

# AOKI REWARD MEMBERS

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*Doraku*

BLUETREE

38

1938  
INDOCHINE

Herringbone

AOKI

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## CRAFT COCKTAILS

<b>HIBIKI HIGBALL</b> 18 featuring Hibiki Harmony Whiskey, freshly squeezed lemon, sparkling water	<b>AOKI'S PAU HANA</b> 17 featuring Aoki Collection Woodford Dbl Oak, house crafted honey spice, angoustura bitter, smoked
<b>LYCHEE MARTINI</b> 15 refreshing sultry Doraku classic martini with Wheatley vodka and lychee purée	<b>DORAKU MULE</b> 15 Tito's, lime, ginger beer, garnished with candy ginger
<b>KAPOLEI KOSMO</b> 15 Absolut Citron, triple sec, house crafted cranberry syrup, lemon	<b>SUNSET MOJITO</b> 15 Kuleana Huihui Rum, house crafted ginger syrup, mint, shiso, fresh lime
<b>STRAWBERRY SHERBERT MARTINI</b> 15 Absolut Wildberries, strawberry, pineapple, lemon, whipped cream. garnished with strawberry shortbread and whipped cream	<b>LI HING MARGARITA</b> 15 Aoki Dobel Maestro Tequila infused with Li Hing, triple sec, OJ, lime juice, strawberry
<b>LYCHEE MOJITO</b> 15 Kuleana Nanea Rum, Lychee Puree, lime, simple syrup, soda	<b>MANA MARGARITA</b> 15 Aoki Dobel Maestro Tequila, Aperol, Triple Sec, lime, simple syrup, soda
<b>K-TINI</b> 15 Wheatly Vodka, yuzu, lychee purée, cranberry	<b>TOASTED GINGER OLD FASHIONED</b> 17 featuring Elijah Craig Toasted Barrel, house crafted ginger syrup, angoustura bitters
<b>BLUEBERRY NEW FASHIONED</b> 15 Evan Williams Single Barrel Bourbon, blueberries, orange bitter, sweet yuzu syrup	<b>LIME IN COCONUT</b> 15 Selvarey Coconut Rum, Amaretto Disaronno, coconut, pineapple, coconut sugar rim
<b>YUZU CUCUMBER SMASH</b> 15 Beekeeper Gin, Elderflower, cucumber, shiso, simple syrup, lemon	<b>TOKYO SOUR</b> 15 Buffalo Trace Bourbon or Crown Peach Royal, muddled pineapple, yuzu-lemon sour

## FULL WHISKY LIST (JAPANESE - AMERICAN - SCOTCH)

extensive whisky list



### FLIGHTS

**HOUSE OF SUNOTRY X JIM BEAM** 50

Bookers | Knob Creek | Suntory AO | Hibiki | Yamazaki

**MACALLAN SCOTCH FLIGHT** 40 (add Macallan 18yr +\$25)

12yr Dbl Cask | 15yr Dbl Cask | Harmony Collection Amber Meadow

<b>AOKI BARREL SELECT</b> 1oz each 40	<b>SAKE TRIO</b> 2 oz each 22
Russell's Reserve   Woodinville   Weller Full Proof	Nigori   Aoki Junmai Ginjo   Ultra Premium
<b>NIKKA WHISKY SERIES</b> 1oz each 44	<b>BUFFALO TRACE</b> 1oz each 38
Miyagikyo   Coffey Malt   From the Barrel	Buffalo Trace   Blanton's   Staggy Jr.

our flights are curated by our spirits specialist for both beginners and connoisseurs

### AOKI SINGLE BARREL SELECT

we carefully selected each barrel to bring you fulsom, spicy, and robust flavors from start to finish~

