AOKI REWARD MEMBERS

- EARN STATUS & RECEIVE FREE PRIZES!
- SEASONAL DISCOUNTS & BIRTHDAY SPECIALS
- 5% CASH BACK, REDEEMABLE ON YOUR NEXT VISIT

START EARNING POINTS & PAY WITH OUR REWARDS APP!

Doraku BLUE TREE Fifty 38 1938 INDOCHINE Herringbone AOKI

CHECK US OUT ON INSTAGRAM !



DOWNLOAD THE AOKI GROUP REWARDS APP
& RECEIVE YOUR WELCOME GIFT TODAY!

IZAKAYA

COLD DISHES

Ahi Tataki* 19
seared tuna, wakame-daikon salad, shiso aioli, micro shiso, and ponzu

Hamachi Carpaccio* 18
thinly sliced hamachi garnished with jalapeno, sweet miso, chili oil, red onions, green onions, and ponzu

Salmon Carpaccio* 17
thinly sliced king salmon sashimi, red onions, garnished with a creamy ginger sauce and tobiko

Spicy Tuna Crispy Rice* 20
deep fried sushi rice, topped with spicy tuna, spicy aioli, unagi sauce

Shooter 8 | 5 FOR 35
your choice of hotate, uni, ikura, otoro, oyster or pork belly and ali'i mushroom

Tofu Poke Salad 14
firm pressed tofu with avocado, red onions, tossed in Doraku poke sauce

Ahi Poke* 18
local Hawaiian tuna, sweet onion, marinated in Doraku's signature poke sauce

Kushi Oysters on Half Shell* 36
half dozen served with wasabi cocktail sauce and ceviche sauce

Oyster Shooter w/ Uni & Quail Egg* 17
fresh oyster served with uni, quail egg, scallion, ponzu, sesame oil, chili oil, and spicy grated daikon

Green Salad w/ Ginger dressing 5

Sunomono 5

Seaweed Salad 5

Tataki Kyuri 7

HOT VEGETABLES

Edamame 7
with Hawaiian sea salt

Garlic Teriyaki Edamame 8
seared and tossed with garlic teriyaki sauce

Sweet & Spicy Edamame 8
seared and tossed with sweet spicy miso

King Oyster Mushroom 16
grilled organic ali'i mushrooms with spicy ponzu

Crispy Brussels Sprouts 15
tossed with candied walnuts, pickled fresno peppers, and pickled onions

Vegetable Tempura 17
seasonal vegetables served with tentsuyu dashi

Fried Mushrooms 16
stuffed mushrooms with crab and tuna. topped with unagi sauce, spicy mayo, bonito flakes, tobiko, and green onions

Charred Shishito Peppers 10
grilled with yuzu miso

Eggplant Miso 11
flash fried Asian eggplant with miso and garlic chips

Agedashi Tofu 11
lightly fried soft tofu with bonito flakes, green onions, ginger, daikon, served with dashi

Umami Fries 10
with furikake, tobiko, garlic aioli, garlic chips, and shichimi

Inaka Sweet Corn 12
grilled with creamy miso sauce

Jumpin' Cauliflower 12
lightly tempura battered pan sautéed in a spicy chili sauce

Pan Seared Gyoza 14
vegetable gyoza served with chili ponzu and Japanese pickles

HOT MEAT + POULTRY

A-5 Japanese Wagyu* 69
5oz Japanese Miyazaki beef with oyster mushrooms, onions, ponzu, garlic, and hawaiian sea salt. served with a hot skillet

Wafu Garlic Ribeye* 32
grilled and served with sautéed mushrooms, beansprouts, sweet onion, and garlic ginger ponzu sauce

Kobe Style Sliders 19
served with umami fries, honey wasabi, and ketchup

Steak & Shishito Yakitori 15
ribeye and shishito with house crafted teriyaki and garlic chips

