

APPETIZERS

COLD

- Edamame**
- Chilled Cucumber**, cilantro pesto
- Toro Tartar**, caviar, dashi fumet
- Crispy Rice**, topped with spicy tuna
- Tuna Spring Roll**, crispy shallot, chili mayo
- Yellowtail**, ponzu, jalapeño
- Spicy Tuna**, wonton chips
- Lobster Taco**
- Kobe Beef Carpaccio**, garlic soy vinaigrette
- Salmon Tartar**
- Seafood Ceviche**
- Octopus Carpaccio**, crispy fried leeks
- Fluke Tiradito**
- Chicken Lettuce Cups**
- Soy Marinated Tuna**, asian pear

HOT

- Rock Shrimp Tempura**, creamy spicy sauce
- King Crab**, soy butter
- Shrimp Dumplings**
egg drop broth, scallions, bamboo shoots
- Pork Buns**, pickled cucumber, hoisin sauce
- Lamb Spare Ribs**
- Steamed Sea Bass Rolls**
cabbage, ginger, scallion oil
- “Kurobuta” Pork Gyoza**
pan seared berkshire pork dumplings
- Steamed Mussels**
lemongrass, coconut, basil
- Kobe Riverstone BBQ**
- Uni Risotto**
- Vegetable Dumplings**
- Teriyaki Sliders**

SOUP

- Chicken Vegetable Soup**
- Toku Ramen Soup**
braised “cha-shu” pork, pickled bamboo shoots, aromatic shantan broth

GRILLED SKEWERS

- Ji-dori Chicken and Scallion**
- Thai Shrimp and Leek**
- Duck and Lychee**
- Foie Gras and Pineapple**
- Kobe Beef and Shishito Peppers**

two pieces per order

SALADS

- Tomato Ceviche**
- Asian Caesar Salad**
ginger aioli, cashews, crispy wontons, parmigiano
- Chicken Salad**, grilled organic miso marinated chicken breast, asian cabbage, miso vinaigrette
- Peking Duck Salad**, frisée, candied oranges, crispy shallots, honey citrus vinaigrette
- Crispy Calamari Salad**, spicy soy vinaigrette
- Tuna Tataki Salad**
mixed greens, sesame cilantro vinaigrette
- Asian Beef Salad**
filet mignon, green papaya, nuoc cham vinaigrette
- Lobster Salad**, organic mesclun, garlic chips, mushrooms, yuzu truffle essence

MEAT

- Braised Short Ribs**
pad thai noodles
- Charred Filet of Beef**
mushroom ragoût, japanese mustard sauce
- Sweet Soy Marinated Skirt Steak**
wok sautéed bok choy
- Braised Berkshire Pork Belly**
pickled red cabbage, coconut juice
- Wok Tenderloin Beef and Broccoli**

POULTRY

- Kung Pao Chicken**
peanuts, zucchini, hot chilies
- Soy Sesame Chicken**
chinese water spinach
- Crispy Hoisin Duck Breast**
napa cabbage, snap peas

Executive Chef: Tomoyuki Kobayashi

SEAFOOD

- Crispy Whole Fish**, sweet soy, honey
- Roasted Lobster**
udon noodles, portobello mushrooms, asparagus, organic baby vegetables, lobster butter
- Seared Salmon**
japanese eggplant, bok choy, soy ginger
- Miso Black Cod**
bronze broiled, shishito pepper salad, bonito shavings
- Sesame Crusted Tuna**, mirin, sake, balsamic vinegar
- Chilean Sea Bass**
maitake mushrooms, asian salsify, black bean sauce
- Jumbo Prawns Szechuan**, ginger, garlic, chilies
- Lobster**, ginger scallion or black bean sauce

NOODLES

- Ginger & Scallion “Yakisoba”**
stir-fry Yakisoba lo mein, sweet oyster sauce, kaffir lime accent
- Chilled Udon Noodles**, peanut sauce
- Ja Jaing Mein**
cucumber, japanese shallots, ramen noodles, ground pork, sweet black bean sauce
- Jhap Chae**
glass noodles, shiitake mushrooms, snow peas

RICE

- Chinese Sausage “Cha-Han”**
edamame, micro thai basil, tamari soy glaze
- Roast Pork Fried Rice**, soft omelette
- Shrimp “XO” Pilaf**
brunoise vegetables, shiitake mushrooms, crab meat, pineapple foam
- Wok Sautéed Buckwheat**
english peas, fresh corn
- Steamed White or Brown Rice**
japanese premium short grain

SIDES

- Toku Fries**
- Wok Garlic Water Spinach**
- Kimchee Chinese Broccoli**
- Wok Bok Choy and Shiitake Mushrooms**
- Shishito Pepper Salad**, bonito shavings
- Crunchy Rice and Vegetables**

SUSHI / SASHIMI

- Otoro** (Fatty Tuna)
- Chutoro** (Medium Fatty Tuna)
- Tuna** (Maguro Akami)
- Super White Tuna** (Shiro Maguro)
- Yellowtail** (Hamachi)
- Salmon** (Sake)
- Scottish Salmon**
- Smoked Salmon**
- Fluke** (Hirame)
- Japanese Snapper** (Tai)
- Mackerel** (Saba)
- Striped Bass** (Suzuki)
- Striped Jack** (Shimaaji)
- Amber Jack** (Kampachi)
- Squid** (Ika)
- Octopus** (Tako)
- Shrimp** (Ebi)
- Sweet Shrimp** (Amaebi)
- King Crab** (Tarabagani)
- Live Scallop** (Hotategai)
- Eel** (Unagi)
- Flying Fish Roe** (Tobiko)
- Salmon Roe** (Ikura)
- Sea Urchin** (Uni)
- Egg Omelette** (Tamago)
- Maine Lobster**

HOUSE ROLLS

- Pacific King**
king crab, avocado, asian pear, wasabi-avocado crème
- Geisha**
cucumber wrapped, scottish salmon, avocado
- Kokomo**
tuna, salmon, asparagus, wasabi pea, spicy key lime sauce
- Americana**
maine lobster tail tempura, asparagus, spicy sauce
- Rainbow**
yellowtail, salmon, tuna, mango jelly

MAKI ROLLS

- Toro Scallion**
- Tuna**
- Spicy Tuna**
- Yellowtail Scallion**
- Spicy Yellowtail**
- King Crab California**
- Shrimp Tempura**
- Salmon Avocado**
- Spicy Salmon**
- Salmon Skin**
- Eel Avocado**
- Soft Shell Crab** (seasonal)
- Vegetable**
- Cooked Salmon & Asparagus**