

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* seared tuna, wakame-daikon salad, shiso aioli, micro shiso, and ponzu	19
Hamachi Carpaccio* thinly sliced hamachi garnished with jalapeno, sweet miso, chili oil, red onions, green onions, and ponzu	18
Salmon Carpaccio* thinly sliced king salmon sashimi, red onions, garnished with a creamy ginger sauce and tobiko	17
Spicy Tuna Crispy Rice* deep fried sushi rice, topped with spicy tuna, spicy aioli, unagi sauce	20
Shooter your choice of hotate, uni, ikura, otoro, oyster or pork belly and ali'i mushroom	8 5 FOR 35
Tofu Poke Salad firm pressed tofu with avocado, red onions, tossed in Doraku poke sauce	14

HOT VEGETABLES

Edamame with Hawaiian sea salt	7
Garlic Teriyaki Edamame seared and tossed with garlic teriyaki sauce	8
Sweet & Spicy Edamame seared and tossed with sweet spicy miso	8
King Oyster Mushroom grilled organic ali'i mushrooms with spicy ponzu	16
Crispy Brussels Sprouts tossed with candied walnuts, pickled fresno peppers, and pickled onions	15
Vegetable Tempura seasonal vegetables served with tentsuyu dashi	17
Fried Mushrooms stuffed mushrooms with crab and tuna. topped with unagi sauce, spicy mayo, bonito flakes, tobiko, and green onions	16

HOT MEAT + POULTRY

A-5 Japanese Wagyu* 5oz Japanese Miyazaki beef with oyster mushrooms, onions, ponzu, garlic, and hawaiian sea salt. served with a hot skillet	69
Wafu Garlic Ribeye* grilled and served with sautéed mushrooms, beansprouts, sweet onion, and garlic ginger ponzu sauce	32
Kobe Style Sliders served with umami fries, honey wasabi, and ketchup	19
Steak & Shishito Yakitori ribeye and shishito with house crafted teriyaki and garlic chips	15
Inaka Yakisoba sautéed yakisoba noodles, garlic chips, and shichimi	16 pork belly jidori chicken
Teppanyaki Beef Tongue* Japanese delicacy, ponzu, chili oil, ginger, and garlic served on hot skillet	24

HOT FISH + SEAFOOD

Spicy Garlic Prawns flash fried and served over greens with sweet chili soy and garlic aioli	15
Misoyaki Butterfish black cod glazed and baked with yuzu miso served with grilled shishito peppers, cabbage, asparagus, and sesame seeds	26
Grilled Ikayaki whole squid served with spicy ponzu	22
Aburi Zuke Saba lightly pickled Japanese Mackerel torched tableside with house zuke sauce	17
Soft Shell Crab	19
Grilled Kama (LIMITED AVAILABILITY) served with ponzu	16 salmon 24 hamachi

DONBURI + SOUP

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

Toro Taku & Ikura Don* Otoro with negi, takuan, and shiso with zuke marinated ikura and nori served over sushi rice	25
Spicy Lobster Don* topped with thinly sliced and seared ribeye with garlic aioli, green onion, itogaki, ponzu, and nori. served over sushi rice	33
Gyu Niku Don* ribeye with onsen egg, twice fried onions, and house made furikake garlic onion ponzu. served with nori and over sushi rice	27
Maguro Natto Don* zuke marinated local big eye tuna with natto and quail egg served over sushi rice	21
King Salmon & Ikura Don* king salmon sashimi with zuke marinated salmon roe served over sushi rice	23

HAPPY ENDINGS

featuring locally made Dave's Ice Cream ~

Brownie Tempura with fresh fruits and vanilla ice cream	13
Ice Cream Tempura your choice of green tea or vanilla ice cream wrapped in Japanese bread, flash fried. garnished with caramel sauce and fresh fruits	14
Honey Toast with flambé fruits and vanilla ice cream drizzled with honey and chocolate	20



Ahi Poke* local Hawaiian tuna, sweet onion, marinated in Doraku's signature poke sauce	18
Kushi Oysters on Half Shell* half dozen served with wasabi cocktail sauce and ceviche sauce	36
Oyster Shooter w/ Uni & Quail Egg* fresh oyster served with uni, quail egg, scallion, ponzu, sesame oil, chili oil, and spicy grated daikon	17
Green Salad w/ Ginger dressing	5
Sunomono	5
Seaweed Salad	5
Tataki Kyuri	7