Inaka Yakisoba pork belly 16 | jidori chicken 18
sautéed yakisoba noodles, garlic chips, and shichimi

Teppanyaki Beef Tongue* 24
Japanese delicacy. ponzu, chili oil, ginger, and garlic served on hot skillet

Jidori Chicken Teriyaki 18
marinated and grilled chicken thigh served with mixed greens and grilled pineapple

Hot Skillet Fried Rice* 17
fried rice prepared on hot skillet with vegetables, garlic butter and chili ponzu +4 shrimp // +4 chicken // +6 wagyu steak

Rack of Lamb* 32
marinated and grilled served with asian slaw and charred lime

Jidori Chicken Ginger Kara-Age 13
crispy chicken topped with daikon, beets, kaiware, and sesame seeds with a sweet chili soy sauce

Jidori Chicken Nanban 14
lightly battered Jidori Chicken, sweet & tangy ponzu, shredded daikon, Japanese tartar sauce, pickled onions

HOT FISH + SEAFOOD

Spicy Garlic Prawns 15
flash fried and served over greens with sweet chiili soy and garlic aioli

Misoyaki Butterfish 26
black cod glazed and baked with yuzu miso served with grilled shishito peppers, cabbage, asparagus, and sesame seeds

Grilled Ikayaki 22
whole squid served with spicy ponzu

Aburi Zuke Saba 9
lightly pickled Japanese Mackerel torched tableside with house zuke sauce

Soft Shell Crab 19

Grilled Kama (LIMITED AVAILABILITY) salmon 16 | hamachi 24
served with ponzu

Pan Seared Salmon 22
seared and served with asparagus and king mushrooms topped with lemon butter ponzu sauce, daikon, beets, and green onion

Jumpin' Shrimp 13
shrimp and shiso tempura fried, served with firecracker sauce

Jumbo Shrimp Tempura 14
tiger shrimp served with tentsuyu

Shoyu Scallop & Pork Belly 21
braised pork belly, jalapenos, spicy aioli, kaiware sprouts

Fried Calamari 21
battered ikayaki with ponzu and spicy aioli

DONBURI + SOUP

all Donburi's are served with a side of warm genmai-dashi broth.

Toro Taku & Ikura Don* 25
Otoro with negi, takuan, and shiso with zuke marinated ikura and nori served over sushi rice

Spicy Lobster Don* 33
topped with thinly sliced and seared ribeye with garlic aioli, green onion, itogaki, ponzu, and nori. served over sushi rice

Gyu Niku Don* 27
ribeye with onsen egg, twice fried onions, and house made furikake garlic onion ponzu. served with nori and over sushi rice

Maguro Natto Don* 21
zuke marinated local big eye tuna with natto and quail egg served over sushi rice

King Salmon & Ikura Don* 23
king salmon sashimi with zuke marinated salmon roe served over sushi rice

Chirashi Don* 31
assorted sashimi served over sushi rice

Ikura & Maguro Yamakake Don* 30
salmon roe and tuna with grated yamaimo served over sushi rice

Ahi Zuke Don* 20

Spicy Tuna Don* 18

Traditional Miso Soup 5

Porkbelly Udon 12
+4 shrimp tempura // +3 vegetable tempura

Inaka Ochazuke 13
Japanese style porridge with salmon and ume served with genmai-dashi and tsukemono

HAPPY ENDINGS

featuring locally made Dave's Ice Cream ~

Brownie Tempura 13
with fresh fruits and vanilla ice cream

Ice Cream Tempura 14
your choice of green tea or vanilla ice cream wrapped in Japanese bread, flash fried. garnished with caramel sauce and fresh fruits

Honey Toast 20
with flambé fruits and vanilla ice cream drizzled with honey and chocolate

Fried Ube Mochi 15
house crafted ube mochi with ube cream filling, served with vanilla ice cream and condensed milk

Bluetree Affogato Caffe 12
green tea ice cream in our French Pressed Bluetree coffee blend available till 4pm

French Press Caffe 8
Bluetree Café blend available till 4pm

SUSHI

SUSHI + SASHIMI

Ultimate Bluefin Trio* 98
akami, chutoro, otoro. Your choice of nigiri or sashimi ~

Bluefin tuna is a premium fish known for it's exceptional marbling and delicate texture that offers a rich and buttery taste. A must try !

