IZAKAYA

COLD DISHES

Ahi Tataki* 19
Seared tuna, wakame-daikon salad, garlic aioli, kaiware sprouts, ponzu, and garlic chips.

Ahi Poke* 18
Local Hawaiian tuna, sweet onion, marinated in Doraku's signature poke sauce.

Hamachi Carpaccio* 18
Thinly sliced yellowtail, jalapeño, sweet miso, chili oil, red onions, green onions, and ponzu.

Salmon Carpaccio 17
Thinly sliced king salmon, red onions, tobiko, and creamy ginger sauce.

Tako Carpaccio 22
Thinly sliced tako, house-made chili ponzu, lemon, cherry tomato, shredded daikon, and shiso.

Shooter 8 | 5 FOR 35
Your choice of hotate, ikura, otoro, oyster, pork belly or ali'i mushroom.

Tataki Kyuri 7
Local cucumber and shio koji.

Sunomono 4
Refreshing Japanese cucumber salad.

House Green Salad 5
Mixed greens with house-made ginger dressing.

Seaweed Salad 5

HOT VEGETABLES

Edamame 8
Steamed with Hawaiian sea salt.

Garlic Teriyaki Edamame 9
Tossed in house-made garlic teriyaki sauce.

Sweet & Spicy Edamame 9
Tossed in house-made sweet and spicy miso.

King Oyster Mushroom 12
Grilled organic eringii mushrooms with spicy ponzu.

Crispy Brussels Sprouts 14
Crispy brussel sprouts, candied walnuts, pickled onion, and fresno peppers.

Charred Shishito Peppers 10
Shishito peppers with yuzu, sweet miso, and shichimi.

Jumpin' Cauliflower 11
Lightly tempura battered and sautèed in a spicy sweet chili sauce.

HOT MEAT + POULTRY

Wagyu Ribeye* 50
10oz American Wagyu grilled with herb roasted potato wedges, seasonal vegetables, and garlic ginger ponzu.

Japanese Wafu Ribeye* 32
10oz USDA choice, mushrooms, beansprouts, sweet onion, with a garlic ginger ponzu.

Wagyu Beef Sliders 18
Wagyu blend, cheddar cheese, toasted Hawaiian sweet roll, pickled onion, and your choice of umami or furikake fries.

Steak & Shishito Yakitori 12
Skewered ribeye, shishito, glazed with house-made teriyaki and garlic chips.

Jidori Chicken & Scallion Yakitori 12
Skewered free-range chicken grilled with scallion glazed with house-made teriyaki sauce.

Inaka Yakisoba 16
Your choice of porkbelly or chicken, Japanese noodles, cabbage, carrot, red onion, boiled egg, and pickled ginger, sautèed in a sweet and savory sauce.

HOT FISH + SEAFOOD

Spicy Garlic Prawns 14
Flash-fried tiger prawns marinated in a sweet chiili soy and garlic aioli with mixed greens.

Misoyaki Butterfish 30
Bone-in Black Cod glazed with yuzu miso, served with seasonal vegetables and tsukemono.

Ika Tempura 19
Deep fried calamari with shichimi and ponzu.

Grilled Saba Shioyaki 15
Japanese mackerel broiled and grilled.

Pan-Seared Salmon MP
King salmon with a yuzu-mirin glaze, lemon oil, and seasonal vegetables.

DONBURI (RICE BOWL)

Chirashi Don* 32
Chef's choice of assorted sashimi served over sushi rice.

Maguro & Ikura Yamakake Don* 28
Salmon roe and tuna with grated yamaimo served over sushi rice.

Spicy Lobster & Steak Don* 29
Spicy lobster meat with thinly cut ribeye steak seared with garlic aioli, itogaki, habanero, masago, and green onion served over sushi rice.

Hurricane Don* 23
Spicy tuna poke with white and green onions, finished with unagi sauce, sesame seeds, green onions, garlic chips, and tempura flakes served over sushi rice.

Maguro Natto Don* 20
Local big eye tuna with natto served over sushi rice.

Doraku

New Style Hamachi Sashimi* 22
thinly sliced yellowtail, grated daikon, habanero masago, Japanese mountain yam, mixed greens, and ponzu.

Oysters on the Half Shell*
Mignonette and wasabi cocktail sauce.

1/2 Dozen 30
1 Dozen 50

Oyster Shooter with Uni & Quail Egg* 16
Fresh oyster, uni, quail egg, ponzu, sesame oil, chili oil, scallion and grated daikon.

Ahi Poke Nachos 26
Local Hawaiian tuna, crispy wonton chips, avocado, white and green onion, and kabayaki glaze.

Spicy Tuna Crispy Rice* 23
Crispy rice topped with spicy tuna, spicy aioli, and kabayaki sauce.

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Japanese Eggplant Miso 10
Grilled and flash fried Asian eggplant glazed with miso, sesame seeds, and garlic chips.

Agedashi Tofu 11
Lightly fried tofu, bonito flakes, green onions, ginger, daikon, and warm dashi.

Umami Fries 12
Okinawan sweet potato, sweet shichimi, and ketchup.

Furikake Fries 14
Green onion, tobiko, nori, furikake, and wasabi aioli.

Vegetable Tempura 16
Seasonal vegetables with warm tentsuyu.

Wagyu Beef Fried Rice* 21
Prepared table side on a hot skillet with Wagyu steak, egg, vegetables, garlic butter, and chili ponzu. +4 shrimp // +4 jidori chicken

Rack of Lamb* 30
Herb roasted rack of lamb with seasonal vegetables and house-made teriyaki wasabi sauce.

Jidori Chicken Ginger Kara-Age 12
Crispy free-range chicken tossed in sweet chili soy, served with daikon, beets, kaiware, and sesame seeds.

