

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

BLUETREE

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*	15
seared tuna, wakame-daikon salad, shiso aioli, micro shiso, and ponzu sauce	
Hamachi Carpaccio*	14
thinly sliced hamachi garnished with jalapeno, sweet miso, chili oil, red onions, green onions, and ponzu	
Salmon Carpaccio*	12
thinly sliced king salmon sashimi, red onions, garnished with a creamy ginger sauce and tobiko	
Spicy Tuna Crispy Rice*	16
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	
Beef Tataki*	9
seared beef with red onions, ponzu, garlic chips	
Tofu Poke	10
firm local pressed tofu with avocado, red onions, tossed in Doraku poke sauce	

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	12
grilled organic ali'i mushrooms, with spicy ponzu	
Crispy Brussels Sprouts	14
tossed with candied walnuts, serrano peppers, and pickled onions	
Vegetable Tempura	14
seasonal vegetables lightly battered and tempura fried, served with tentsuyu sauce	
Fried Mushrooms	14
stuffed mushrooms with crab and tuna fried and topped with unagi sauce, spicy mayo, bonito flakes, tobiko, and green onions	

HOT MEAT + POULTRY

A-5 Japanese Wagyu*	65
5oz highest quality Japanese Miyazaki beef served with wasabi mashed potatoes and asparagus	
Wafu Garlic Ribeye*	25
grilled and served with garlic ginger ponzu sauce, accompanied by sautéed mushrooms, beansprouts, and sweet onion	
Kobe Style Sliders	13
served with umami fries, honey wasabi, ketchup	
Steak & Shishito Yakitori	12
diced ribeye on skewer with house crafted teriyaki. topped with garlic chips	
Jidori Chicken & Scallion Yakitori	12
chicken grilled with miso soy paste on skewer. topped with scallion	
Inaka Yakisoba	pork belly 16
sautéed yakisoba noodles, garlic chips, shichimi chicken 18	
Teppanyaki Beef Tongue*	20
Japanese delicacy, ponzu, chili oil, ginger, garlic, served on hot skillet	

HOT FISH + SEAFOOD

Spicy Garlic Prawns	13
flash fried served over greens with sweet chilii soy and garlic aioli	
Mahi Mahi Nanbanzuke	15
crispy tempura fried mahi mahi marinated in a yuzu chili ponzu. topped with cilantro, jalapeno, and red onion	
Misoyaki Butterfish	20
black cod glazed and baked with yuzu miso served with grilled shishito peppers, cabbage, broccolini, and sesame seeds	
Grilled Ikayaki	15
whole squid, served with spicy ponzu	
Grilled Saba Shioyaki	14
Japanese mackerel broiled and grilled	
Asari Clam Sakamushi	15
clam steamed with sake, mirin, and butter with ginger	
Grilled Kama (LIMITED AVAILABILITY)	salmon 16 hamachi 20
served with ponzu	

DONBURI + SOUP

Maguro Natto Don*	19
zuke marinated local big eye tuna with natto and quail egg served over sushi rice	
King Salmon & Ikura Don*	22
king salmon sashimi with zuke marinated salmon roe served over sushi rice	
Chirashi Don*	27
assorted sashimi served over sushi rice	
Ikura & Maguro Yamakake Don*	18
salmon roe and tuna with grated yamaimo, served over sushi rice	
Inaka Ochazuke	12
Japanese style porridge with salmon and ume. served with genmai-dashi and tsukemono	

HAPPY ENDING DESSERTS

Brownie Tempura	12
house crafted brownie with fresh fruits and Tahitian vanilla ice cream	
Ice Cream Tempura	14
green tea or vanilla ice cream wrapped in Japanese bread, flash fried. garnished with caramel sauce and fresh fruits	
Honey Toast	18
stacked with flambé fruits and vanilla ice cream with honey and chocolate	
<i>We are proud to be serving locally made Dave's ice cream~</i>	