Charred Shishito Peppers grilled with yuzu miso	10
Eggplant Miso flash fried Asian eggplant with miso and garlic chips	11
Agedashi Tofu lightly fried soft tofu with bonito flakes, green onions, ginger, daikon, served with dashi	11
Umami Fries with furikake, tobiko, garlic aioli, garlic chips, and shichimi	10
Inaka Sweet Corn grilled with creamy miso sauce	12
Jumpin' Cauliflower lightly tempura battered pan sautéed in a spicy chili sauce	12
Pan Seared Gyoza vegetable gyoza served with chili ponzu and Japanese pickles	14

Jidori Chicken Teriyaki marinated and grilled chicken thigh served with mixed greens and grilled pineapple	18
Hot Skillet Fried Rice* fried rice prepared on hot skillet with vegetables, garlic butter and chili ponzu +4 shrimp // +4 chicken // +6 wagyu steak	17
Rack of Lamb* marinated and grilled served with asian slaw and charred lime	32
Jidori Chicken Ginger Kara-Age crispy chicken topped with daikon, beets, kaiware, and sesame seeds with a sweet chili soy sauce	13
Jidori Chicken Nanban lightly battered Jidori Chicken, sweet & tangy ponzu, shredded daikon, Japanese tartar sauce, pickled onions	14

Pan Seared Salmon seared and served with asparagus and king mushrooms topped with lemon butter ponzu sauce, daikon, beets, and green onion	22
Jumpin' Shrimp shrimp and shiso tempura fried, served with firecracker sauce	13
Jumbo Shrimp Tempura tiger shrimp served with tentsuyu	14
Shoyu Scallop & Pork Belly braised pork belly, jalapenos, spicy aioli, kaiware sprouts	21
Fried Calamari battered ikayaki with ponzu and spicy aioli	21

Chirashi Don* assorted sashimi served over sushi rice	31
Ikura & Maguro Yamakake Don* salmon roe and tuna with grated yamaimo served over sushi rice	30
Ahi Zuke Don*	20
Spicy Tuna Don*	18
Traditional Miso Soup	5
Porkbelly Udon +4 shrimp tempura // +3 vegetable tempura	12
Inaka Ochazuke Japanese style porridge with salmon and ume served with genmai-dashi and tsukemono	13

Fried Ube Mochi house crafted ube mochi with ube cream filling, served with vanilla ice cream and condensed milk	15
Bluetree Affogato Caffe green tea ice cream in our French Pressed Bluetree coffee blend available till 4pm	12
French Press Caffe Bluetree Café blend available till 4pm	8

SUSHI

SUSHI + SASHIMI

Ultimate Bluefin Trio* akami, chutoro, otoro. Your choice of nigiri or sashimi ~	98
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* tuna, salmon, yellowtail, shrimp, kampachi, ika, shima aji, daily catch	30
Sashimi 8* tuna, salmon, yellowtail, daily catch	33
Sushi + Sashimi* nigiri - tuna, salmon, yellowtail, shrimp, shima aji, daily catch sashimi - tuna, salmon, daily catch	38
Sushi + Sashimi Deluxe* nigiri - tuna, salmon, yellowtail, shrimp, daily catch, uni, shima aji, bluefin toro sashimi - tuna, salmon, yellowtail, daily catch	52
Sashimi Deluxe* nairagi, shima aji, tuna, salmon, yellowtail, chutoro	50
Sushi Nigiri Deluxe* uni, ikura, hotate, unagi, tuna, salmon, yellowtail, shrimp, bluefin toro, kampachi, shima aji, daily catch	55
Sapphire* sashimi - tuna, salmon yellowtail, shima aji, daily catch rolls - Ultimate Spicy Tuna, Hamachi Garlic, God of Fire Doraku favorites - Ahi poke, Tuna Tataki, Edamame	230
Platinum* sashimi - otoro, hotate, kampachi, tuna, salmon nigiri - tuna, salmon, yellowtail rolls - Ultimate Spicy Tuna, Hamachi Garlic, Black Peppered Ahi Doraku favorites - Ahi poke	285

