

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, garlic aioli, kiaware sprouts, ponzu sauce, garlic chips	19
Hamachi Carpaccio* Thinly sliced hamachi, jalapeno, sweet miso, chili oil, red onions, green onions, ponzu	18
Salmon Carpaccio Thinly sliced king salmon sashimi, red onions, creamy ginger sauce, tobiko	17
Tako Carpaccio Thinly sliced tako, house crafted zuke sauce, thinly sliced lemon, cherry tomato, shredded daikon, shiso	22
Spicy Tuna Crispy Rice* Deep fried sushi rice, spicy tuna, spicy aioli, unagi sauce	23
Shooter Your choice of hotate, ikura, otoro, oyster, pork belly or ali'i mushroom	8 5 FOR 35
Tataki Kyuri Local cucumber, shio koji	7
Sunomono Refreshing Japanese cucumber salad	4
Seaweed Salad	5
Green Salad with Ginger dressing	5

HOT VEGETABLES

Edamame Hawaiian sea salt	8
Garlic Teriyaki Edamame Tossed with garlic teriyaki	9
Sweet & Spicy Edamame Tossed with sweet spicy miso	9
King Oyster Mushroom Char-grilled organic mushrooms, mixed greens, ponzu, shichimi	12
Crispy Brussels Sprouts Candied walnuts, serrano peppers, pickled onions	14
Shishito Peppers Flash fried, togarashi house blend	10
Jumpin' Cauliflower Lightly tempura battered and pan sauteed in a spicy sweet chili sauce	11

HOT MEAT + POULTRY

Wagyu Ribeye* 10oz American Wagyu grilled, garlic ginger ponzu, herb roasted potato wedges, seasonal vegetables	50
Wafu Japanese Ribeye* 10oz USDA choice beef, mushrooms, beansprouts, sweet onion, garlic ginger ponzu	32
Wagyu Beef Sliders Cheddar cheese, toasted Hawaiian sweet roll, pickled onion, your choice of umami or furikake fries	18
Steak & Shishito Yakitori Ribeye, shishito, housemade teriyaki, garlic chips	12
Jidori Chicken & Scallion Yakitori Free range chicken grilled, house teriyaki sauce	12
Inaka Yakisoba Your choice of porkbelly or chicken, mixed vegetables, soft boiled egg, Japanese noodles, shichimi, sauteed in a sweet and savory sauce	16

HOT FISH + SEAFOOD

Spicy Garlic Prawns flash fried prawns, mixed greens, with house crafted firecracker sauce	14
Misoyaki Butterfish House marinated black cod, seasonal vegetables, tsukemono	30
Ika Tempura Deep fried calamari, ponzu, shichimi	19
Grilled Saba Shioyaki Japanese mackerel broiled and grilled	15
Pan Seared Salmon Seared king salmon, yuzu-mirin glaze, seasonal vegetables, lemon oil	MP
Grilled Kama (LIMITED AVAILABILITY) Daikon, ginger, ponzu	salmon 12 hamachi 22

DONBURI

Maguro Natto Don* Local big eye tuna with natto served over sushi rice	20
Chirashi Don* Assorted sashimi served over sushi rice	32
Maguro & Ikura Yamakake Don* Salmon roe and tuna with grated yamaimo served over sushi rice	28
Negihama Don*	20

HAPPY ENDINGS

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


Honey Toast Japanese white bread stuffed with flambe banana, topped with honey, chocolate, and whipped cream	18
Brownie Tempura Lightly battered and deep fried, served with fresh fruits and a chocolate drizzle	14



New Style Hamachi Sashimi* For the connoisseur. hamachi, grated daikon, habanero masago, grated yamaimo, mesclun greens, ponzu	22
Oysters on Half Shell* Mignonette, wasabi cocktail sauce	30 50
Oyster Shooter w/ Uni & Quail Egg* For the connoisseur. fresh oysters served with uni, quail egg, scallion, ponzu, sesame oil, and chili oil	16
Poke Nachos Tuna marinated in house poke sauce, ogo, onion, wonton chips, kabayaki, house spicy aioli, tobiko, green onion	24

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!