Ahi Poke*	16
local Hawaiian tuna, sweet onion, marinated in Doraku's special poke sauce	
New Style Hamachi Sashimi*	12
<i>for the connoisseur.</i> hamachi with grated daikon served with habanero masago, mesclun greens and ponzu	
Kushi Oysters on Half Shell*	
served with wasabi cocktail sauce and ceviche sauce	
	24
1/2 Dozen	42
1 Dozen	
Oyster Shooter w/ Uni & Quail Egg*	12
<i>for the connoisseur.</i> fresh oysters served with uni, quail egg, scallion, ponzu, sesame oil, chili oil, and spicy grated daikon	
Green Salad w/ Ginger dressing	5
Sunomono	4
Seaweed Salad	5
Tsukemono	5

Charred Shishito Peppers	8
grilled with garlic butter	
Eggplant Miso	10
flash fried Asian eggplant with miso and garlic chips	
Agedashi Tofu	10
lightly fried soft tofu with bonito flakes, green onions, ginger, daikon, served with dashi	
Umami Fries	10
sweet potato fries with sweet shichimi dust and ketchup	
Inaka Sweet Corn	10
grilled with creamy yuzu-queso and shichimi	
Jumpin' Cauliflower	9
lightly tempura battered pan sautéed in a spicy chili sauce	
Hot Stone Gyoza	14
vegetable gyoza topped with chili ponzu, pickled onions, and fresno peppers	

Jidori Chicken Teriyaki	16
tender boneless chicken glazed with teriyaki sauce and served over shredded cabbage	
Hot Skillet Fried Rice*	16
fried rice prepared on hot skillet with vegetables, garlic butter and chili ponzu +4 shrimp // +4 chicken // +6 wagyu steak	
Rack of Lamb*	20
marinated in garlic, rosemary and thyme and lightly encrusted with panko and fingerling potatoes	
Jidori Chicken Ginger Kara-Age	10
crispy chicken, topped with daikon, beets, kaiware, and sesame seeds, with a sweet chili soy sauce	
Garlic Chili Wings	10
deep fried wings tossed in house crafted sweet shoyu sauce, garnished with serrano peppers and pickled onions	

Pan Seared Salmon	15
seared, served with asparagus and king mushrooms topped with lemon butter ponzu sauce, daikon, beets, green onion	
Lobster Tempura	18
lobster and basil tempura fried, served with firecracker sauce	
Jumpin' Shrimp	13
shrimp and basil tempura fried, served with firecracker sauce	
Jumbo Shrimp Tempura	14
tiger shrimp tempura fried, served with tentsuyu	
Shoyu Scallop & Pork Belly	19
braised pork belly, roasted beets, brussels sprouts, balsamic vinaigrette	
Soft Shell Crab	12
Fried Calamari	17
battered ikayaki with ponzu and shiso aioli	

Negitoro Don*	18
Ahi Zuke Don*	18
Spicy Tuna Don*	15
Uni & Ikura Don*	46
Unagi Don*	19
Traditional Miso Soup	4
Mini Udon NEW!	10
+4 shrimp tepmura +3 vegetable tempura	

Fried Ube Mochi	15
house crafted ube mochi with ube filling, served with vanilla ice cream and condensed milk	
Bluetree Affogato Caffé	12
green tea ice cream drowned in our French Pressed Bluetree coffee blend	
French Press Caffé	8
with our Bluetree Café blend	