#### AMERICAN WHISKEY

Angels Envy Broken Barrel Club, 55% ABV	16
Elijah Craig Barrel Proof Broken Barrel Club, 66.75% ABV	18
Jeffersons Rye-Cognac Cask Broken Barrel Club, 47% ABV	15
Knob Creek Bourbon Broken Barrel Club, 60% ABV	15
Knob Creek Rye Broken Barrel Club, 57.5% ABV	15
Larceny 8yr Aoki No.3, 46% ABV	14
Maker's Mark into the Forest Aoki Collection, 54.45% ABV	16
Rare Character Rye "Shark" Broken Barrel Club, 66.24% ABV	18
Rare Character "Wave" Broken Barrel Club, 54.50% ABV	18
Rare Character "Sunset" Broken Barrel Club, 54.51% ABV	18
Rare Character "Brothers" Broken Barrel Club, 56.92 %ABV	22
Russell's Reserve 10yr Aoki Collection, 55% ABV	20
Weller Full Proof Aoki Collection, 57% ABV	36
Woodinville Bourbon Aoki Collection, 57.9% ABV	16
Woodinville Rye Aoki Collection, 59% ABV	16
Woodford Double Oak Broken Barrel Club, 45.2% ABV	16
Wilderness Trail Broken Barrel Club, 56.1% ABV	16

#### SCOTCH

Balmenach 21yr Broken Barrel Club, 56.3% ABV	28
Caol Ila 12yr Gordon Macphail Broken Barrel Club, 57.6% ABV	20
Craigellachie 15yr Gordon Macphail Broken Barrel Club, 56.5% ABV	20
Kavalan Vinho Barrique Cask Strength Broken Barrel Club, 61% ABV	28
Kavalan Oloroso Sherry Cask Strength Broken Barrel Club, 56.3% ABV	28
Ledaig 18yr Gordon Macphail Broken Barrel Club, 54.5% ABV	20
Glen Grant 28yr Broken Barrel Club, 51.28% ABV	46
Glenallachie 12yr Aoki Collection, 57% ABV	22
Glenlivet 19yr Gordon Macphail Broken Barrel Club, 50% ABV	25
Glenrothes 25yr Gordon Macphail Broken Barrel Club, 56.1% ABV	35
Speyburn 11yr Gordon Macphail Broken Barrel Club, 65.7% ABV	16

### DRAFT BEER

Sapporo	8
Heineken	8
Big Wave	8
Michelob Ultra	7
Kirin Ichiban	7
Estrella Jalisco	7

### BOTTLED BEER

Orion (21oz)	13
Asahi (22oz)	13
Guinness	8
Budweiser	8
Budlight	8
Heineken Light	8
Heineken Zero	8
Stella Artois	8

### TEQUILA

Corazon	11
Don Julio Blanco	11
El Silencio Mezcal	13
Casamigos Blanco	13
Casamigos Reposado	14
Teremana Blanco	14
Don Julio 1942	25
Casa Del Sol Anejo Reserve	34
Clase Azul Plata Blanco	38
Clase Azul Reposado 8 Months	38
Clase Azul Gold Anejo 8yr	85
Clase Azul Durango Mezcal	70
Clase Azul Ultra 14yr	185

## WHITE WINE

<b>CHARDONNAY</b>	Glass Btl
Backhouse, California	11 42
La Crema, Sonoma Coast	13 48
Rombauer, Napa Valley	75
<b>SAUVIGNON BLANC</b>	Glass Btl
Wildsong, New Zealand	13 48
<b>PINOT GRIGIO</b>	Glass Btl
Placido, Italy	10 38
<b>RIESLING</b>	Glass Btl
Dr. Loosen, Germany	11 42
<b>ROSE</b>	Glass Btl
The Seeker, France	10 42

