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BLUETREE



Herringbone



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IZAKAYA

COLD DISHES

Tuna Tataki* Poached ahi, wakame-daikon salad, garlic aioli, and ponzu.	20
Hamachi Carpaccio* Thinly sliced hamachi, jalapeño, sweet miso, chili oil, sliced red onions, green onions, and ponzu.	20
Salmon Carpaccio* Thinly sliced salmon, red onions, tobiko, and creamy ginger sauce.	18
Hawaiian Ahi Poke* Local Hawaiian tuna, sweet onion, green onion, sprouts, ogo, and signature poke sauce.	24
Ahi Poke Nachos* Local Hawaiian tuna, crispy wonton chips, avocado, white and green onion, and kabayaki glaze.	27
Kusshi Oysters on Half Shell* Half dozen, Premium Pacific oysters served with wasabi cocktail and ceviche sauce.	36
Oyster Shooter with Uni & Quail Egg* Fresh oyster, uni, quail egg, ponzu, sesame oil, chili oil, scallion and grated daikon	17
Grilled Shrimp Salad Tiger prawns, cherry tomato, crispy onions, kaiware sprouts, honey-orange vinaigrette, and mixed greens.	18

HOT VEGETABLES

Edamame Steamed with Hawaiian sea salt.	9
Garlic Teriyaki Edamame Tossed in house-made garlic teriyaki sauce.	10
Sweet & Spicy Edamame Tossed in house-made sweet and spicy miso.	10
Brussel Sprouts Crispy brussel sporuts, candied walnuts, pickled onion, and fresno peppers.	15
Agedashi Tofu Lightly fried tofu, bonito flakes, green onions, ginger, daikon, and warm dashi.	11
Japanese Eggplant Grilled and flash fried Asian eggplant glazed with miso, sesame seeds, and garlic chips.	11

HOT MEAT + POULTRY

A5 Japanese Wagyu* 5oz. Japanese Miyazaki Wagyu, oyster mushrooms, sweet onion, garlic, ponzu, and Hawaiian sea salt on a hot skillet.	75
Wafu Ribeye & Lobster Tail* Grilled ribeye and cold-water lobster tail with wafu garlic butter, yuzu butter, medley of local oyster mushrooms, ewa onions, and bean sprouts.	60
Garlic Wafu Ribeye* Grilled ribeye with sautéed mushrooms, bean sprouts, sweet onion, and garlic-ginger ponzu.	38
Rack of Lamb* Grilled rack of lamb with chimichurri, aji verde, and mixed greens.	36
Jidori Ginger Kara-age Crispy free-range chicken tossed in sweet chili soy, served with daikon, beets, kaiware, and sesame seeds.	16
Jidori Chicken Wakayama Style Grilled free-range chicken thigh with shiso and plum paste.	19
Jidori Chicken Stir Fry Free-range chicken sautéed with spinach, celery, onion, carrots, and bean sprouts in a savory sauce.	18

HOT FISH + SEAFOOD

Mahi Mahi Nanbanzuke Tempura-fried mahi mahi marinated in a yuzu chili ponzu, served with cilantro, jalapeño, and red onion.	18
Misoyaki Butterfish Bone-in Black Cod glazed with yuzu miso, served with grilled shishito peppers and sautéed spinach.	31
Grilled Jumbo Calamari Whole grilled calamari served with ponzu and shichimi.	25
Grilled Kama <i>Limited Availability.</i> Grilled salmon or hamachi collar served with ponzu, grated daikon, ginger, and mixed greens.	salmon 17 hamachi 27
Shoyu Scallops & Porkbelly Crispy pork belly and seared scallops finished with kabayaki sauce and served with Japanese pickles.	22

ALA CARTE

	NIGIRI	SASHIMI	MAKI
Amaebi* - sweet shrimp	21	37	
California Chutoro* - medium fatty bluefin tuna	19	34	13
Cucumber Ebi* - black tiger shrimp	11	19	10
Hamachi* - yellowtail	13	21	15
Hotate* - Japanese scallop	14	25	
Ika* - squid	13	21	
Ikura* - salmon roe	13		
King Salmon* - New Zealand Salmon	13	21	14
Maguro* - bigeye tuna	13	21	13
Masago* - smelt roe	11		
Nairagi* - Hawaiian marlin	12	20	
Negihama* - yellowtail & scallion	15		13

SWEET ENDINGS

Brownie Tempura Warm tempura brownie served with locally made Il Gelato Tahitian vanilla gelato and seasonal fruits.	16
Gelato Tahitian Vanilla locally made by Il Gelato. Ask your server about today's selection of locally crafted gelato and sorbetto flavors.	8