SUSHI

SUSHI + SASHIMI

Ultimate Bluefin Trio*	88
akami, chutoro, otoro (choice of nigiri or sashimi)	
Bluefin tuna is a premium fish known for its high fat content, beautiful marbling, and tender texture you must experience.	
(LIMITED AVAILABILITY)	
Sushi 8*	25
tuna, salmon, yellowtail, shrimp, kampachi, ika, shima aji, Daily Catch	
Sashimi 8*	23
tuna, salmon, yellowtail, Daily Catch	
Sushi + Sashimi*	35
nigiri - tuna, salmon, yellowtail, shrimp, shima aji, Daily Catch sashimi - tuna, salmon, Daily Catch	
Sushi + Sashimi Deluxe*	46
nigiri - tuna, salmon, yellowtail, shrimp, daily catch, uni, shima aji, unagi sashimi - tuna, salmon, yellowtail, daily catch	
Sashimi Deluxe*	35
nairagi, shima aji, tuna, salmon, yellowtail, chutoro	
Sushi Nigiri Deluxe*	43
uni, ikura, hotate, unagi, tuna, salmon, yellowtail, shrimp, ika, kampachi, shima aji, daily catch	
Sapphire*	200
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*	250
sashimi - otoro, hotate, kampachi, tuna, salmon nigiri - tuna, salmon, yellowtail rolls - Ultimate Spicy Tuna, Hamachi Garlic, Black Peppered Ahi Doraku favorites - Ahi poke	
God of Fire Roll*	18
spicy tuna roll with cucumber and jalapeno topped with tuna sashimi, habanero masago, and spicy garlic aioli	
Hamachi Garlic Roll*	HALF 10 FULL 18
shrimp tempura and avocado topped with hamachi, finished with kabayaki, garlic aioli, and garlic chips	
Ultimate Spicy Tuna Roll*	18
shrimp tempura, spicy tuna, and avocado topped with unagi, finished with kabayaki, spicy aioli, and red tobiko	
Firecracker Roll*	18
hamachi, avocado, cucumber topped with hamachi, spicy aioli, tempura flakes, habenero masago, and sriracha spicy mayo	
Black Peppered Ahi*	HALF 10 FULL 18
spicy crab, cucumber, avocado, kaiware topped with peppered ahi, poke sauce, and cilantro	
Steak & Lobster Roll*	20
avocado, lobster, and asparagus topped with seared ribeye, garlic aioli, kabayaki sauce	
Vegan Roll	16
avocado, asparagus, spring mix, tomato, and cucumber rolled in green soy paper served with a side of ginger dressing	
Double Happiness* (NO RICE)	18
tuna, salmon, scallop, squid, shrimp, crab, shiso, kaiware, wrapped with cucumber nori, topped with garlic aioli, tobiko and ponzu sauce	
Emperor* (NO RICE)	17
tuna, salmon, shrimp, avocado, crab and panko fried, topped with crispy sweet onion, unagi sauce, spicy aioli, and tobiko	
Crispy Eel Roll*	18
eel, crab, and avocado topped with salmon, bonito, kabayaki sauce, and spicy aioli	
Doraku Salmon*	20
garlic aioli seared salmon, blanched asparagus, avocado, shrimp tempura, kabayaki, tobiko, green onion, and togarashi	
Wafu Spicy Tuna*	11
spicy tuna, kabayaki, takuwan, shiso, and kiaware	

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



LUNCH BENTO BOX

11:30am - 3pm

COMBO A	26	COMBO B	29
STARTER choice of:		STARTER choice of:	
Miso Soup House Salad		Miso Soup House Salad	
CHEF'S SASHIMI APPETIZER tuna, salmon, yellowtail, shiromi, daily catch		HOT DISHES choice of:	
CHEF'S SUSHI APPETIZER tuna, yellowtail, salmon		Kobe Beef Sliders Rack of Lamb (1pc) Mahi Mahi Nanbanzuke	
SPECIALTY 1/2 ROLLS choice of:		CHEF'S SUSHI APPETIZER tuna, yellowtail, salmon	
Hamachi Garlic Black Peppered Ahi		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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HAPPY HOUR

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

Well Drinks	8	Cocktails	8
Tito's, Jose Cuervo, Sailor Jerry, Jameson, Fireball		Lychee Martini, Cucumber Cooler, Hibiscus, Momotaro Lemonade	
Mules	9	Top Shelf	10
Doraku, Kentucky, Momo		Jose Classic Margarita	
House Wine (RED OR WHITE)		House Sake (NIGORI)	
6oz	7	5oz	9
9oz	9	12oz	16
Sparkling Wine		Draft Beers	
Jean Louis Brut Cuvee	8	Kirin Ichiban	5
DeChanceney Brut Rose	8	Local Beers	7
Daily Bartender's Pick		Heineken	7
Neat Whisky	10	Sake Bomb (5 FOR \$35)	8

HOT

Edamame	5
Agedashi Tofu	7
Eggplant Miso	7
King Oyster Mushrooms	7
Shishito Peppers	7
Garlic Chili Wings	8
Inaka Ochazuke	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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