## RED WINE

<b>PINOT NOIR</b>	Glass Btl
Gérard Bertrand - Côte des Roses, France	11 35
Belle Glos Las Balade, Santa Maria	57
<b>MERLOT</b>	Glass Btl
Columbia Crest, Washington	13 55
<b>CABERNET SAUVIGNON</b>	Glass Btl
Joel Gott, Napa Valley	13 48
Silver Oak, Alexander Valley	125
Overture, Napa Valley	200
Caymus 1L, Napa Valley	170
Silver Oak, Napa	225
<b>BLEND</b>	Glass Btl
Opus One 2019, Napa Valley	425

## SPARKLING

<b>CHAMPAGNE</b>	Glass Btl
Louis Roederer, France	125
Dom Pérignon, France	450
<b>SPARKLING WINE</b>	Glass Btl
Jean-Louis Brut, France	10 42
<b>MOSCATO</b>	Glass Btl
Seven Daughters, Italy	12 42

## AOKI SAKE

Exclusive for Doraku, this unique sake is "RAW" unpasteurized (NAMA ZUME) creating healthy and flavorful sake. Brewed in Niigata, Japan, bottled in a special sealed aluminum container to preserve its freshness. Recommended to be served cold but also delicious hot --- Kanpai!

JUNMAI GINJO	5oz	12oz	Btl
<b>COLD</b>	14	30	
<b>HOT</b>	14	25	
ULTRA PREMIUM			
<b>COLD</b>	19	40	

**OTHER SAKE** 5oz 12oz

Nigori (UNFILTERED)	15	20
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## SHOCHU

lichiko	11	64
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## PLUM WINE

Choya	12	40
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## NON-ALCOHOLIC

Housemade Fruit Punch	6
Yuzu Lemonade	5
Housemade Ginger Ale	5
Housemade Lemonade	5
Red Bull	5
Hot Green Tea (Genmaicha)	5
Green & Oolong Tea	4
Perrier	4
Soft Drinks & Juices	4

Exclusive menu for Doraku Sushi Kapolei  
\* 18% gratuity will be added for parties of six or more



## JAPANESE

Hakushu 12yr	26
*Hakushu 18yr	88
Hibiki Harmony	20
Hibiki 21yr	128
*Hibiki Master's Select	36
Hibiki Blenders Choice	40
*Ichiro's Chichibu - US Edition	55
Ichiro's Malt & Grain	16
*Ichiro's Limited World Blend	38
Kikori	14
*Mars Iwai Komagatake	30
Mars Iwai Tradition	15
Nikka From the Barrel	18
Nikka Grain	15
Nikka Malt	18
Nikka Miyagikyo	18
Nikka Yoichi	18
Suntory Toki	14
Yamazaki 12yr	26
*Yamazaki 18yr	98

## SCOTCH + IRISH

Chivas Regal	18
Glenlivet Nadurra,	14
Glenfiddich 12yr	12
Glen Grant 15yr	12
Johnnie Walker Black	12
Johnnie Walker Blue	39
Johnnie Walker Red	11
Lagavulin 16yr	22
Laphroaig	16
*Macallan Rare Cask	35
Macallan 12yr Double Cask	16
Macallan 12yr Sherry Cask	16
Macallan 15yr Double Cask	26
Macallan 18yr Double Cask	44
Macallan 18yr Triple Cask Matured	64
Macallan 18yr Sherry Cask	46
Macallan Harmony I Cacao	34
Macallan Harmony II Arabica	38
Macallan Triple Cask	60
Old Particular 18yr	18
Red Breast 12yr	19
Red Breast 27yr	88
Speyside 23yr	12
Spot Whiskey - Yellow 12yr	18

