

# TOKU 徳

MODERN ASIAN

## APPETIZERS

### COLD

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

### HOT

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

## SOUP

<b>Hot &amp; Sour</b>	15
<b>Chicken Vegetable</b>	15
<b>Toku Ramen</b> braised "cha-shu" pork, aromatic shantan broth	23
<b>Chicken Ramen</b> organic chicken "shoyu" broth	21

## ROBATA

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

## SALADS

<b>Asian Caesar Salad</b> ginger aioli, cashews, crispy wontons, parmigiano	26
<b>Chicken Salad</b> grilled organic miso marinated chicken breast, asian cabbage, miso vinaigrette	27
<b>Peking Duck Salad</b> frisée, candied oranges, crispy shallots, peanuts, honey citrus vinaigrette	28
<b>Crispy Calamari Salad</b> peanuts, thai basil, spicy soy vinaigrette	28
<b>Tuna Tataki Salad</b> mixed greens, mango, sesame soy vinaigrette	36
<b>Asian Beef Salad</b> filet mignon, green papaya, nuoc cham vinaigrette	30
<b>Lobster Salad</b> , organic mesclun, garlic chips, mushrooms, yuzu truffle essence	M/P
<b>Thai Chicken Salad</b> marinated organic chicken, napa cabbage, sweet and spicy dressing	28

## SEAFOOD

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

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.

# NEW YORK

## House Specialty Peking Duck 65 / 95

*moo shu pancakes, cucumber, scallion, hoisin*

### WOK DISHES

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

### STEAK

<b>Wagyu Steak Frites</b>	57
<i>USDA Prime, soy pear jus</i>	
<b>A5 Wagyu Strip 4 oz.</b>	160
<i>Miyazaki, Japan</i>	
<b>Wagyu 32 oz. Tomahawk</b>	275
<i>Australian A9, truffle, truffle ponzu butter</i>	

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

### NOODLES

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

### RICE

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

### SIDES

<b>Handcut Toku Fries</b> , <i>wasabi aoli</i>	15
<b>Wok Garlic Water Spinach</b>	14
<b>Kimchee Chinese Broccoli</b>	14
<b>Wok Bok Choy &amp; Shiitake Mushrooms</b>	16
<b>Shishito Pepper Salad</b> , <i>bonito shavings</i>	16

## SUSHI / SASHIMI

<b>Otoro</b> (Fatty Tuna)	M/P
<b>Chutoro</b> (Medium Fatty Tuna)	M/P
<b>Tuna</b> (Maguro Akami)	9
<b>Super White Tuna</b> (Shiro Maguro)	9
<b>Yellowtail</b> (Hamachi)	9
<b>Scottish Salmon</b>	9
<b>Fluke</b> (Hirame)	7
<b>Japanese Snapper</b> (Tai)	8
<b>Mackerel</b> (Saba)	7
<b>Striped Bass</b> (Suzuki)	7
<b>Squid</b> (Ika)	7
<b>Octopus</b> (Tako)	7
<b>Shrimp</b> (Ebi)	7
<b>King Crab</b> (Tarabagani)	15
<b>Eel</b> (Unagi)	9
<b>Salmon Roe</b> (Ikura)	8
<b>Sea Urchin California</b> (Uni)	M/P
<b>Sea Urchin Japanese</b> (Uni)	M/P
<b>Egg Omelette</b> (Tamago)	5

### CRUDO

<b>Fluke Tiradito</b>	24
<b>Big Eyed Tuna</b> , <i>yuzu kosho, dill, EVOO</i>	27
<b>Salmon</b> , <i>fresno chili, shallot, cilantro</i>	26
<b>Chutoro</b> , <i>wasabi salsa, micro red shiso, tosozu</i>	40

### HOUSE ROLLS

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

### MAKI ROLLS

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

**Add Caviar** (per piece) 5

**Sushi Chef's Combination** 65 / 110 / 140