Wagyu Trio Hawaiian salt with yuzu kosho, uni, and kizami wasabi.	34
Tuna Avocado Salad* Maguro, avocado, spring mix, crispy wontons, and wasabi-yuzu dressing.	23
Spicy Tuna Crispy Rice* Crispy rice topped with spicy tuna, spicy aioli, and kabayaki sauce.	25
Seafood Sashimi Salad* Maguro, salmon, hamachi, tomato, local spring mix, and house vinaigrette.	21
Seafood Ceviche* Shrimp, scallop, hamachi, salmon, red onion, jalapeño, cilantro, and spring mix.	32
Tofu Poke Marinated tofu, avocado, red onion, Doraku's signature poke sauce, and sesame.	14
Sunomono with Snow Crab Cucumber salad with snow crab and wakame.	15
Tataki Kyuri Local cucumbers with shio koji.	7
House Green Salad Mixed greens with house-made ginger dressing.	7
Seaweed Salad	6

King Oyster Mushroom Grilled organic eringii mushrooms with spicy ponzu.	17
Vegetable Tempura Seasonal vegetables lightly battered with warm tentsuyu.	17
Popcorn Cauliflower Lightly tempura battered and sautéed in a spicy chili sauce.	15
Japanese Garlic Fries Crispy fries with garlic aioli, tobiko, and furikake.	12
Charred Shishito Peppers Shishito peppers with yuzu, sweet miso, and shichimi.	12
Inaka Sweet Corn Charred sweet corn with sweet and spicy miso, shichimi, and lime.	14

Jidori Chicken Teriyaki Grilled boneless free-range chicken thigh glazed with teriyaki, served Asian slaw.	21
Wagyu Beef Fried Rice* Prepared tableside on a hot skillet with Wagyu steak, vegetables, garlic butter, and sweet soy glaze. Add Jidori chicken +2.	22
Jidori Chicken Yakisoba Free-range chicken, Japanese noodles, cabbage, carrot, red onion, boiled egg, pickled ginger, sautéed in a sweet and savory sauce.	22
Pork Belly Yakisoba* Sake-braised pork belly, Japanese noodles, cabbage, carrot, red onion, boiled egg, and pickled ginger, sautéed in a sweet and savory sauce.	18
Kurobuta Pork Gyoza* Pan-seared Kurobuta pork gyoza served with Japanese pickles and ponzu.	13
Ponzu Chicken Wings Chicken wings with house-made ponzu.	15
Kobe Style Sliders* Wagyu blend, local sweet rolls, honey wasabi aioli, served with crispy fries and ketchup.	19

Pan-Seared Salmon Salmon with king oyster mushrooms, asparagus, roasted beets, daikon, green onion, butter ponzu, and lemon.	24
Jumpin' Shrimp Tempura shrimp and basil served with house-made firecracker sauce.	16
Shrimp Tempura Tiger shrimp lightly battered served with warm tentsuyu and Japanese pickles.	16
Spicy Garlic Prawns Flash-fried tiger prawns marinated in a sweet chili soy and garlic aioli with mixed greens.	17
Soft Shell Crab Crispy soft shell crab served with house-made ponzu and shichimi.	20

	NIGIRI	SASHIMI	MAKI
Negitoro* - fatty tuna & scallion	15		13
Ono* - wahoo	13	21	
Otoro* - premium fatty bluefin tuna	26	48	
Salmon Jalapeno*			15
Shiromi* - Chef's seasonal white fish	13	21	
Snow Crab California*			14
Spicy Salmon Avocado*			14
Spicy Tuna*			15
Tako* - Pacific octopus	13	21	
Tamago - sweet Japanese egg	13		
Tobiko* - flying fish roe	11		
Unagi* - freshwater eel	13	21	16
Uni* - sea urchin	29	49	
Zuke Maguro* - marinated tuna	15	26	

Honey Toast Japanese milk bread with flambe'd fruits, Tahitian vanilla gelato, honey, and chocolate drizzle.	21
Fresh Fruit Daifuku Soft mochi filled with seasonal fruit.	13