## AMERICAN BOURBON

1792 Full Proof	16
1792 12yr	18
Angel's Envy	17
Basil Hayden	16
*Blanton's Original	18
*Bookers	26
Buffalo Trace	13
E.H Taylor Small Batch	16
Eagle Rare 10yr	26
Elijah Craig 13yr Barrel Proof	18
Elijah Craig 18yr	34
Elijah Craig Toasted Barrel	16
Henry Mckenna 10yr	16
High West Prisoners Share	26
*Joseph Magnus Cigar Blend	26
*Joseph Magnus Murray Hill Club	20
Joseph Magnus Straight	16
Kentucky Owl	18
Knob Creek 18yr	26
Larceny Barrel Proof	16
Little Book	28
*Michter's Toasted Barrel	28
Michter's 10yr Single Barrel	30
Michter's Sour Mash	14
Rabbit Hole Dareringer	19
Sam Houston 15yr	18
Smoke Wagon	14
Smoke Wagon Small Batch	18
*Weller 12yr	34
Weller Special Reserve	18
Weller CYPB	48

## AMERICAN RYE

Angel's Envy Rye	22
A MidWinter Nights Dram	18
Basil Hayden	18
Michter's Straight	14
Michter's Barrel Strength	28
Michter's 10yr Single Barrel	30
Whistle Pig 10yr	18
Whistle Pig 6yr Pig Piggy Back	14
Whistle Pig Boss Hog VIII	90

*\*Exclusive for Doraku Kapolei as of 9.12.2024*  
**\*RARE & EXCLUSIVE**

## CIGAR AFTER DARK Cutting Fee \$7

**Padron, 1926 Maduro Serie No. 9 5.5 x 56 \$28**  
 Nicaraguan maduro wrapper with tobacco aged for 5 full years to create smoothness, complexity, and balance.

**Padron, 1964 Maduro Serie Exclusivo 5.5 x 50 \$20**  
 top-notch tobacco Nicaraguan cigar aged 4 years to perfection with flavors of spice, nut and wood. Full bodied masterpiece with Cuban spirit.

**Padron, 1964 Natural Serie Exclusivo 5.5 x 50 \$20**  
 impeccable Nicaraguan cigar with natural wrapper and 4 year aged filler. this cigar delivers complex flavors and smooth smoking.

**Padron, 2000 Robusto Maduro 5 x 50 \$14**  
 remarkable Cuban seed tobacco with Nicaraguan wrapper. medium bodied, perfectly seasoned and great complex.

**My Father, MF Connecticut 5.25 x 52 \$13**  
 mild-to-medium bodied, full of sweet, velvety flavors highlighted by earthy tones. wrapper, Connecticut Ecuador, filler Nica Habano, binder Nica Corojo

**Drew Estate, Undercrown Shade Connecticut Robusto 5 x 54 \$17**  
 flavorful and balanced w/ Ecuadoran Connecticut wrapper & Sumatran binder. mellow to medium bodied, rich. and complex.

**Drew Estate, Sweet Jane 5 x 46 \$15**  
 medium to full bodied cigar infused with sweetness robust and aromatic.

**Illusione, Epernay Le Grande 6 x 46 \$13**  
 medium bodied wrapped with Cafe Rosado and blended with Nicaraguan Criollo '98, & Corona '99 tripe leaves. rich notes of roasted nuts, spices and cream.

**Black Works Studio, Rorschach Short Robusto Maduro 4.5x48 \$10**  
 Ecuadorian Maduro/Candela wrapper with Nicaraguan filler, layers of spice and chili finished with black licorice and white pepper.

**Black Works Studio, The Hornet 5x 48, \$14**  
 Ecuadorian Maduro/Candela wrapper with a dark, herbal, citrus profile.

## SMOKIN' DEALS SET

Enthusiast 62  
 + Padron 1926 Maduro Serie No.9, 5.5x56  
 + Kobe Sliders  
 + Aoki Collection Woodinville Bourbon

East Meets West 58  
 + Illusione Epernay Le Grande, 6x46  
 + Kobe Sliders  
 + Around the World Flight  
 ( Speyside 23 | Yamazaki 12 | Bookers )

Kentucky Spirit 37  
 + Padron 2000 Robusto Maduro 5x50  
 + Kobe Sliders  
 + Old Elk Straight Wheat, Broken Barrel Club 55.5% ABV