(LIMITED AVAILABILITY)

Sushi 8* 30
tuna, salmon, yellowtail, shrimp, kampachi, ika, shima aji, daily catch

Sashimi 8* 33
tuna, salmon, yellowtail, daily catch

Sushi + Sashimi* 38
nigiri - tuna, salmon, yellowtail, shrimp, shima aji, daily catch
sashimi - tuna, salmon, daily catch

Sushi + Sashimi Deluxe* 52
nigiri - tuna, salmon, yellowtail, shrimp, daily catch, uni, shima aji, bluefin toro
sashimi - tuna, salmon, yellowtail, daily catch

Sashimi Deluxe* 50
nairagi, shima aji, tuna, salmon, yellowtail, chutoro

Sushi Nigiri Deluxe* 55
uni, ikura, hotate, unagi, tuna, salmon, yellowtail, shrimp, bluefin toro, kampachi, shima aji, daily catch

Sapphire* 230
sashimi - tuna, salmon yellowtail, shima aji, daily catch
rolls - Ultimate Spicy Tuna, Hamachi Garlic, God of Fire
Doraku favorites - Ahi poke, Tuna Tataki, Edamame

Platinum* 285
sashimi - otoro, hotate, kampachi, tuna, salmon
nigiri - tuna, salmon, yellowtail
rolls - Ultimate Spicy Tuna, Hamachi Garlic, Black Peppered Ahi
Doraku favorites - Ahi poke

HOUSE MAKI ROLLS

God of Fire Roll* 19
spicy tuna roll with cucumber and jalapeno topped with tuna sashimi, habanero masago, and spicy garlic aioli

Hamachi Garlic Roll* HALF 10 | FULL 19
shrimp tempura and avocado topped with hamachi, finished with kabayaki, garlic aioli, and garlic chips

Ultimate Spicy Tuna Roll* 23
shrimp tempura, spicy tuna, and avocado topped with unagi, finished with kabayaki, spicy aioli, and red tobiko

Firecracker Roll* 19
hamachi, avocado, cucumber topped with hamachi, spicy aioli, tempura flakes, habenero masago, and sriracha spicy mayo

Black Peppered Ahi* HALF 10 | FULL 19
spicy crab, cucumber, avocado, kaiware topped with peppered ahi, poke sauce, and cilantro

Steak & Lobster Roll* 22
avocado, lobster, and asparagus topped with seared ribeye, garlic aioli, kabayaki sauce

Vegan Roll 17
avocado, asparagus, spring mix, tomato, and cucumber rolled in green soy paper served with a side of ginger dressing

Double Happiness* (NO RICE) 22
tuna, salmon, scallop, squid, shrimp, crab, shiso, kaiware, wrapped with cucumber nori, topped with garlic aioli, tobiko and ponzu sauce

Emperor* (NO RICE) 21
tuna, salmon, shrimp, avocado, crab and panko fried, topped with crispy sweet onion, unagi sauce, spicy aioli, and tobiko

Crispy Eel Roll* 23
eel, crab, and avocado topped with salmon, bonito, kabayaki sauce, and spicy aioli

Doraku Salmon* 21
garlic aioli seared salmon, blanched asparagus, avocado, shrimp tempura, kabayaki, tobiko, green onion, and togarashi