Jidori Chicken Teriyaki 18
Grilled boneless free-range chicken thigh glazed with teriyaki, served with shredded cabbage.

Garlic Chili Wings 10
Deep fried chicken wings, house-made sweet shoyu sauce, serrano peppers, and pickled onions.

Grilled Kama *Limited Availability.* salmon 12 / hamachi 22
Served with daikon, ginger, and ponzu.

Seafood Tempura 26
Seasonal market served with your choice of tentsuyu or house-made firecracker sauce.

Jumpin' Shrimp 14
Tempura shrimp and basil served with house-made firecracker sauce.

Jumbo Shrimp Tempura 14
Tiger shrimp lightly battered served with warm tentsuyu.

Shoyu Scallop & Pork Belly 20
Crispy pork belly and seared scallops finished with kabayaki sauce and served with brussel sprouts.

Uni & Ikura Don* MP
Negitoro Don* 24
Negihama Don* 20
Ahi Zuke Don* 22
Unagi Don* 21
Spicy Tuna Don* 18
Traditional Miso Soup 5

HAPPY ENDINGS

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

Honey Toast 18
Japanese white bread stuffed with flambe banana, topped with honey, chocolate, and whipped cream.

Brownie Tempura 14
Lightly battered and deep fried, served with fresh fruits and a chocolate drizzle.

Brookie Bar 16
Cookie brownie oven-toasted to ooey gooey perfection ! served with fresh fruits, caramel, and whipped cream.

Ice Cream Tempura 14
Wrapped in Japanese white bread and lightly flash fried, served with fresh fruits, caramel, and whipped cream.

SUSHI

SUSHI + SASHIMI

Ultimate Bluefin Trio* 90
Otoro • Chutoro • Akami Your choice of nigiri or sashimi ~
Experience three exceptional cuts of premium bluefin tuna. Celebrated for their rich flavor, buttery texture, and exquisite marbling.
Limited Availability.

Omakase Trio 120
Chu-toro marinated with zuke. seared otoro with uni and green onion. two negi-toro handrolls with uni and ikura.

Sushi 8 36
Maguro, king salmon, hamachi, shima aji, ama ebi, toro, tai, daily catch

Sushi + Sashimi* 39
Nigiri : maguro, king salmon, yellowtail, shrimp, bluefin toro, daily catch
Sashimi : maguro, king salmon, yellowtail

Sushi + Sashimi Deluxe* 56
Nigiri : maguro, king salmon, yellowtail, shrimp, bluefin toro, ebi, uni, tai, daily catch
Sashimi : maguro, king salmon, yellowtail, daily catch

Sashimi Deluxe* 50
Maguro, king salmon, yellowtail, bluefin toro, kampachi, daily catch

Sushi Nigiri Deluxe* 58
Maguro, king salmon, yellowtail, bluefin toro, shima aji, tai, ebi, ika, uni, ikura, kampachi, daily catch

Sapphire* 240
Sashimi : maguro, king salmon, yellowtail, otoro, daily catch
Signature Rolls : Ultimate Spicy Tuna, Hamachi Garlic, God of Fire & ahi poke, tuna tataki, edamame

Platinum* 260
The ultimate shareable experience with house favorite rolls, premium sushi, sashimi, and fresh fish.
Sashimi : otoro, hotate, kampachi, tuna, salmon
Nigiri : maguro, salmon, yellowtail
Signature Rolls : Ultimate Spicy Tuna, Hamachi Garlic, Doraku Salmon & ahi poke

HOUSE MAKI ROLLS

God of Fire Roll* 20
Spicy tuna and cucumber, topped with maguro sashimi, habanero tobiko, spicy garlic aioli, and jalapeño.

Hamachi Garlic Roll* 19
Shrimp tempura and avocado topped with hamachi, finished with kabayaki, garlic aioli, and ao nori.

Ultimate Spicy Tuna Roll* 23
Shrimp tempura, spicy tuna, and avocado topped with unagi, finished with kabayaki, spicy aioli, and red tobiko.

Black Peppered Ahi * 19
Spicy crab, cucumber, avocado, and kaiware topped with peppered ahi, pokesauce, and cilantro.

Aburi Hotate Roll* ***New !*** 21
Ebi, avocado, and cucumber topped with hotate, zuke garlic confit, tobiko, lemon zest, sesame seeds, and kaiware sprouts. Seared tableside.

Firecracker Roll* 20
Hamachi, avocado, cucumber topped with hamachi, tobiko, spicy aioli, tempura flakes, and chili sauce.

Steak & Lobster Roll* 24
Avocado, lobster, and asparagus topped with seared ribeye, garlic aioli, kabayaki sauce, sesame seeds, green onions, and ao nori.

Double Happiness* ***(No Rice)*** 23
Tuna, salmon, scallop, squid, shrimp, crab, shiso, and kaiware, wrapped with cucumber nori, topped with garlic aioli, tobiko, and ponzu.

Crispy Eel Roll* 23
Eel, crab, and avocado topped with salmon, bonito, kabayaki sauce, and spicy aioli.

Aburi Salmon Roll* 21
Seared salmon, blanched asparagus, avocado, shrimp tempura, lemon slices, tobiko, green onion, togarashi, kabayaki, and garlic aioli.

Natto Deluxe 14
Natto, shiso, kaiware, takuan, and cucumber with unagi sauce, ikura, sesame seeds, and green onion.

Vegan Roll 16
Avocado, asparagus, spring mix, tomato, and cucumber rolled in soy paper served with ginger dressing.

ÀLA 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
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

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
Negi Hama Roll	x
Beef Tataki	14
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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