# IZAKAYA

## COLD DISHES

<b>Ahi Tataki*</b> seared tuna, wakame-daikon salad, garnish with garlic aioli, kiaware sprouts, ponzu sauce and garlic chips	16
<b>Hamachi Carpaccio*</b> thinly sliced hamachi garnished with jalapeno, sweet miso, chili oil, red onions, green onions, and ponzu	14
<b>Salmon Carpaccio</b> thinly sliced king salmon sashimi, red onions, garnished with a creamy ginger saucee and tobiko	12
<b>Tako Carpaccio</b> your choice of hotate, ikura, otoro, oyster, pork belly or ali'i mushroom	22
<b>Spicy Tuna Crispy Rice*</b> deep fried sushi rice, topped with spicy tuna, spicy aioli, unagi sauce	14
<b>Shooter</b> your choice of hotate, ikura, otoro, oyster, pork belly or ali'i mushroom	8   5 FOR 35
<b>Green Salad</b>	5
<b>Seaweed Salad</b>	5
<b>Tsukemono</b>	5
<b>Sunomono</b>	4

## HOT VEGETABLES

<b>Edamame</b> with Hawaiian sea salt	8
<b>Garlic Teriyaki Edamame</b> seared and tossed with garlic teriyaki sauce	9
<b>Sweet &amp; Spicy Edamame</b> seared and tossed with sweet spicy miso	9
<b>King Oyster Mushroom</b> grilled organic eringii mushrooms, with spicy ponzu	12
<b>Crispy Brussels Sprouts</b> tossed with candied walnuts, serrano peppers, and pickled onions	14
<b>Charred Shishito Peppers</b> flash fried and tossed in Togarashi house blend, garnish with lemon wedge	10
<b>Jumpin' Cauliflower</b> lightly tempura battered pan sauteed in a spicy chili sauce	11

## HOT MEAT + POULTRY

<b>Wagyu Ribeye*</b> 10oz Snake River Farm American Wagyu grilled with garlic ginger ponzu sauce, accompanied with herb roasted fingerling potato and seasonal vegetables	45
<b>Wafu Japanese Ribeye*</b> 10oz choice ribeye served with garlic ginger ponzu sauce with sauteed mushrooms, beansprout, and sweet onion	30
<b>Kobe Style Sliders</b> Snake River Farm. served with umami fries, mustard and ketchup	16
<b>Steak &amp; Shishito Yakitori</b> diced ribeye on skewer with housemade teriyaki. topped with garlic chips	12
<b>Jidori Chicken &amp; Scallion Yakitori</b> chicken grilled with miso soy paste on skewer. topped with scallion	12
<b>Inaka Yakisoba</b> sauteed yakisoba noodles, mixed vegetables, garlic chips, shichimi, and soft boil egg	pork belly 16 chicken 16

## HOT FISH + SEAFOOD


<b>Spicy Garlic Prawns</b> flash fried served over shredded cabbage tossed with house crafted firecracker sauce topped with garlic chips	13
<b>Misoyaki Butterfish</b> house marinated black cod served with tsukemono and seasonal vegetables	28
<b>Grilled Ikayaki</b> whole squid, served with spicy ponzu	15
<b>Grilled Saba Shioyaki</b> Japanese mackerel broiled and grilled	14
<b>Pan Seared Salmon</b> seared king salmon, yuzu-minin glaze with seasonal vegetables and lemon oil	28
<b>Grilled Kama (LIMITED AVAILABILITY)</b> served with ponzu	salmon 12 hamachi 18

## DONBURI + SOUP

<b>Maguro Natto Don*</b> local big eye tuna with natto served over sushi rice	18
<b>Chirashi Don*</b> assorted sashimi served over sushi rice	28
<b>Ikura &amp; Maguro Yamakake Don*</b> salmon roe and tuna with grated yamaimo, served over sushi rice	22
<b>Negihama Don*</b>	18