Wafu Spicy Tuna* 13
spicy tuna, kabayaki, takuwan, shiso, and kiaware

Natto Deluxe 10
shiso, kaiware sprouts, takuan, and unagi sauce

ALA CARTE

	NIGIRI	SASHIMI
Amaebi* - sweet shrimp	18	36
Chutoro* - light fatty tuna	16	32
Ebi* - black tiger shrimp	12	24
Hamachi* - yellowtail	10	20
Hotate* - Japanese scallop	12	22
Ika* - squid	10	20
Ikura* - zuke marinated salmon roe	10	
Kampachi* - Hawaiian amber jack	10	20
King Salmon* - New Zealand	10	20
Kinmedai* - golden eye Japanese snapper	12	22
Maguro* - bigeye tuna	10	20
Nairagi* - Hawaiian marlin	9	18
Negi Hama* - yellowtail with scallion	12	
Negitoro* - fatty tuna with scallion	14	
Otoro* - fatty tuna	22	44
Shima Aji - Japanese stripe jack	10	18
Tako* - Pacific octopus	10	20
Tamago - sweet Japanese egg	10	14
Tobiko* - flying fish roe	8	
Unagi* - fresh water eel	10	20
Uni* - sea urchin	26	46
Zuke Maguro* - marinated tuna	12	19

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Doraku

LUNCH SET

11:30am - 3pm

COMBO A 26

STARTER
choice of:

Miso Soup
House Salad

CHEF'S SASHIMI APPETIZER

tuna, salmon, yellowtail, shiromi, daily catch

CHEF'S SUSHI APPETIZER

tuna, yellowtail, salmon

SPECIALTY 1/2 ROLLS
choice of:

Hamachi Garlic
Black Peppered Ahi

COMBO B 29

STARTER
choice of:

Miso Soup
House Salad

HOT DISHES
choice of:

Kobe Beef Sliders
Rack of Lamb (1pc)
Mahi Mahi Nanbanzuke

CHEF'S SUSHI APPETIZER

tuna, yellowtail, salmon

SPECIALTY 1/2 ROLLS
choice of:

Hamachi Garlic
Black Peppered Ahi

AOKI GROUP REWARDS

EAT, DRINK, & EARN!

Available on App Store and Google Home

* 5% cash back, redeemable on your next visit
* Earn Status (Bronze, Silver, Gold, Emerald)
* Exclusive members only privileges
* Easy takeout orders from app.

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Doraku

HAPPY HOUR

Monday to Friday 4 - 6 pm & 9 pm - closing

Well Drinks 8
Tito's, Jose Cuervo, Sailor Jerry, Jameson, Fireball

Mules 9
Doraku, Kentucky, Momo

House Wine
(RED OR WHITE)
6oz 7
9oz 9

Sparkling Wine
Jean Louis Brut Cuvee 8
DeChanceny Brut Rose 8

Daily Bartender's Pick
Neat Whisky 10

Cocktails 8
Lychee Martini, Cucumber Cooler, Hibiscus, Momotaro Lemonade

Top Shelf 10
Jose Classic Margarita

House Sake
(NIGORI)
5oz 9
12oz 16

Draft Beers
Kirin Ichiban 5
Local Beers 7
Heineken 7

Sake Bomb 8
(5 FOR $35)

HOT

Edamame	5
Agedashi Tofu	7
Eggplant Miso	7
King Oyster Mushrooms	7
Shishito Peppers	7
Garlic Chili Wings	8
Inaka Ochazuke	8
Salmon Kama	8
Steak & Shishito Yakitori	9
Jumpin' Shrimp	9
Asari Sakamushi	11
Ikayaki	11
Spicy Garlic Prawns	11
Grilled Saba	11

COLD

Tsukemono	4
California Roll	7
Spicy Tuna Roll	7
Spicy Salmon Roll	7
Shrimp Tempura Roll	7
Tofu Poke	7
Ahi Poke	8
Beef Tataki	8
Salmon Carpaccio	8
Shooters (Oyster, Hotate, Uni, Ikura, Ali'i Mushroom & Pork Belly, or Otoro)	7

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