

NEW STYLE SASHIMI

KING ORA SALMON SOY GINGER, MIREPOIX PONZU	20
BURI SERRANO YUZU TRUFFLE	16
SCALLOPS HOTATE, NASHI PEAR, CRISPY SHIITAKE, PEAR CANDY, TRUFFLE PONZU	18

TEMAKI / MAKIMONO

PRICING: TEMAKI (1 PIECE) / MAKIMONO (6 PIECES)

	T/M
BURI (YELLOWTAIL)	8/12
KING SALMON	9/13
HON MAGURO (BLUEFIN TUNA)	7/12
UNAGI (EEL, SHISO TEMPURA)	13/15
SPICY HOTATE (HOKKAIDO SCALLOP)	8/12
KAPPA (CUCUMBER) (V)	5/6
TAKUWAN (PICKLED RADISH) (V)	6/7
INARI (SWEET FRIED TOFU) (V)	4/5
NATTO (FERMENTED SOYBEAN) (V)	5/6
UME KYURI (PLUM, CUCUMBER) (V)	7/8
KANPYO (SWEET GOURD) (V)	6/7
PICKELED RADISH (TAKUWON) (V)	5/6

MAKIMONO SET

CHOOSE 2 FOR \$20 OR 3 FOR \$30 *NON
RESERVE SELECTION ONLY

RESERVE SELECTION

NEGITORO (TORO, SCALLION)	12/14
TORO TAKU (TORO, PICKLED DAIKON)	13/15
IKURA (SALMON ROE) (TEMAKI ONLY)	16.50
KING CRAB	25/40
UNI CAVIAR (TEMAKI ONLY)	MP

SUSHI TOKU CHEF'S SELECTION OF 8 NIGIRI AND 6 PIECES MAKIMONO	65
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NIGIRI & SASHIMI

(PRICED PER PIECE)

TUNA

BLUE FIN TUNA (MAGURO)	10
KAGOSHIMA	
BLUE FIN FATTY TUNA (TORO)	17
KAGOSHIMA	

YELLOWTAIL

YELLOWTAIL (BURI)	9.5
TOYAMA	
GREATER AMBERJACK (KANPACHI)	9
KYUUSHU	
STRIPED JACK (SHIMAAJI)	10
EHIME	

WHITE FISH

FLOUNDER (KAREI)	10
TOKYO BAY	
CHANNEL ROCKFISH (KINKI)	21
HOKKAIDO	
GOLDEN EYE SNAPPER (JI-KINME)	12
CHIBA	
BLACKTHROAT SEAPEARCH (NODOGURO)	19
TSUSHIMA	
JAPANESE SEABREAM (MADAI)	8
EHIME	
THREE LINE FISH GRUNT (ISAKI)	9
NAGASAKI	

SHELLFISH

SPOT PRAWN (BOTAN EBI)	11
CANADA	
TIGER PRAWN (KURUMA EBI)	14
OITA	
CUTTLEFISH (SUMA IKA) *SEASONAL	10
HYOGO	
SEA SCALLOPS (HOTATE)	9
HOKKAIDO	
SEA URCHIN (UNI)	22
HOKKAIDO	
KING CRAB (TARABAGANI)	25
ALASKA	

OTHERS

JAPANESE BARRACUDA (KAMASU)	12
OITA	
SNOW TROUT (YUKI MASU)	10
NAGANO	
KING ORA SALMON (MASU)	12
NEW ZEALAND	
SALMON ROE (IKURA)	12
TOKYO BAY	
EEL (UNAGI)	10
SHIZUOKA	

(v) - vegetarian

Menu items subject to change

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness