

AOKI REWARD MEMBERS

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 - 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

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& RECEIVE YOUR WELCOME GIFT TODAY!



IZAKAYA

COLD DISHES

Ahi Tataki* seared tuna, wakame-daikon salad, shiso aioli, micro shiso, and ponzu sauce	16
Hamachi Carpaccio* thinly sliced hamachi garnished with jalapeno, sweet miso, chili oil, red onions, green onions, and ponzu	15
Salmon Carpaccio* thinly sliced king salmon sashimi, red onions, garnished with a creamy ginger sauce and tobiko	13
Spicy Tuna Crispy Rice* deep fried sushi rice, topped with spicy tuna, spicy aioli, unagi sauce	17
Shooter your choice of hotate, uni, ikura, otoro, oyster or pork belly and ali'i mushroom	8 5 FOR 35
Beef Tataki* seared beef with red onions, ponzu, garlic chips	10
Tofu Poke firm pressed tofu with avocado, red onions, tossed in Doraku poke sauce	10

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	13
Crispy Brussels Sprouts tossed with candied walnuts, serrano peppers, and pickled onions	15
Vegetable Tempura seasonal vegetables served with tentsuyu dashi	15
Fried Mushrooms stuffed mushrooms with crab and tuna. topped with unagi sauce, spicy mayo, bonito flakes, tobiko, and green onions	15

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	68
Wafu Garlic Ribeye* grilled and served with sautéed mushrooms, beansprouts, sweet onion, and garlic ginger ponzu sauce	27
Kobe Style Sliders served with umami fries, honey wasabi, and ketchup	15
Steak & Shishito Yakitori ribeye and shishito with house crafted teriyaki and garlic chips	14
Jidori Chicken & Scallion Yakitori grilled with miso soy paste topped with scallion	12
Inaka Yakisoba sautéed yakisoba noodles, garlic chips, and shichimi	pork belly 16 chicken 18
Teppanyaki Beef Tongue* Japanese delicacy. ponzu, chili oil, ginger, and garlic served on hot skillet	24

HOT FISH + SEAFOOD

Spicy Garlic Prawns flash fried 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, broccolini, and sesame seeds	22
Grilled Ikayaki whole squid served with spicy ponzu	16
Grilled Saba Shioyaki Japanese mackerel broiled and grilled	14
Asari Clam Sakamushi clam steamed with sake, mirin, and butter with ginger	15
Soft Shell Crab	12
Grilled Kama (LIMITED AVAILABILITY) served with ponzu	salmon 14 hamachi 20

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. add Uni +26	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	16
Kushi Oysters on Half Shell* served with wasabi cocktail sauce and ceviche sauce	1/2 Dozen 24 1 Dozen 42
Oyster Shooter w/ Uni & Quail Egg* fresh oysters served with uni, quail egg, scallion, ponzu, sesame oil, chili oil, and spicy grated daikon	13
Green Salad w/ Ginger dressing	5
Sunomono	5
Seaweed Salad	5
Tsukemono	7
Charred Shishito Peppers grilled with garlic butter	8
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 sweet potato fries with sweet shichimi and ketchup	10
Inaka Sweet Corn grilled with creamy yuzu-queso and shichimi	10
Jumpin' Cauliflower lightly tempura battered pan sautéed in a spicy chili sauce	10
Hot Stone Gyoza vegetable gyoza topped with chili ponzu, pickled onions, and fresno peppers	15
Jidori Chicken Teriyaki tender boneless chicken glazed with teriyaki sauce and served over shredded cabbage	16
Hot Skillet Fried Rice* fried rice prepared on hot skillet with vegetables, garlic butter and chili ponzu +4 shrimp // +4 chicken // +6 wagyu steak	16
Rack of Lamb* marinated in fresh garlic, rosemary, and thyme. finished with a delicate panko crust served with fingerling potatoes	20
Jidori Chicken Ginger Kara-Age crispy chicken topped with daikon, beets, kaiware, and sesame seeds with a sweet chili soy sauce	10
Garlic Chili Wings deep fried wings tossed in house crafted sweet shoyu sauce with serrano peppers and pickled onions	10
Pan Seared Salmon seared and served with asparagus and king mushrooms topped with lemon butter ponzu sauce, daikon, beets, and green onion	15
Lobster Tempura lobster and basil tempura fried, served with firecracker sauce	18
Jumpin' Shrimp shrimp and basil tempura fried, served with firecracker sauce	13
Jumbo Shrimp Tempura tiger shrimp served with tentsuyu	14
Shoyu Scallop & Pork Belly braised pork belly, roasted beets, brussel sprouts, balsamic vinaigrette	19
Fried Calamari battered ikayaki with ponzu and shiso aioli	17
Chirashi Don* assorted sashimi served over sushi rice	29
Ikura & Maguro Yamakake Don* salmon roe and tuna with grated yamaimo, served over sushi rice. add Uni +26	19
Ahi Zuke Don*	20
Spicy Tuna Don*	15
Traditional Miso Soup	5
Mini Udon +4 shrimp tempura // +3 vegetable tempura	10
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 available till 4pm ~ green tea ice cream in our French Pressed Bluetree coffee blend	12
French Press Caffe available till 4pm ~ with our Bluetree Café blend	8

SUSHI

SUSHI + SASHIMI

Ultimate Bluefin Trio* akami, chutoro, otoro. Your choice of nigiri or sashimi ~	95
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	26
Sashimi 8* tuna, salmon, yellowtail, Daily Catch	24
Sushi + Sashimi* nigiri - tuna, salmon, yellowtail, shrimp, shima aji, Daily Catch sashimi - tuna, salmon, Daily Catch	36
Sushi + Sashimi Deluxe* nigiri - tuna, salmon, yellowtail, shrimp, daily catch, uni, shima aji, unagi sashimi - tuna, salmon, yellowtail, daily catch	47
Sashimi Deluxe* nairagi, shima aji, tuna, salmon, yellowtail, chutoro	36
Sushi Nigiri Deluxe* uni, ikura, hotate, unagi, tuna, salmon, yellowtail, shrimp, ika, kampachi, shima aji, daily catch	45
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	220
Platinum* sashimi - otoro, hotate, kampachi, tuna, salmon nigiri - tuna, salmon, yellowtail rolls - Ultimate Spicy Tuna, Hamachi Garlic, Black Peppered Ahi Doraku favorites - Ahi poke	270

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	19
Firecracker Roll* hamachi, avocado, cucumber topped with hamachi, spicy aioli, tempura flakes, habenero 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	19
Emperor* (NO RICE) tuna, salmon, shrimp, avocado, crab and panko fried, topped with crispy sweet onion, unagi sauce, spicy aioli, and tobiko	18
Crispy Eel Roll* eel, crab, and avocado topped with salmon, bonito, kabayaki sauce, and spicy aioli	19
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
Masago* - smelt fish roe	8	
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

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 - 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
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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