ginger	29
Miso Black Cod bronze broiled, shishito pepper salad, bonito shavings	36
Roasted Lobster udon noodles, portobello mushrooms, asparagus, organic baby vegetables, lobster butter	39

MEAT

Wagyu Steak Frites , soy pear jus	32
Filet Mignon Szechuan , ginger, garlic, chilies, rice	23
Toku Steak Bi Bim Bap skirt steak over rice with aromatic herbs, kimchee	22
Lamb Spare Ribs	22
Sweet Soy Marinated Skirt Steak wok sautéed bok choy	37
Wok Filet and Broccoli	26

NOODLES

Chilled Udon Noodles , peanut sauce	13
Ginger & Scallion "Yakisoba" stir-fry Yakisoba lo mein, sweet oyster sauce, kaffir lime accent	14
Green Tea Soba Noodles	11

RICE

Roast Pork Fried Rice soft omelette	16
Shrimp "XO" Pilaf brunoise vegetables, shiitake mushrooms, crab meat, pineapple foam	18
Quinoa Vegetable Pilaf edamame, corn, yellow chive, chopped shiitake mushrooms	15
Steamed White or Brown Rice japanese premium short grain	8

SIDES

Toku Fries	10
Wok Garlic Water Spinach	11
Wok Bok Choy & Shiitake Mushrooms	14
Tempura Onion Rings	9

BENTO BOX DAILY SPECIAL

served with soup and white or brown rice

27

SUSHI BAR SPECIALS

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

28

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 (seasonal)	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>	16
Kokomo <i>tuna, salmon, asparagus, wasabi pea, spicy key lime sauce</i>	17
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