Eggplant Miso Flash fried local eggplant, miso, garlic chips, sesame seed, kaiware sprouts	10
Agedashi Tofu Lightly fried firm tofu, bonito flakes, green onions, ginger, daikon, dashi	11
Umami Fries Okinawan sweet potato, sweet shichimi, ketchup	12
Furikake Fries Green onion, tobiko, nori tamago furikake, wasabi aioli	14
Vegetable Tempura Seasonal vegetables, warm tentsuyu	16

Wagyu Beef Fried Rice* Prepared tableside on a hot skillet with steak, egg, vegetables, garlic butter, chili ponzu +4 shrimp // +4 jidori chicken	21
Rack of Lamb* Herb roasted rack of lamb, market vegetables, teriyaki wasabi sauce	30
Jidori Chicken Ginger Kara-Age Free range crispy chicken, sweet chili soy sauce, daikon, pickle'd beets	12
Jidori Chicken Teriyaki Free range boneless chicken, shredded cabbage, house teriyaki sauce	18
Garlic Chili Wings Deep fried chicken wings, house made sweet shoyu sauce, serrano peppers, pickled onions	10

Seafood Tempura Seasonal market, shrimp, and lobster served with choice of tentsuyu or housemade firecracker sauce	26
Lobster Tempura Lobster and basil, firecracker sauce	20
Jumpin' Shrimp Shrimp and basil tempura fried, firecracker sauce	14
Jumbo Shrimp Tempura Tiger shrimp, warm tentsuyu	14
Shoyu Scallop & Pork Belly Brussels sprouts, balsamic vinaigrette	20

Negitoro Don*	24
Ahi Zuke Don*	22
Spicy Tuna Don*	18
Uni & Ikura Don*	MP
Unagi Don*	21
Traditional Miso Soup	5

SUSHI

SUSHI + SASHIMI

Ultimate Bluefin Trio*
akami, chutoro, otoro (choice of nigiri or sashimi) 90

Bluefin tuna is a premium fish known for its high fat content, beautiful marbling, and tender texture you must experience!

Omakase Trio Chu-toro marinated with zuke. seared otoro with uni and green onion. two negi-toro handrolls with uni and ikura.	120
Sushi 8 Maguro, king salmon, hamachi, shima aji, ama ebi, toro, tai, daily catch	35
Hawaiian Local Catch Sashimi* Daily catch, limited availability	MP
Sushi + Sashimi* Nigiri - maguro, king salmon, yellowtail, shrimp, bluefin toro, daily catch Sashimi - maguro, king salmon, yellowtail	38
Sushi + Sashimi Deluxe* Nigiri - maguro, king salmon, yellowtail, shrimp, bluefin toro, ebi, uni, tai, daily catch Sashimi - maguro, king salmon, yellowtail, daily catch	56
Sashimi Deluxe* Maguro, king salmon, yellowtail, bluefin toro, kampachi, daily catch	50
Sushi Nigiri Deluxe* Maguro, king salmon, yellowtail, bluefin toro, shima aji, tai, ebi, ika, uni, ikura, kampachi, daily catch	58
Sapphire* Sashimi - maguro, king salmon, yellowtail, otoro, daily catch Signature Rolls - Ultimate Spicy Tuna, Hamachi Garlic, God of Fire & ahi poke, tuna tataki, edamame	240
Platinum* Sashimi - otoro, hotate, kampachi, tuna, salmon Nigiri - maguro, salmon, yellowtail Signature Rolls - Ultimate Spicy Tuna, Hamachi Garlic, Doraku Salmon & ahi poke	260

