

# AOKI REWARD MEMBERS

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*Doraku*

BLUETREE

38

1938  
INDOCHINE

Herringbone

AOKI

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# IZAKAYA

## COLD DISHES

<b>Ahi Tataki*</b> seared tuna, wakame-daikon salad, garnish with garlic aioli, kiaware sprouts, ponzu sauce and garlic chips	18
<b>Hamachi Carpaccio*</b> thinly sliced hamachi garnished with jalapeno, sweet miso, chili oil, red onions, green onions, and ponzu	15
<b>Salmon Carpaccio</b> thinly sliced king salmon sashimi, red onions, garnished with a creamy ginger sauce and tobiko	13
<b>Tako Carpaccio</b> thinly sliced with house crafted zuke sauce garnished with thinly sliced lemon, cherry tomato, shredded daikon, and shiso	22
<b>Spicy Tuna Crispy Rice*</b> deep fried sushi rice, topped with spicy tuna, spicy aioli, unagi sauce	15
<b>Shooter</b> your choice of hotate, ikura, otoro, oyster, pork belly or ali'i mushroom	8   5 FOR 35
<b>Tsukemono</b> assorted Japanese pickles	5
<b>Sunomono</b> refreshing Japanese cucumber salad	4
<b>Seaweed Salad</b>	5
<b>Green Salad with Ginger dressing</b>	5

## HOT VEGETABLES

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

## HOT MEAT + POULTRY

<b>Wagyu Ribeye*</b> 10oz American Wagyu grilled with garlic ginger ponzu sauce, served with herb roasted potato wedges and seasonal vegetables	50
<b>Wafu Japanese Ribeye*</b> 10oz USDA choice beef with mushrooms, beansprouts, and sweet onion served with garlic ginger ponzu	32
<b>Wagyu Beef Sliders</b> American cheese, toasted Hawaiian sweet roll, and pickled onion, served with choice of umami or furikake fries	18
<b>Steak &amp; Shishito Yakitori</b> ribeye and shishito on skewer with housemade teriyaki and topped with garlic chips	12
<b>Jidori Chicken &amp; Scallion Yakitori</b> teriyaki grilled chicken on skewer with scallion	12
<b>Inaka Yakisoba</b> choice of porkbelly or chicken. sauteed yakisoba noodles, mixed vegetables, garlic chips, shichimi, and soft boiled egg	16

## HOT FISH + SEAFOOD

<b>Spicy Garlic Prawns</b> flash fried served over mixed greens and tossed with house crafted firecracker sauce	14
<b>Misoyaki Butterfish</b> house marinated black cod served with tsukemono and seasonal vegetables	30
<b>Ika Tempura</b> deep fried calamari derved with spicy ponzu	19
<b>Grilled Saba Shioyaki</b> Japanese mackerel broiled and grilled	15
<b>Pan Seared Salmon</b> seared king salmon, yuzu-mirin glaze with seasonal vegetables and lemon oil	MP
<b>Grilled Kama (LIMITED AVAILABILITY)</b> served with daikon, ginger, and ponzu	salmon 12 hamachi 22

## DONBURI

<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	22
<b>Oysters on Half Shell*</b> served with mignonette and wasabi cocktail sauce	
	1/2 Dozen 30 1 Dozen 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
<b>Poke Nachos</b> tuna marinated in house poke sauce with ogo and onion on a bed of wonton chips with kabayaki, house spicy aioli, tobiko, and green onion	18
<b>Hamachi Tiradito</b> NEW! Leche de Tigre, purple sweet potatoes, onion, peppers, popped sorghum, cilantro oil, and garlic chips	18

### AOKI REWARDS

Join our Rewards Program today!



5% Cash Back, redeemable on your next visit  
Welcome Gifts & Birthday Specials  
Seasonal discounts and rewards  
Earn status and unlock prizes!

**EAT, DRINK, EARN!**

<b>Eggplant Miso</b> flash fried with miso, garlic chips, sesame seed, and kiaware sprouts	10
<b>Agedashi Tofu</b> lightly fried with bonito flakes, green onions, ginger, daikon, and dashi	11
<b>Umami Fries</b> Okinawan sweet potato with sweet shichimi and ketchup	12
<b>Furikake Fries</b> with green onion, tobiko, nori tamago furikake, and wasabi aioli	14
<b>Vegetable Tempura</b> seasonal vegetables served with tentsuyu sauce	16

<b>Wagyu Beef Fried Rice*</b> fried rice prepared tableside on a hot skillet with steak, egg, vegetables, garlic butter and chili ponzu +4 shrimp // +4 jidori chicken	21
<b>Rack of Lamb*</b> herb roasted rack of lamb served with market vegetables, and teriyaki wasabi sauce	30
<b>Jidori Chicken Ginger Kara-Age</b> crispy chicken marinated in sweet chili soy sauce topped with daikon and pickled beets	12
<b>Jidori Chicken Teriyaki</b> tender boneless chicken glazed with teriyaki sauce and served over shredded cabbage	18
<b>Garlic Chili Wings</b> deep fried wings tossed in house made sweet shoyu sauce garnished with serrano peppers and pickled onions	10
<b>Seafood Tempura</b> market seafood, shrimp, and lobster served with choice of tentsuyu or housemade firecracker sauce	26
<b>Lobster Tempura</b> lobster and basil served with firecracker sauce	20
<b>Jumpin' Shrimp</b> shrimp and basil tempura fried, served with firecracker sauce	14
<b>Jumbo Shrimp Tempura</b> tiger shrimp served with tentsuyu	14
<b>Shoyu Scallop &amp; Pork Belly</b> served over brussels sprouts with balsamic vinaigrette	20

