

Cold Appetizers

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| Toro Tartar | 22 |
| Finely chopped fatty tuna, pickled daikon radish scallion, sliced avocado, and served with wasabi zesty soy sauce Garnished tobiko and micro greens | |
| Crispy Battera | 18 |
| Nare's invention of crispy rice. Box-pressed sushi rice with tempura flakes. Topping options: Spicy tuna with scallion Salmon with fried garlic and tomato sauce Yellowtail with jalapeno and ponzu sauce | |
| Yellowtail Carpaccio | 19 |
| Thin-sliced yellowtail fish with micro greens and sliced jalapeño. Homemade ponzu sauce and extra virgin oil on the top | |
| Salmon Naruto | 18 |
| Sliced salmon wrapped in cucumber strips and served in oyster soy sauce. Salmon caviar and seaweed on top | |
| Tuna Avocado | 18 |
| Diced tuna and avocado served in savory sesame soy sauce | |

Hot Appetizers

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| Wagyu Aburi | 36 |
| Four slices of torched A5 Miyazaki wagyu, drizzled with truffle soy sauce | |
| Uni Canapé with Truffle Butter & Truffle Soy Sauce | 36 |
| Fresh sea urchin on toasted mochi wrapped in roasted seaweed | |
| Popcorn Lobster | 24 |
| Coarsely chopped lobster tempura served with homemade spicy mayo. Topped with tobiko and seaweed flakes | |
| Sauteed Scallop | 22 |
| Fresh scallop from Sanriku, Japan. Sautéed with black truffle butter and truffle soy sauce | |
| Hotate Warm Crudo | 20 |
| Fresh scallops from Hokkaido, Japan. Topped with smoking hot oil, glazed homemade ponzu and sesame seeds | |
| Hudson Valley Duck Tataki | 20 |
| Hudson Valley-grown duck. Topped with homemade tataki sauce | |
| Tatsuta-age | 16 |
| Signature Japanese-styled fried organic chicken thigh | |
| Agedashi Tofu | 12 |
| Fried organic tofu soaked in tempura sauce | |

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Gratuity of 20% will be added to all checks for groups of six or more*

Starter

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| Sautéed Shiitake Mushroom With Truffle Butter | 11 |
| Dried shiitake sautéed with truffle butter and garlic soy sauce. Topped with scallions | |
| Asparagus Tempura with Homemade Truffle Mayo | 16 |
| Local-grown jumbo asparagus | |
| Renkon French Fries with Truffle Salt | 10 |
| Fried lotus root seasoned with black truffle salt | |
| Sauteed Edamame with Truffle Butter | 12 |
| Podded edamame pan-sauteed with black truffle butter and truffle soy sauce | |
| Shishito Su-age | 9 |
| Fried shishito pepper with Himalayan pink salt | |
| Edamame | 9 |
| Boiled podded soybeans with Himalayan pink salt | |

Soups

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| Lobster Miso Soup with White Truffle Oil | 18 |
| Fresh lobster tail cooked in our signature miso soup. Topped with scallion and mixed pepper | |
| Asari Dashi | 10 |
| Steamed Manila clams in soup. Choice of clear soup or miso soup | |
| Sumashi | 7 |
| Clear soup with organic tofu, seaweed and chopped scallion | |
| Misoshiru | 6 |
| Signature miso soup made with house blend miso paste with organic tofu, seaweed and chopped scallion | |

Salads

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| Lobster Tomato Warm Salad | 24 |
| Steamed lobster knuckle meat on sliced vine-ripened tomato. Sizzled with charred grape seed oil and white soy garlic vinaigrette | |
| Avocado Salad | 18 |
| Sliced ripe avocado on organic greens. Served with creamy sesame dressing | |
| Real Seaweed Salad | 16 |
| Assorted fresh seaweed wild-caught in Japan. Dressed with roasted sesame dressing and yuba flakes. Topped with fried garlic crunches | |
| House Salad | 8 |
| Organic mesclun topped with sliced cucumber, cherry tomatoes and shredded carrots. Served with house dressing on the side | |