HOUSE MAKI ROLLS

God of Fire Roll* Spicy tuna roll with cucumber and jalapeno topped with maguro sashimi, habanero tobiko, and spicy garlic aioli	20
Hamachi Garlic Roll* Shrimp tempura and avocado topped with hamachi, finished with kabayaki, garlic aioli, and ao nori	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, tobiko, spicy aioli, tempura flakes, and chili sauce	20
Steak & Lobster Roll* Avocado, lobster, and asparagus topped with seared ribeye, garlic aioli, kabayaki sauce, sesame seeds, green onions, and ao nori	24
Double Happiness* (NO RICE) Tuna, salmon, scallop, squid, shrimp, crab, shiso, kaiware, wrapped with cucumber nori, topped with garlic aioli, tobiko, and ponzu sauce	23
Crispy Eel Roll* Eel, crab, and avocado topped with salmon, bonito, kabayaki sauce, and spicy aioli	23
Doraku Aburi Salmon* Seared salmon, blanched asparagus, avocado, shrimp tempura, lemon slices, tobiko, green onion, tograshi, kabayaki, garlic aioli	21

Natto Deluxe Natto, shiso, kaiware, and takuan with unagi sauce, sesame seeds, and green onion	10
Shi-so Vegan Roll Cucumber, takuan, and shiso served with wasabi and ginger	12
Vegan Roll Avocado, asparagus, spring mix, tomato, and cucumber rolled in green soy paper served with ginger dressing	16

ALA CARTE

	NIGIRI	SASHIMI	MAKI
Amaebi* - sweet shrimp	18	36	
Chutoro* - light fatty tuna	20	38	
Ebi* - black tiger shrimp	12	24	
Hamachi* - yellowtail	12	20	14
Hotate* - Japanese scallop	11	22	
Ika* - squid	10	20	
Ikura* - salmon roe	12		
Kampachi* - Hawaiian amber jack	10	20	
King Salmon* - New Zealand	12	22	12
Kinmedai* - golden eye Japanese snapper	14	24	
Maguro* - bigeye tuna	12	20	14
Masago* - smelt fish roe	8		
Negi Hama* - yellowtail with scallion	12		12
Negitoro* - fatty tuna with scallion	18		22
Otoro* - fatty tuna	22	44	
Shima Aji - Japanese stripe jack	12	20	
Tai* - Japanese Sea Bream	12	20	
Tako* - Pacific octopus	10	20	
Tamago - sweet Japanese egg	10	14	
Tobiko* - flying fish roe	8		
Unagi* - fresh water eel	10	20	10
Uni* - sea urchin	26	46	
Zuke Maguro* - 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.

Doraku

Lunch Set

DAILY • 11:30AM - 3PM

COMBO A \$32

Starter

Miso Soup & House Salad

Chef's Sushi Appetizer

Tuna • Yellowtail • Salmon

Chef's Sashimi Appetizer

Tuna • Salmon • Yellowtail • Shiromi • Daily Catch

California Roll

COMBO B \$30

Starter

Miso Soup & House Salad

Hot Dish Choice Of:

Teriyaki Chicken • Chicken Yakitori • Steak & Shishito Yakitori

Chef's Sushi Appetizer

Tuna • Yellowtail • Salmon

California Roll

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MONDAY - FRIDAY

Happy Hour

4PM - 6PM

(EXCLUDING HOLIDAYS)

DRINKS

well spirits

Tito's	7
Corazon	7
Sailor Jerry	7
Jameson	7

mules

Doraku	8
Kentucky	8
Momotaro	8

house wine

(red or white)	
6oz	6
9oz	9

nigori sake

5oz	8
12oz	15

sake bomb

	5
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cocktails

Cucumber Cooler	8
Hibiscus	8
Momotaro Lemonade	8
Lychee Martini	8

top shelf

Li Hing Margarita	9
Butterfly Saketini	9
Tokyo Sour	9
Espresso in Paradise	9

draft beer

Kirin Ichiban	5
Michelob Ultra	5
Heineken	6
Big Wave	6
Sapporo	6
Seasonal Rotation	7

HOT DISHES

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

COLD DISHES

Seaweed Salad	4
Sunomono	4
California Roll	9
Shrimp Tempura Roll	9
Spicy Tuna Roll	10
Spicy Salmon Roll	10
Beef Tataki	12
Ahi Poke	14
Salmon Carpaccio	16
Shooters (5 for \$30)	7

Your choice of... Oyster, Hotate, Ikura, Ali'i Mushroom & Pork Belly, Otoro

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