

TOKU 徳

MODERN ASIAN

APPETIZERS

COLD

Edamame	13
Spicy Edamame	14
Crispy Rice , topped with spicy tuna	29
Crispy Rice , topped with guacamole	27
Yellowtail , ponzu, jalapeño	28
Spicy Tuna , wonton chips	28
Salmon Tartar	25
Octopus Carpaccio , crispy fried leeks	23
Chicken Lettuce Cups	23
Tuna Pizza , creamy ponzu, white truffle oil, micro shiso	28
Salmon Nashi , asian pear, yuzu, truffle salt	27
Toku Tacos , 3 pieces	
Tuna	27
Lobster	29
Wagyu	31
Fresh Florida Stone Crabs (Seasonal)	M/P

HOT

Rock Shrimp Tempura , mushrooms, creamy spicy sauce	32
King Crab Tempura , amazu ponzu	M/P
Lobster Tempura , spicy ponzu, wasabi mayo	75
Shrimp Dumplings , egg drop broth	27
Pork Buns , pickled cucumber, hoisin sauce	19
Lamb Spare Ribs	25
Steamed Sea Bass Rolls , cabbage, ginger, scallion oil	19
Edamame Dumplings	20
"Kurobuta" Pork Gyoza pan seared berkshire pork dumplings	23
Fried Calamari , sweet and sour sambal sauce	23
Kobe Riverstone BBQ	30
Lobster Risotto	35
Vegetable Dumplings	20
Teriyaki Burger Sliders	25
Chicken Satay , peanut sauce	24

SOUP

Hot & Sour	14
Chicken Vegetable	14
Toku Ramen braised "char-siu" pork, aromatic shantan broth	22
Chicken Ramen organic chicken "shoyu" broth	20

ROBATA

Ji-dori Chicken and Scallion	15
Thai Shrimp and Leek	17
Duck and Lychee	17
Kobe Beef and Shishito Peppers	18
Foie Gras and Pineapple	25

SALADS

House Salad <i>mesclun, cucumber, tomato, carrots, ginger vinaigrette</i>	14
Asian Caesar Salad <i>ginger aioli, cashews, crispy wontons, parmigiano</i>	25
Ahi Tuna Poke Bowl <i>steamed white rice, avocado, radish, edamame, daikon sprout, cucumber salad, mango, pickled ginger, poke dressing</i>	32
Peking Duck Salad <i>frisée, candied oranges, crispy shallots, peanuts, honey citrus vinaigrette</i>	27
Crispy Calamari Salad <i>peanuts, thai basil, spicy soy vinaigrette</i>	27
Tuna Tataki Salad <i>mixed greens, mango, sesame soy vinaigrette</i>	34
Citrus Honey Salmon Filet <i>mango, avocado, frisée, baby arugula, tomato</i>	30
Chinese Chicken Salad <i>napa cabbage, red cabbage, snow peas, peanuts, carrot, cilantro, thai basil, crispy wonton, sesame ginger dressing</i>	28
Lobster Salad <i>organic mesclun, garlic chips, mushrooms, yuzu truffle essence</i>	M/P
Thai Chicken Salad <i>marinated organic chicken, napa cabbage, sweet and spicy dressing</i>	27

SEAFOOD

Crispy Whole Fish <i>sweet soy, honey</i>	M/P
Roasted Lobster Udon <i>udon noodles, portobello mushrooms, asparagus, organic baby vegetables, lobster butter</i>	M/P
Seared Salmon <i>japanese eggplant, bok choy, soy ginger</i>	36
Miso Black Cod <i>bronze broiled, shishito pepper salad, bonito shavings</i>	45
Sesame Crusted Tuna <i>mirin, sake, balsamic vinegar</i>	42
Chilean Sea Bass <i>maitake mushrooms, asian salsify, black bean sauce</i>	46
Jumbo Prawns Szechuan <i>ginger, garlic, chilies</i>	45
Branzino <i>ginger caper scallion relish, fresno chilies, marcona almonds, and sweet soy sauce</i>	45

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 accommodate guest dietary needs, we cannot guarantee that our food will be allergen free.

House Specialty Peking Duck 65 / 115

moo shu pancakes, cucumber, scallion, hoisin

WOK DISHES

Kung Pao Chicken , <i>peanuts, zucchini, hot chilies</i>	35
Sesame Chicken	35
Spicy Hong Kong Pork	34
Tenderloin Beef and Broccoli	43
Jade Tiger Shrimp , <i>stir fried vegetables, cashews</i>	45

STEAKS

Wagyu Steak Frites	59
<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	39
<i>pad thai noodles</i>	
Sweet Soy Marinated Skirt Steak	53
<i>wok sautéed bok choy</i>	
Charred Filet of Beef	57
<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	17
<i>peanut sauce</i>	
Jhap Chae	18
<i>glass noodles, shiitake mushrooms, snow peas</i>	

RICE

Fried Rice , <i>soft omelette</i>	
Roast Pork	23
Shrimp	25
Chicken	23
Vegetable	23
Shrimp "XO" Pilaf	26
<i>brunoise vegetables, shiitake mushrooms, crab meat, pineapple foam</i>	
Quinoa Vegetable Pilaf	18
<i>edamame, corn, yellow chive, chopped shiitake mushrooms</i>	
Steamed White or Brown Rice	8
<i>japanese premium short grain</i>	

SIDES

Handcut Toku Fries , <i>wasabi aioli</i>	14
Garlic Broccoli	13
Kimchee Chinese Broccoli	13
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
Blue Fin Tuna (Maguro Akami)	9
Super White Tuna (Shiro Maguro)	9
Yellowtail (Hamachi)	9
Salmon (Sake)	9
Scottish Salmon	9
Fluke (Hirame)	7
Japanese Snapper (Tai)	8
Mackerel (Saba)	7
Octopus (Tako)	7
Shrimp (Ebi)	7
King Crab (Tarabagani)	15
Eel (Unagi)	9
Live Scallop (Hotate)	10
Salmon Roe (Ikura)	8
Sea Urchin California (Uni)	M/P
Sea Urchin Japanese (Uni)	M/P
Egg Omelette (Tamago)	5

CRUDO

Fluke Tiradito	24
Blue Fin Tuna , <i>yuzu kosho, dill, EVOO</i>	27
Salmon , <i>fresno chili, shallot, cilantro</i>	26
Chutoro , <i>wasabi salsa, micro red shiso, tosavu</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	26
<i>yellowtail, salmon, tuna, mango jelly</i>	
Palm Beach	32
<i>tuna, salmon, yellow tail, cucumber, soy paper, avocado, crunch, truffle yuzu</i>	
Lucky Buddha	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
Vegetable	9
Cooked Salmon & Asparagus	10

Add Caviar (per piece) 5

Sushi Chef's Combination 65 / 110 / 140