

SALADS

House Salad	16
mesclun, cucumber, tomato, carrots, ginger vinaigrette	
Toku Chopped Cobb	29
miso chicken, bacon, avocado, tomato, cucumber, egg, gorgonzola, romaine lettuce, balsamic vinaigrette	
Autumn Salad	29
poached chicken, gorgonzola, asian pears, tomatoes, organic greens, endive, honey walnuts, vinaigrette	
Asian Caesar Salad	26
ginger aioli, peanuts, sesame, cashews, crispy wontons, parmigiano	
Chicken Salad	27
grilled organic miso marinated chicken breast, asian cabbage, miso vinaigrette	
Goi Cuon Summer Rolls	25 / 26
choose shrimp or tuna, wrapped in rice paper, bed of greens	
Citrus Honey Salmon Filet	34
mango, avocado, frisee, baby arugula, tomato	
Grilled Cilantro Shrimp	32
crunchy fennel, jalapeño, pink grapefruit vinaigrette	
Jumbo Prawn Mesclun	36
tomatoes, cucumber, truffle vinaigrette	
Tuna Tataki Salad	36
mixed greens, sesame soy vinaigrette	
Crispy Calamari Salad	28
peanuts, thai basil, spicy soy vinaigrette	
Peking Duck Salad	28
frisée, candied oranges, crispy shallots, peanuts, honey citrus vinaigrette	
Asian Beef Salad	30
filet mignon, green papaya, nuoc cham vinaigrette	
Thai Chicken Salad	28
marinated organic chicken, napa cabbage, sweet and spicy dressing	
Lobster Salad	M/P
organic mesclun, garlic chips, mushrooms, yuzu truffle essence	

OMELETTE

Water Spinach & Gruyere Omelette	21
Egg White Omelette	22
mushrooms, tomato, spinach, halloumi, herbs	

TOFU

Mao Poe Tofu	22
minced chicken, red chilies	
Grilled Tofu	24
stir-fry vegetables, ginger teriyaki sauce	

SOUP

Hot & Sour	15
Chicken Vegetable	15
Toku Ramen	23
braised “cha-shu” pork, aromatic shantan broth	
Chicken Ramen	21
organic chicken “shoyu” broth	

LUNCH
PRIX FIXE

42

choice of entrée

choice of appetizer

Hot & Sour Soup

Asian Caesar Salad

Seaweed Salad

Spicy Tuna Roll

Shrimp Skewer

Chicken Skewer

Grilled Tofu

Braised Beef Short Ribs

Honey Glazed Chicken

Panko Chicken

Salmon “Acqua Pazza”

Vegetable Udon

choice of dessert

Banana Wonton

Ice Cream or Sorbet

APPETIZERS

Edamame	13
Spicy Edamame	14
Vegetable Tempura	18
Vegetable Dumplings	21
Crispy Rice	29
topped with spicy tuna	
Tuna Spring Roll	22
crispy shallot, chili mayo	
Yellowtail	29
ponzu, jalapeño	
Spicy Tuna	29
wonton chips	
Lobster Taco	30
cilantro	
Salmon Tartar	25
Octopus Carpaccio	24
crispy fried leeks	
Chicken Lettuce Cups	24
Tuna Pizza	29
creamy ponzu, white truffle oil, micro shiso	
Rock Shrimp Tempura	32
creamy spicy sauce	
Shrimp Dumplings	27
egg drop broth, scallions, bamboo shoots	
“Kurobuta” Pork Gyoza	23
pan seared berkshire pork dumplings	
Kobe Riverstone BBQ	31

SLIDERS & SANDWICHES

served with asian fuji cole slaw	
Teriyaki Burger Sliders	26
Tuna BLT Sliders	32
Braised Short Rib	27
Pork Buns	20
pickled cucumber, hoisin sauce	

GRILLED SKEWERS

Spring Vegetables	15
Ji-dori Chicken and Scallion	16
Thai Shrimp and Leek	18
Duck and Lychee	18
Kobe Beef and Shishito Peppers	19

POULTRY

Asian Chicken Paillard	31
over mizuna leaf lettuce	
Angry Chicken, poached chicken, pad thai noodles, cucumber, cilantro, spicy sauce	29
Kung Pao Chicken, peanuts, zucchini, hot chilies	35
Peking Duck	65 / 95
moo shu pancakes, cucumber, scallion, hoisin	

SEAFOOD

Sesame Tuna	44
over micro greens, truffle oil, mustard miso	
Steamed Sea Bass Bundles, cabbage, ginger	28
Seared Salmon	38
japanese eggplant, bok choy, soy ginger	
Miso Black Cod	46
bronze broiled, shishito pepper salad, bonito shavings	
Roasted Lobster	M/P
udon noodles, portobello mushrooms, asparagus, organic baby vegetables, lobster butter	

MEAT

Wagyu Steak Frites, soy pear jus	59
Filet Mignon Szechuan, ginger, garlic, chilies, rice	39
Toku Steak Bi Bim Bap	29
skirt steak over rice with aromatic herbs, kimchee	
Lamb Spare Ribs	29
Sweet Soy Marinated Skirt Steak	54
wok sautéed bok choy	
Wok Filet and Broccoli	44

NOODLES

Chilled Udon Noodles, peanut sauce	18
Ginger & Scallion “Yakisoba”	19
stir-fry Yakisoba lo mein, sweet oyster sauce, kaffir lime accent	

RICE

Roast Pork Fried Rice	24
soft omelette	
Shrimp “XO” Pilaf	26
brunoise vegetables, shiitake mushrooms, crab meat, pineapple foam	
Quinoa Vegetable Pilaf	19
edamame, corn, yellow chive, chopped shiitake mushrooms	
Steamed White or Brown Rice	9
japanese premium short grain	

SIDES

Handcut Toku Fries, wasabi aioli	15
Wok Garlic Water Spinach	14
Wok Bok Choy & Shiitake Mushrooms	16
Tempura Onion Rings	12

BENTO BOX
DAILY SPECIAL

served with soup and white or brown rice

38

SUSHI BAR
SPECIALS

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

42

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

Toro Scallion	M/P
Tuna	12
Spicy Tuna	15
Yellowtail Scallion	12
Spicy Yellowtail	12
King Crab California	17
Shrimp Tempura	15
Salmon Avocado	13
Spicy Salmon	12
Salmon Skin	12
Eel Avocado	12
Soft Shell Crab (seasonal)	M/P
Vegetable	9
Cooked Salmon & Asparagus	10

HOUSE ROLLS

Pacific King	26
king crab, avocado, asian pear, wasabi-avocado crème	
Geisha, cucumber wrapped, scottish salmon, avocado	22
South Beach	24
hamachi, jalapeño, wasabi tobiko, su-miso sauce	
Kokomo	26
tuna, salmon, asparagus, wasabi pea, spicy key lime sauce	
Rainbow, yellowtail, salmon, tuna, mango jelly	26
Palm Beach	32
tuna, salmon, yellow tail, cucumber, soy paper, avocado, crunch, truffle yuzu	
Americana	40
maine lobster tail tempura, asparagus, spicy sauce	

Sushi Chef's Combination 65 / 110 / 140