<b>Negitoro Don*</b>	20
<b>Ahi Zuke Don*</b>	20
<b>Spicy Tuna Don*</b>	16
<b>Uni &amp; Ikura Don*</b>	MP
<b>Unagi Don*</b>	19
<b>Traditional Miso Soup</b>	4

## HAPPY ENDING DESSERTS

*Featuring locally-made Dave's Ice Cream... your choice of Vanilla, Green Tea, or Ube!*

<b>Honey Toast</b> Japanese white bread stuffed with flambe banana, topped with honey, chocolate, and whipped cream	18	<b>Brookie Bar</b> cookie brownie oven-toasted to ooey gooey perfection! served with fresh fruits, caramel, and whipped cream	16
<b>Brownie Tempura</b> lightly battered and deep fried, served with fresh fruits and a chocolate drizzle	14	<b>Ice Cream Tempura</b> wrapped in Japanese white bread and lightly flash fried, served with fresh fruits, caramel, and whipped cream	14

# 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, otoro, Daily Catch rolls - Ultimate Spicy Tuna, Hamachi Garlic, God of Fire Doraku favorites - Ahi poke, Tuna Tataki, Edamame	210
<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	20
<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	20	38	
<b>Ebi*</b> - black tiger shrimp	12	24	
<b>Hamachi*</b> - yellowtail	12	20	14
<b>Hotate*</b> - Japanese scallop	11	22	
<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	12	22	12
<b>Kinmedai*</b> - golden eye Japanese snapper	14	24	
<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	18		22
<b>Otoro*</b> - fatty tuna	22	44	
<b>Shima Aji</b> - Japanese stripe jack	12	20	
<b>Tai*</b> - Japanese Sea Bream	12	20	
<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	32	COMBO B	30
<b>STARTER</b>		<b>STARTER</b>	
Miso Soup		Miso Soup	
House Salad		House Salad	
<b>CHEF'S SASHIMI</b>		<b>HOT DISH</b>	
<b>APPETIZER</b>		choice of:	
Tuna, Salmon, Yellowtail,		Teriyaki Chicken	
Shiromi, Daily Catch		Chicken Yakitori	
		Steak & Shishito Yakitori	
<b>CHEF'S SUSHI</b>		<b>CHEF'S SUSHI</b>	
<b>APPETIZER</b>		<b>APPETIZER</b>	
Tuna, Yellowtail, Salmon		Tuna, Yellowtail, Salmon	
<b>CALIFORNIA ROLL</b>		<b>CALIFORNIA ROLL</b>	



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.

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and Google Home



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## HAPPY HOUR

Monday to Friday 4 - 6pm (excluding holidays)

<b>Well Drinks</b>	7	<b>Cocktails</b>	7
Tito's, Corazon, Sailor Jerry, Jameson		Cucumber Cooler, Hibiscus, Momotaro Lemonade, Lychee Martini	
<b>Mules</b>	8	<b>Top Shelf</b>	9
Doraku, Kentucky, Momo		Li Hing Margarita, Butterfly Saketini, Tokyo Sour, Espresso in Paradise	
<b>House Wine (RED OR WHITE)</b>		<b>Draft Beers</b>	
6oz	6	Kirin Ichiban	5
9oz	8	Michelob Ultra	5
<b>Bartender's Choice</b>	9	Heineken	6
<b>House Sake (COLD, HOT, NIGORI)</b>		Big Wave	6
5oz	8	Sapporo	6
12oz	15	Aoki Rice Lager	7
<b>Sake Bomb</b>	5		

## HOT

<b>Edamame</b>	5
<b>Agedashi Tofu</b>	7
<b>Eggplant Miso</b>	7
<b>King Oyster Mushrooms</b>	7
<b>Shishito Peppers</b>	7
<b>Garlic Chili Wings</b>	8
<b>Steak, Chicken &amp; Shishito Yakitori</b>	10
<b>Jumpin' Shrimp</b>	10
<b>Spicy Garlic Prawns</b>	11
<b>Grilled Saba</b>	11
<b>Ikayaki</b>	12

## COLD

<b>Seaweed Salad</b>	4
<b>Sunomono</b>	4
<b>Tsukemono</b>	4
<b>California Roll</b>	7
<b>Spicy Tuna Roll</b>	7
<b>Spicy Salmon Roll</b>	7
<b>Shrimp Tempura Roll</b>	7
<b>Beef Tataki</b>	8
<b>Ahi Poke</b>	8
<b>Salmon Carpaccio</b>	10
<b>Shooters (5 for \$30)</b> (your choice of...Oyster, Hotate, Ikura, Ali'i Mushroom & Pork Belly, Otoro)	6

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