Toku Unagi & Sushi
Take-Out Menu

Toku Unagi & Sushi is proud to offer a variety of selections from our dine in menu, as well as exclusive items only available from our Take-Out menu.

Take-out hours:
Open 7 days a week
11:30 am ~ 7:30 pm

Toku Popular Items

- Ume Unagi (Eel) Bowl $25
- Assorted Shrimp Unagi Tempura $20
- Umaki Omelet Unagi Bowl $15
- Tofu Hamburger Steak (Vegan) $17
- Vegetable Roll $15 (Gluten free)
- Chicken Teriyaki Plate $18
California Roll 8 pcs  $8.50
Imitation crab, avocado, cucumber, sesame seed

Salmon Skin Roll 8 pcs  $8.50
Salmon skin, cucumber, pickled burdock root, kaiware sprouts, sesame seed

Spicy Tuna Roll 8 pcs  $8.50
Tuna, cucumber, kaiware sprouts, sesame seed

Toku Special Baked Crab Roll  $12
Snow crab, Dynamite sauce, Asparagus, rolled with Soy paper

Toku Special Vegetable Roll 4 pcs  $15
Avocado, pickled burdock root, kaiware sprouts, asparagus, shiso
Toku Special California Roll 5 pcs $15
King crab, avocado, tobiko, pickled burdock root, asparagus, cucumber

Toku Speical Shrimp Tempura Roll 4 pcs $18
Shrimp Tempura, King Crab, Avocado, Asparagus, Pickled Burdock Root

Toku Special Caterpillar Roll 8 pcs $22
Unagi (Japanese eel), Avocado, Asparagus, Cucumber

Toku Special Dragon Roll 8 pcs $22
Unagi (Japanese eel), Avocado, King Crab, Asparagus, Masago, Tobiko

Toku Special Spider Roll 4 pcs $25
Soft Shell Crab, Momiji Radish Sauce (maple leaf), Green Onion, Avocado, Kaiware Sprout, Pickled Burdock Root, Tobiko
Chicken Teriyaki Plate  $18
Served with rice, miso soup and a salad set: Taramo Potato (Spicy cod roe),
Zunda Potato (Sweetened crushed edamame soybean), Plain Potato Salad,
and mixed green salad with Toku original Japanese dressing

Beef Rib Eye Teriyaki Plate  $20
Served with rice, miso soup and a salad set: Taramo Potato (Spicy cod roe),
Zunda Potato (Sweetened crushed edamame soybean), Plain Potato Salad,
and mixed green salad with Toku original Japanese dressing

Salmon Teriyaki Plate  $22
Served with rice, miso soup and a salad set: Taramo Potato (Spicy cod roe),
Zunda Potato (Sweetened crushed edamame soybean), Plain Potato Salad,
and mixed green salad with Toku original Japanese dressing
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A La Carte

Edamame $4
Boiled Soy Bean with salt seasoning

Sauteed Green Chili $8
Sauteed Japanese shishito green chili

Chicken Kaga-Age $8
Japanese Fried Chicken

Toku Special Crispy Sushi $17
Deep fried crisped rice topped with tuna, scallop, and salmon.

Tofu Hamburger Steak (Vegan) $17
Zucchini, asparagus, variety of mushrooms, onion, kaiware sprouts, red potatoes, kelp and mushroom broth
A La Carte continue...

**Unagi & Shrimp Tempura Set** $20  
Japanese Unagi (eel), shrimp 2, shiitake mushroom, Japanese eggplant, renkon, sweet potato, shishito green chili

**Umaki Omelet** $38  
Japanese egg omelet with Japanese unagi (eel)

**Japanese Unagi (eel) Shirayaki** $63  
Directly imported Special Japanese Unagi steamed, charbroiled to perfection.

**Japanese Unagi (eel) Kabayaki** $63  
Directly imported Special Japanese Unagi steamed, charbroiled with Toku original special sauce to perfection.

**Make any A La Carte a Combo** $5  
Add rice, miso soup, and a side salad with Toku Japanese dressing to any A La Carte Dish.
Japanese Unagi (Eel) Bowls

Umaki Omelet Bowl  $15
Japanese egg omelet with Japanese unagi (eel).
Served with Japanese pickles and miso soup.

Japanese Unagi (eel) Bowl: Ume  $25
Half portion imported Japanese Unagi, steamed, charbroiled and seasoned/flavored to perfection over rice.
Served with Japanese pickles and miso soup.

Japanese Unagi (eel) Gomoku Sushi Bowl  $35
Sushi rice topped with imported Japanese unagi, octopus, squid, scallop, carrots, zucchini, mushroom, eggs.
Served with Japanese pickles and miso soup.

Japanese Unagi (eel) Bowl: Ta-Ke  $50
Full portion imported Japanese Unagi, steamed, charbroiled and seasoned/flavored to perfection over rice.
Served with Japanese pickles and miso soup.

Japanese Special Unagi (eel) Bowl: Matsu  $68
Full portion imported Japanese Special Unagi, steamed, charbroiled and seasoned/flavored to perfection over rice.
Served with Japanese pickles and miso soup.
Japanese Special Unagi (eel) Bowl: Toku-Jo $95
DOUBLE LAYER full portion imported special Japanese Unagi, steamed, charbroiled and seasoned/flavored to perfection over rice.
Served with Japanese pickles and miso soup.

Salads

Green Salad $6
Mixed greens, cucumber, tomato, kaiware, onion, with Toku Japanese dressing

Chicken Salad $13
Chicken, mixed greens, cucumber, tomato, fried wonton, red radish, onions, with Toku Japanese dressing
Alcoholic Beverages

Until further notice, in accordance to the current COVID-19 response from the California Alcoholic Beverage Control, alcohol can be purchased in conjunction with food for takeout. Alcoholic beverages must be transported unopened in the vehicle’s truck or if there is no trunk, the alcohol beverage must be stowed in an area that is not normally occupied by the driver or passengers (which does not included an utility compartment or glove compartment).

**Beer**

Sapporo Premium Beer 12 oz Bottle  $3.50

**Shochu (Soju)**

ichiko Seirin 750 ml Bottle  $21
Japanese mugi (barley)

Tomino Houzan 750 ml Bottle  $39
Japanese Imo (sweet potato)

**Japanese Sparkling Sake**

Dassai Sparkling 50 360 ml Bottle  $21
Japanese Sparkling Sake

Hakkaisan Sparkling 360 ml Bottle  $49
Japanese Sparkling Sake

**Japanese Sake**

Nihonjin No Wasuremono 300 ml Bottle  $20
Japanese Junmai Sake

Hakkaisan Sparkling 360 ml Bottle  $21
Japanese Junmai Sake

Tokyo Kura Bito 300 ml Bottle  $23
Japanese Junmai Ginjyo Sake

Kanzansui 300 ml Bottle  $35
Japanese Junmai Daiginjyo Sake

Dassai 300 ml Bottle  $42
Japanese Junmai Daiginjyo Sake

Ryuji Genshu 720 ml Bottle  $34
Japanese Genshu Sake

Shime Hari Tsuru 720 ml Bottle  $44
Japanese Junmai Ginjyo Sake

Kiminoi 720 ml Bottle  $52
Japanese Junmai Ginjyo Sake

Kitaya 720 ml Bottle  $67
Japanese Junmai Daiginjyo Sake

Daishichi Minowamon 720 ml Bottle  $88
Japanese Junmai Daiginjyo Sake

Kubota Manju 720 ml Bottle  $97
Japanese Junmai Ginjyo Sake