<b>New Style Hamachi Sashimi*</b> <i>for the connoisseur.</i> hamachi with grated daikon served with habanero masago, grated yamaimo, mesclun greens and ponzu	12
<b>Kushi Oysters on Half Shell*</b> served with wasabi cocktail sauce and ceviche sauce	30 50
<b>Oyster Shooter w/ Uni &amp; Quail Egg*</b> <i>for the connoisseur.</i> fresh oysters served with uni, quail egg, scallion, ponzu, sesame oil, and chili oil	12

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**AOKI REWARDS**

<b>Eggplant Miso</b> flash fried Asian eggplant with miso, garlic chips, sesame seed topped with kiaware sprouts	10
<b>Agedashi Tofu</b> lightly fried soft tofu with bonito flakes, green onions, ginger, daikon, served with dashi	11
<b>Umami Fries</b> sweet shichimi dust and ketchup	12
<b>Furikake Fries</b> with garlic aioli	12
<b>Vegetable Tempura</b> seasonal vegetables lightly battered and tempura fried, served with tentsuyu sauce	16

<b>Jidori Chicken Teriyaki</b> tender boneless chicken glazed with teriyaki sauce and served over shredded cabbage	18
<b>Wagyu Beef Fried Rice*</b> fried rice prepared on hot skillet with steak, egg, vegetables, garlic butter and chili ponzu +4 shrimp // +4 jidori chicken	20
<b>Rack of Lamb*</b> rosemary garlic scented rack of lamb served with market vegetables, teriyaki wasabi sauce, and garlic butter	26
<b>Jidori Chicken Ginger Kara-Age</b> crispy chicken, topped with daikon, beets, tossed in sweet chili soy sauce	10
<b>Garlic Chili Wings</b> deep fried wings tossed in house made sweet shoyu sauce, garnish with serrano peppers and pickled onions	10

<b>Seafood Tempura</b> market seafood. shrimp, and lobster tempura fried served with choice of tentsuyu or housemade firecracker sauce	24
<b>Lobster Tempura</b> lobster and basil tempura fried, served with firecracker sauce	18
<b>Jumpin' Shrimp</b> shrimp and basil tempura fried, served with firecracker sauce	14
<b>Jumbo Shrimp Tempura</b> tiger shrimp tempura fried, served with tentsuyu	14
<b>Shoyu Scallop &amp; Pork Belly</b> braised pork belly, brussels sprouts and balsamic vinaigrette	19
<b>Soft Shell Crab</b>	14
<b>Chef's Local Catch</b> whole fish lightly tempura fried served with ponzu	MP

<b>Negitoro Don*</b>	20
<b>Ahi Zuke Don*</b>	20
<b>Spicy Tuna Don*</b>	15
<b>Uni &amp; Ikura Don*</b>	46
<b>Unagi Don*</b>	19
<b>Traditional Miso Soup</b>	4

<b>Honey Toast</b> Japanese white bread stacked with flambe fruits and your choice of vanilla or green tea ice cream with whipped cream, honey and chocolate	18
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*we are proud to be serving locally made Dave's icecream~*

# SUSHI

## SUSHI + SASHIMI

<b>Ultimate Bluefin Trio*</b> akami, chutoro, otoro (choice of nigiri or sashimi)	88
Bluefin tuna is a premium fish known for its high fat content, beautiful marbling, and tender texture you must experience.	