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Signature Entrees

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| Wagyu Steak on Hot Stone | 68 |
| Broiled 6 oz of A5 wagyu topped with truffle butter. Served with black truffle salt and truffle soy sauce. *Served medium rare only | |
| Washu-gyu Prime Ribeye | 52 |
| Grilled 9 oz of washu beef ribeye. Choice of teriyaki sauce or tataki sauce. *Served medium rare only | |
| Wild King Salmon Teriyaki | 42 |
| Served with grilled asparagus, shishito, carrot and renkon fries. Medium rare is highly recommended | |
| Duck Tataki Don | 32 |
| Seared slices of Hudson Valley-raised duck breast on white rice. Drizzled with our homemade tataki sauce with charred truffle butter. Topped with shredded scallion | |
| Toku-jo Tonkatsu | 34 |
| Fried panko premium Berkshire pork loin cutlet. Served with mini salad, homemade tonkatsu sauce (Require minimum 25 mins to prepare) | |
| Yakitori Don | 29 |
| Broiled organic chicken thigh marinated in shio-koji on white rice and shredded nori. Served with poached organic egg on the side | |

Noodles

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| Gyu-nabe Soba | 28 |
| Sukiyaki beef on buckwheat noodle in dark soup served in cast-iron pot. Poached organic egg on the side Please select soba or udon noodle | |
| Asari Udon | 29 |
| Manila clams steamed with sake and truffle butter on wheat flour noodle. Topped with organic white truffle oil and dried parsley flakes | |
| Duck Nanban Soba | 29 |
| Thinly sliced Hudson Valley's boneless duck breast on hot soba. Topped with chopped scallion and yuzu shichimi pepper. Please select soba or udon noodle | |
| Ten Seiro | 28 |
| Cold noodles on bamboo raft. Served with cold dipping sauce on the side. Side of tempura bites made with baby shrimp and vegetables. Please select soba or udon noodle | |
| Kakiage | 28 |
| Side of tempura bites made with baby shrimp and vegetables (Served hot). Please select soba or udon noodle | |
| Kansai Udon Kanto Soba | 24 |
| Noodle in hot soup. Topped with shishito, nameko mushroom, scallion and tempura flakes | |

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Entrées from Sushi Bar

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| Nigiri Omakase 79 Deluxe Special assortments of 12 pieces chef's choice sushi, including Japanese A5 wagyu, some exotic seafood from Japan, and one chef's selection roll served in one plate | Bluefin Tuna Flight 47 1 piece of Akami, Chu Toro, O Toro, Seared Chu Toro Zuke Tuna, and O Toro Gunkan |
| Toku-Jo Sushi & Sashimi Combination 55 Deluxe assortment of sashimi, six pieces of nigiri and one basic roll | Jo Sushi & Sashimi Combination 39 Basic assortment of sashimi, six pieces of nigiri and one basic roll |
| Toku-Jo Sashimi 47 Deluxe assortment of sashimi of chef's selection | Salmon Oyako Don 35 Sliced salmon dressed with oyster soy sauce. Topped with marinated salmon caviar |
| Toku-Jo Sushi 45 Deluxe assortment of 9 pieces nigiri and one basic roll | Chirashi 35 Assorted sashimi and other delicacies on a bed of sushi rice in a bowl |
| Jo Sashimi 36 Basic assortment of sashimi of chef's selection | Unagi Don 35 Broiled eel on a bed of sushi rice, garnished with diced tamago, cucumber, pickle, tobiko and micro greens |
| Jo Sushi 35 Basic assortment of 9 pieces nigiri and one basic roll | |