SUSHI + SASHIMI

Ultimate Bluefin Trio* <i>Otoro • Chutoro • Akami</i> Your choice of nigiri or sashimi ~	108
Experience three prized cuts of premium bluefin tuna. Celebrated for its exceptional marbling, buttery texture, and rich flavor ! <i>Limited Availability.</i>	
Sushi 8* Maguro, king salmon, hamachi, tako, ama ebi, toro, tai, daily catch	38
Sashimi 8* Maguro, salmon, hamachi, daily catch	30
Sushi + Sashimi* Nigiri : maguro, salmon, hamachi, shrimp, toro, daily catch Sashimi : tuna, salmon, hamachi	40
Sushi + Sashimi Deluxe* Nigiri : maguro, salmon, hamachi, shrimp, daily catch, uni, ono, toro Sashimi : maguro, salmon, hamachi, daily catch	60
Sashimi Deluxe* Shiromi, ono, maguro, salmon, hamachi, toro	48
Sushi Nigiri Deluxe* Salmon, maguro, hamachi, uni, ikura, hotate, toro, shrimp, ika, shiromi, ono, daily catch	63
Sapphire* Sashimi : maguro, salmon, hamachi, ono, daily catch Signature rolls : ultimate spicy tuna, hamachi garlic, god of fire & ahi poke, tuna tataki, edamame	245
Platinum* <i>The ultimate shareable experience with house favorite rolls, premium sushi, sashimi, and fresh fish.</i> Sashimi : otoro, hotate, shiromi, maguro, salmon Nigiri : maguro, salmon, hamachi Signature rolls : ultimate spicy tuna, hamachi garlic, black peppered ahi & ahi poke	295
God of Fire Roll* Spicy tuna and cucumber topped with maguro sashimi and finished with habanero, jalapeño, tobiko, and our signature spicy garlic aioli.	21
Hamachi Garlic Roll* Shrimp tempura and avocado topped with hamachi and finished with kabayaki glaze, garlic aioli, crispy garlic, and ao nori.	22
Ultimate Spicy Tuna Roll* Shrimp tempura, spicy tuna, avocado, and fresh water eel, finished with kabayaki glaze, spicy aioli, and red tobiko.	25
Emperor* (No Rice) Tuna, salmon, shrimp, avocado, and imitation crab lightly panko-cruste'd and finished with kabayaki glaze, spicy aioli, tobiko, and crispy sweet onion.	21
Stuffed Jalapeno* Fresh jalapeño stuffed with spicy tuna, crab, and avocado, lightly flash fried.	20
Deluxe Rainbow* (No Rice - Soy Paper Wrap) Crab, spicy tuna, and cucumber wrapped in a gluten-free edamame sheet, topped with maguro, salmon, and hamachi, finished with ponzu.	22
Waikiki Roll* Imitation crab and avocado topped with maguro, salmon, hamachi, ebi, shiromi, avocado and finished with tobiko and sesame seeds.	23
Black Peppered Ahi* Spicy crab, cucumber, and avocado, topped with peppered ahi and finished with sweet soy ponzu, cilantro, and kaiware sprouts.	21
Steak & Lobster Roll* Spicy lobster mix, cucumber, and asparagus, topped with seared ribeye and finished with garlic aioli, ponzu, chili, kabayaki glaze, and ao nori.	25
Double Happiness* (No Rice) Tuna, salmon, scallop, squid, shrimp, crab, shiso, and kaiware, wrapped in cucumber finished with garlic aioli, tobiko, and ponzu.	25
Vegan Roll Avocado, asparagus, spring mix, tomato, and cucumber wrapped in soy paper with a side of ginger dressing.	19
Crispy Eel Roll* Freshwater eel, crab, and avocado, topped with crispy salmon and finished with kabayaki glaze, spicy aioli, and bonito flakes.	26
Sake Bomb Roll* Spicy tuna and cucumber, topped with salmon and crispy wontons, finished with spicy aioli.	20
Spicy Soft Shell Crab Roll* Soft shell crab, cucumber, and avocado, topped with spicy tuna, kaiware, jalapeño, spicy crunch, finished with kabayaki sauce, and spicy aioli.	25
Umami Roll* Freshwater eel, imitation crab, cucumber, and avocado, finished with kabayaki glaze.	21
Ahi & Yuzu Roll* Imitation crab and avocado, topped with seared ahi, garlic chips, and microgreens, finished with wasabi yuzu.	20
Hamachi Negi Roll* Minced yellowtail, avocado, takuan, scallions, sesame, and micro greens.	18
Spicy Ahi Lotus Roll* Spicy tuna, avocado, imitation crab, crispy lotus root, kabayaki, and firecracker sauce.	21
Natto Deluxe Natto, shiso, takuan, kaiware sprouts, finished with kabayaki sauce, and sesame seeds.	15
Ahi Zuke Don* Marinated local Hawaiian tuna served over sushi rice.	22
Chirashi Don* Chef's assorted sashimi served over sushi rice.	34
Negitoro & Ikura Don* Add Uni +6.	28
Uni & Ikura Don*	48
Maguro Natto Don*	22
Maguro & Ikura Yamakake Don*	31
Spicy Tuna Don*	20
Traditional Miso Soup	5

* 20% gratuity will be added for parties of six or more

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