<b>Omakase Trio</b> chu-toro marinated with zuke and topped with surgeon caviar, seared otoro with uni and green onion. Negitoro marinated taco with andwasabi, shiso, uni, and caviar	120
<b>Omakase 8</b> featuring seared hotate with uni butter, amaebi with shiso and ikura, seared ika with shiso lemon juice, yuzu salt and kaiware. seared king salmon belly with lemon & negi, seared kinmedai marinated w/ponzu topped with negi, uni & ikura gunkan, negi-toro with yamaimo.	68
<b>Hawaiian Local Catch Sashimi*</b> daily catch, limited availability	MP
<b>Sushi + Sashimi*</b> nigiri - tuna, king salmon, yellowtail, shrimp, bluefin toro, Daily Catch sashimi - tuna, king salmon, yellowtail	38
<b>Sushi + Sashimi Deluxe*</b> nigiri - tuna, king salmon, yellowtail, shrimp, bluefin toro, ebi, uni, kampachi, daily catch sashimi - tuna, king salmon, yellowtail, daily catch	56

<b>Sashimi Deluxe*</b> tuna, king salmon, yellowtail, bluefin toro, kampachi, daily catch	45
<b>Sushi Nigiri Deluxe*</b> tuna, king salmon, yellowtail, bluefin toro, shima aji, kindmedai, ebi, ika, uni, ikura, kampachi, daily catch	53
<b>Sapphire*</b> sashimi - tuna, salmon yellowtail, ono, Daily Catch rolls - Ultimate Spicy Tuna, Hamachi Garlic, God of Fire Doraku favorites - Ahi poke, Tuna Tataki, Edamame	200
<b>Platinum*</b> sashimi - otoro, hotate, kampachi, tuna, salmon nigiri - tuna, salmon, yellowtail rolls - Ultimate Spicy Tuna, Hamachi Garlic, Doraku Salmon Doraku favorites - Ahi poke	250

## HOUSE MAKI ROLLS

<b>God of Fire Roll*</b> spicy tuna roll with cucumber and jalapeno topped with tuna sashimi, habanero tobiko, and spicy garlic aioli	19
<b>Hamachi Garlic Roll*</b> shrimp tempura and avocado topped with hamachi, finished with kabayaki, garlic aioli, and ao nori	19
<b>Ultimate Spicy Tuna Roll*</b> shrimp tempura, spicy tuna, and avocado topped with unagi, finished with kabayaki, spicy aioli, and red tobiko	19
<b>Firecracker Roll*</b> hamachi, avocado, cucumber topped with hamachi, tobiko, spicy aioli, tempura flakes, and chili sauce	19
<b>Steak &amp; Lobster Roll*</b> avocado, lobster, and asparagus topped with seared ribeye, garlic aioli, kabayaki sauce, sesame seeds, green onions, and ao nori	20
<b>Vegan Roll</b> avocado, asparagus, spring mix, tomato, and cucumber rolled in green soy paper served with a side of ginger dressing	16
<b>Double Happiness* (NO RICE)</b> tuna, salmon, scallop, squid, shrimp, crab, shiso, kaiware, wrapped with cucumber nori, topped with garlic aioli, tobiko, and ponzu sauce	19
<b>Crispy Eel Roll*</b> eel, crab, and avocado topped with salmon, bonito, kabayaki sauce, and spicy aioli	19
<b>Doraku Salmon*</b> garlic aioli seared salmon, blanched asparagus, avocado, shrimp tempura, lemon slices, kabayaki, tobiko, green onion, and tograshi	20
<b>Natto Deluxe</b> natto, shiso, kaiware, and takuan garnished with unagi sauce, sesame seeds, and green onion	10
<b>Shi-so Vegan Roll</b> cucumber, takuan, and shiso served with wasabi and ginger.	12

