



APPETIZERS

COLD

Edamame	13
Spicy Edamame	14
Crispy Rice, topped with spicy tuna	29
Crispy Rice, topped with guacamole	27
Yellowtail, ponzu, jalapeño	29
Spicy Tuna, wonton chips	29
Kobe Beef Carpaccio, garlic soy vinaigrette	28
Salmon Tartar	25
Octopus Carpaccio, crispy fried leeks	24
Chicken Lettuce Cups	24
Tuna Pizza, creamy ponzu, white truffle oil, micro shiso	29
Salmon Nashi, asian pear, yuzu, truffle salt	27
Toku Tacos, 3 pieces	
Tuna	28
Lobster	30
Wagyu	32

HOT

Rock Shrimp Tempura, mushroom, creamy spicy sauce	32
King Crab Tempura, amazu ponzu	M/P
Shrimp Dumplings	27
egg drop broth, scallions, bamboo shoots	
Pork Buns, pickled cucumber, hoisin sauce	19
Lamb Spare Ribs	26
Steamed Sea Bass Rolls	20
cabbage, ginger, scallion oil	
Edamame Dumplings	20
“Kurobuta” Pork Gyoza	23
pan seared berkshire pork dumplings	
Fried Calamari	24
sweet and sour sambal sauce	
Kobe Riverstone BBQ	31
Lobster Risotto	37
Vegetable Dumplings	21
Teriyaki Burger Sliders	26
Chicken Satay	25

SOUP

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

ROBATA

Ji-dori Chicken and Scallion	16
Thai Shrimp and Leek	18
Duck and Lychee	18
Kobe Beef and Shishito Peppers	19
Foie Gras and Pineapple	26

SALADS

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	
Peking Duck Salad	28
frisée, candied oranges, crispy shallots, peanuts, honey citrus vinaigrette	
Crispy Calamari Salad	28
peanuts, thai basil, spicy soy vinaigrette	
Tuna Tataki Salad	36
mixed greens, mango, sesame soy vinaigrette	
Asian Beef Salad	30
filet mignon, green papaya, nuoc cham vinaigrette	
Lobster Salad, organic mesclun, garlic chips, mushrooms, yuzu truffle essence	M/P
Thai Chicken Salad	28
marinated organic chicken, napa cabbage, sweet and spicy dressing	

SEAFOOD

Crispy Whole Fish	M/P
sweet soy, honey	
Roasted Lobster Udon	M/P
udon noodles, portobello mushrooms, asparagus, organic baby vegetables, lobster butter	
Seared Salmon	38
japanese eggplant, bok choy, soy ginger	
Miso Black Cod	46
bronze broiled, shishito pepper salad, bonito shavings	
Sesame Crusted Tuna	44
mirin, sake, balsamic vinegar	
Chilean Sea Bass	47
maitake mushrooms, asian salsify, black bean sauce	
Jumbo Prawns Szechuan	46
ginger, garlic, chilies	
Branzino	46
ginger caper scallion relish, fresno chilies, marcona almonds, and sweet soy sauce	

The Toku menu is designed for sharing. Dishes will be served as they are prepared.
Our menu contains allergens and is prepared in a kitchen that handles nuts, shellfish, and gluten.
While all reasonable efforts are taken to accomodate guest dietary needs, we cannot guarantee that our food will be allergen free.

House Specialty Peking Duck

65 / 95

moo shu pancakes, cucumber, scallion, hoisin

WOK DISHES

Kung Pao Chicken, <i>peanuts, zucchini, hot chilies</i>	35
Sesame Chicken	36
Spicy Hong Kong Pork	35
Tenderloin Beef and Broccoli	44

STEAK

Wagyu Steak Frites	57
<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>	

Braised Short Ribs	41
<i>peanut pad thai noodles</i>	
Sweet Soy Marinated Skirt Steak	54
<i>wok sautéed bok choy</i>	
Charred Filet of Beef	59
<i>mushroom ragoût, japanese mustard sauce</i>	

NOODLES

Ginger & Scallion “Yakisoba”	19
<i>stir-fry Yakisoba lo mein, sweet oyster sauce, kaffir lime accent</i>	
Chilled Udon Noodle	18
<i>peanut sauce</i>	
Jhap Chae	19
<i>glass noodles, shiitake mushrooms, snow peas</i>	

RICE

Fried Rice, <i>soft omelette</i>	
Roast Pork	24
Shrimp	26
Chicken	24
Vegetable	23
Shrimp “XO” Pilaf	26
<i>brunoise vegetables, shiitake mushrooms, crab meat, pineapple foam</i>	
Quinoa Vegetable Pilaf	19
<i>edamame, corn, yellow chive, chopped shiitake mushrooms</i>	
Steamed White or Brown Rice	9
<i>japanese premium short grain</i>	

SIDES

Handcut Toku Fries, <i>wasabi aoli</i>	15
Wok Garlic Water Spinach	14
Kimchee Chinese Broccoli	14
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)	9
Super White Tuna (Shiro Maguro)	9
Yellowtail (Hamachi)	9
Scottish Salmon	9
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 California (Uni)	M/P
Sea Urchin Japanese (Uni)	M/P
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, tosau</i>	40

HOUSE ROLLS

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

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

Add Caviar (per piece)	5
Sushi Chef’s Combination	65 / 110 / 140