Special Nigiri

Wagyu with Uni and Caviar 25

Chutoro with Caviar 16

Kinmedai with Truffle Sauce 12

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Signature Rolls

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| Salmon Mille-feuille | 20 |
| Layered spicy salmon, seared salmon, avocado, jalapeño and sushi rice. Topped with tobiko and eel sauce | |
| Premium California Roll | 20 |
| Snow crab, avocado, cucumber and Japanese mayo with tobiko on the top | |
| Lobster Roll | 20 |
| Lobster tempura and greens with Japanese mayo. Tobiko and eel sauce on the top | |
| Nare Roll | 19 |
| Toro, avocado, cucumber and tobiko rolled with kombu paper. Spicy mayo on the top | |
| Spicy Scallop Roll | 17 |
| Raw scallop, crunch, tobiko, and spicy mayo on California roll | |
| Spider Roll | 22 |
| Deep fried soft shell crab, cucumber and greens with Japanese mayo. Tobiko on the top | |
| Dragon Roll | 17 |
| Broiled eel, cucumber, tobiko and tempura flakes. Thinly sliced avocado on the top with eel sauce | |
| Rainbow Roll | 17 |
| Variety of sashimi on California roll | |
| Ebi Tempura Roll | 15 |
| Shrimp tempura with Japanese mayo, eel sauce and sesame seeds on the top | |
| Edomae Futomaki | 15 |
| Tamago, eel, pickles and kanpyo | |
| Negi Toro Roll | 12 |
| Scallion with Toro | |

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A La Carte Sushi & Sashimi

| | SU | SA (2pc) | | SU | SA (2pc) |
|------------------------|----|----------|----------------------|----|----------|
| A5 Wagyu | 12 | 18 | King Salmon | 7 | 10.5 |
| Sea Urchin | 12 | 18 | Salmon | 6 | 9 |
| Fatty Tuna | 12 | 18 | Torched Salmon | 7 | 10.5 |
| Mid-Fatty Tuna | 9 | 13.5 | Yellowtail | 6 | 9 |
| Blue Fin Tuna | 7 | 10.5 | Shime Saba | 8 | 12 |
| Torched Tuna | 7 | 10.5 | Shima Aji | 6 | 9 |
| Snow Crab | 8 | 12 | Eel | 6 | 9 |
| Scallop | 7 | 10.5 | Marinated Salmon Roe | 6 | 9 |
| Botan Ebi (Spot Prawn) | 9 | 13.5 | Flying Fish Roe | 5 | 10.5 |
| Golden Eye Snapper | 9 | 13.5 | Japanese Omelette | 5 | 7.5 |
| Red Snapper | 7 | 10.5 | Boiled Shrimp | 5 | 7.5 |

Basic Rolls

Rice outside rolls are topped with sesame seeds

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|--------------------------|----|-----------------------|----|
| Tuna | 10 | California | 8 |
| Spicy Tuna | 11 | Boston | 8 |
| Tuna with Avocado | 11 | Eel with Avocado | 12 |
| Tuna with Cucumber | 10 | Eel with Cucumber | 11 |
| Salmon | 10 | Avocado with Cucumber | 9 |
| Spicy Salmon | 11 | Shiitake (Mushroom) | 7 |
| Salmon with Avocado | 11 | Kappa (Cucumber) | 7 |
| Salmon with Cucumber | 10 | Kanpyo | 7 |
| Yellowtail with Scallion | 10 | Ume Shiso | 7 |
| Yellowtail with Jalapeño | 11 | Oshinko | 7 |

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Dessert

“ChikaLicious” Matcha Mille Crepe Cake 19
Served with a scoop of gelato and seasonal garnishes

Homemade Vanilla Mochi Ice Cream (2 pc) 12
Vanilla gelato, red bean paste and rice crisp wrapped in mochi sheet (no substitution)

Homemade Monaka (2 pc) 12
Gelato sandwich with red bean paste and garnishes.
Flavors: Green Tea | Vanilla

Gelato 10
Two scoops topped with whipped cream.
Flavors: Green Tea | Vanilla

Dessert Drink

Ippongi Rose 1999 26 (2 oz)
Beautiful Amber color. Pleasant combination of sweet taste which reminds brown sugar and elegant citrus sour. Brewed in 1999.
The sale is limited, only 2,000 bottles are sold

Mito No Kairakuen, 5yrs Aged Plum Liqueur 15 (2 oz)
Ultra-premium plum liqueur aged and then blended with Honey and Brandy

Saika Yuzu Shu - Wakayama, Japan 13 (4 oz)
Uniquely yuzu tartness and rich aroma, serve neat or on the rock

Saika Nigori Umeshu - Wakayama, Japan 13 (4 oz)
Umeshu combines refreshing aroma and acidity of plum with the rich flavors of sake, serve neat or on the rock