## ALA CARTE

	NIGIRI	SASHIMI	MAKI
<b>Amaebi*</b> - sweet shrimp	18	36	
<b>Chutoro*</b> - light fatty tuna	18	34	
<b>Ebi*</b> - black tiger shrimp	12	24	
<b>Hamachi*</b> - yellowtail	12	20	14
<b>Hotate*</b> - Japanese scallop	11	22	
<b>Hotate*</b> - with uni butter	16		
<b>Ika*</b> - squid	10	20	
<b>Ikura*</b> - salmon roe	12		
<b>Kampachi*</b> - Hawaiian amber jack	10	20	
<b>King Salmon*</b> - New Zealand	10	20	10
<b>Kinmedai*</b> - golden eye Japanese snapper	12	22	
<b>Maguro*</b> - bigeye tuna	12	20	14
<b>Masago*</b> - smelt fish roe	8		
<b>Negi Hama*</b> - yellowtail with scallion	12	12	
<b>Negitoro*</b> - fatty tuna with scallion	14	18	
<b>Otoro*</b> - fatty tuna	22	44	
<b>Shima Aji</b> - Japanese stripe jack	10	18	
<b>Tako*</b> - Pacific octopus	10	20	
<b>Tamago</b> - sweet Japanese egg	10	14	
<b>Tobiko*</b> - flying fish roe	8		
<b>Unagi*</b> - fresh water eel	10	20	10
<b>Uni*</b> - sea urchin	26	46	
<b>Zuke Maguro*</b> - marinated tuna	12	20	14

\*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 SET

11:30am - 3:00pm

### COMBO A 30 COMBO B 29

#### STARTER

Miso Soup  
House Salad

#### STARTER

Miso Soup  
House Salad

#### CHEF'S SASHIMI APPETIZER

Tuna, Salmon, Yellowtail,  
Shiromi, Daily Catch

#### HOT DISH

choice of:  
Teriyaki Chicken  
Chicken Yakitori

Steak & Shishito Yakitori

#### CHEF'S SUSHI APPETIZER

Tuna, Yellowtail, Salmon

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#### CALIFORNIA ROLL

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### COMBO C 25

#### STARTER

Miso Soup  
House Salad

### COMBO D 22

#### STARTER

Miso Soup  
House Salad

#### HOT DISH

choice of:  
Grilled Salmon  
Spicy Garlic Prawns

#### APPETIZER

House crafted Tsukemono

#### COLD DISH

Tamago Tsukemono

#### COLD DISH

Mini Chirashi Donburi



## AOKI GROUP REWARDS

EAT, DRINK, & EARN!

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



Available on App Store  
and Google Home

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



## HAPPY HOUR

MONDAY - FRIDAY: 4 - 6pm (excluding holidays)

### Well Drinks 7 Cocktails 7

Tito's, Corazon, Sailor Jerry,  
Jameson

Cucumber Cooler, Hibiscus,  
Momotaro Lemonade

### Mules 8 Top Shelf 9

Doraku, Kentucky, Momo

Li Hing Margarita  
Classic Margarita  
Lychee Martini  
Butterfly Sakeitini  
Tokyo Sour

### House Wine (RED OR WHITE) 6

6oz 6  
9oz 8

### Daily Bartender's Pick 7

Corazon Shot 7  
(Chili Pepper infused)  
Sparkling Wine 9

### House Sake (COLD, HOT, NIGORI) 8

5oz 8  
12oz 15

### Sake Bomb 7

(5 FOR \$30)

### Draft Beers 5

Kirin Ichiban 5  
Estrella Jalisco 5  
Michelob Ultra 5  
Heineken 7  
Big Wave 7  
Sapporo 7

## HOT

Edamame 4

Agedashi Tofu 6

Eggplant Miso 6

King Oyster Mushrooms 6

Shishito Peppers 6

Garlic Chili Wings 7

Steak, Chicken & Shishito Yakitori 10

Jumpin' Shrimp 10

Ikayaki 10

Spicy Garlic Prawns 10

Grilled Saba 10

## COLD

Seaweed Salad 4

Sunomono 4

Tsukemono 4

California Roll 6

Spicy Tuna Roll 6

Spicy Salmon Roll 6

Shrimp Tempura Roll 6

Ahi Poke 7

Salmon Carpaccio 7

Beef Tataki 10

Shooters (5 for \$28) (Oyster, Hotate, Ikura 6

Ali'i Mushroom & Pork Belly, or Otoro)

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