HOUSE MAKI ROLLS

God of Fire Roll* spicy tuna roll with cucumber and jalapeno topped with tuna sashimi, habanero masago, and spicy garlic aioli	19
Hamachi Garlic Roll* shrimp tempura and avocado topped with hamachi, finished with kabayaki, garlic aioli, and garlic chips	HALF 10 FULL 19
Ultimate Spicy Tuna Roll* shrimp tempura, spicy tuna, and avocado topped with unagi, finished with kabayaki, spicy aioli, and red tobiko	23
Firecracker Roll* hamachi, avocado, cucumber topped with hamachi, spicy aioli, tempura flakes, habanero masago, and sriracha spicy mayo	19
Black Peppered Ahi* spicy crab, cucumber, avocado, kaiware topped with peppered ahi, poke sauce, and cilantro	HALF 10 FULL 19
Steak & Lobster Roll* avocado, lobster, and asparagus topped with seared ribeye, garlic aioli, kabayaki sauce	22
Vegan Roll avocado, asparagus, spring mix, tomato, and cucumber rolled in green soy paper served with a side of ginger dressing	17
Double Happiness* (NO RICE) tuna, salmon, scallop, squid, shrimp, crab, shiso, kaiware, wrapped with cucumber nori, topped with garlic aioli, tobiko and ponzu sauce	22
Emperor* (NO RICE) tuna, salmon, shrimp, avocado, crab and panko fried, topped with crispy sweet onion, unagi sauce, spicy aioli, and tobiko	21
Crispy Eel Roll* eel, crab, and avocado topped with salmon, bonito, kabayaki sauce, and spicy aioli	23
Doraku Salmon* garlic aioli seared salmon, blanched asparagus, avocado, shrimp tempura, kabayaki, tobiko, green onion, and togarashi	21
Wafu Spicy Tuna* spicy tuna, kabayaki, takuan, shiso, and kiaware	13
Natto Deluxe shiso, kaiware sprouts, takuan, and unagi sauce	10

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.



Lunch Set

DAILY • 11:30AM - 3PM

COMBO A \$26

Starter

Choice of : Miso Soup OR House Salad

Chef's Sashimi Appetizer

Tuna • Yellowtail • Salmon • Shiromi • Daily Catch

Chef's Sushi Appetizer

Tuna • Yellowtail • Salmon

1/2 Specialty Roll

Choice of : Hamachi Garlic OR Black Peppered Ahi

COMBO B \$29

Starter

Choice of : Miso Soup OR House Salad

Hot Dish

Choice of : Kobe Beef Sliders OR Rack of Lamb (1pc)

Chef's Sushi Appetizer

Tuna • Yellowtail • Salmon

1/2 Specialty Roll

Choice of : Hamachi Garlic OR Black Peppered Ahi

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MONDAY - FRIDAY

Happy Hour

4 - 6PM & 9PM - CLOSE

(EXCLUDING HOLIDAYS & SELECT EVENTS)

DRINKS

spirits

Tito's	8
Aoki Corazon	8
Jameson	8

mules

Doraku	10
Kentucky	10
Momotaro	10

house wine

(red or white)	
6oz	7
9oz	9

sparkling

Jean Louis Cuvee	8
DeChanceney Rose	8

cocktails

Cucumber Cooler	8
Hibiscus	8
Momotaro Lemonade	8
Lychee Martini	8

top shelf

Classic Margarita	10
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house sake

(nigori)	
5oz	9
12oz	16

draft beer

Kirin Ichiban	5
Sapporo	7

sake bomb

(5 for \$35)	8
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HOT DISHES

Edamame	5
Eggplant Miso	7
Shishito Peppers	8
Agedashi Tofu	8
Inaka Ochazuke	8
Jumpin' Shrimp	10
Steak & Shishito Yakitori	11
Garlic Chili Wings	11
Spicy Garlic Prawns	11
King Oyster Mushrooms	12
Hamachi Kama	17

COLD DISHES

Sunomono	4
Tofu Poke	7
California Roll	7
Spicy Tuna Roll	7
Spicy Salmon Roll	7
Shrimp Tempura Roll	8
Ahi Poke	9
Beef Tataki	11
Salmon Carpaccio	11
Shooters	7
Choice of ...Oyster, Hotate, Uni, Ali'i Mushroom & Pork Belly, Ikura, or Otoro	
Kusshi Oysters on the Half Shell 6 pcs	30

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