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Doraku

BLUETREE

38

1938
INDOCHINE

Herringbone



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IZAKAYA

COLD DISHES

Tuna Tataki* seared tuna, wakame-daikon salad, garlic aioli, and ponzu sauce	18	Kushi Oysters on Half Shell* served with wasabi cocktail sauce and ceviche sauce	25
Hamachi Carpaccio* thinly sliced hamachi garnished with jalapeno, sweet miso, chili oil, red onions, green onions, and ponzu	19	1/2 Dozen	50
		1 Dozen	
Salmon Carpaccio* thinly sliced king salmon sashimi, red onions, garnished with a creamy ginger sauce and tobiko	17	Oyster Shooter* <i>for the connoisseur:</i> fresh oysters served with uni, quail egg, scallion, ponzu, sesame oil, chili oil, and spicy grated daikon	10
Seafood Sashimi Salad* diced tuna, salmon, yellowtail accompanied with , tomato, and spring mix tossed with Doraku dressing	17	Tuna Avocado Salad* tuna and avocado tossed in wasabi yuzu. topped with crispy wontons	20
Spicy Tuna Crispy Rice* deep fried sushi rice, topped with spicy tuna, spicy aioli, and unagi sauce	23	Grilled Shrimp Salad tossed in honey orange vinaigrette dressing	16
Ahi Poke* local hawaiian tuna, sweet onion, and macadamia nuts marinated in Doraku's special poke sauce	24	Ahi Poke Nachos* ahi poke, wonton chips, house crafted poke sauce, avocado, white and green onion	27
Inari Trio* spicy tuna, sushi rice, with sesame oil, masago, spicy aioli, sriracha and togarashi. spcay negihama, sushi rice, topped with sriracha. spicy salmon, sushi rice, topped with masago, spicy aioli, sriracha, togarashi.	22	Seafood Ceviche* shrimp, scallop, hamachi, salmon, red onion, jalapeno, cilantro on mixed greens	32
		Tofu Poke firm local pressed tofu with avocado, red onions, tossed in Doraku poke sauce	14
		Green Salad	7
		Sunomono	5
		Seaweed Salad	6

HOT VEGETABLES

Edamame with Hawaiian sea salt	9	Vegetable Tempura seasonal vegetables lightly battered and tempura fried, served with tentsuyu sauce	17
Garlic Teriyaki Edamame seared and tossed with garlic teriyaki sauce	10	Popcorn Cauliflower lightly tempura battered pan sautéed in a spicy chili sauce	15
Sweet & Spicy Edamame seared and tossed with sweet spicy miso	10	Japanese Eggplant flash fried Asian eggplant with miso, sesame seeds, and garlic chips with miso glaze	11
King Oyster Mushroom grilled organic eringii mushrooms, with spicy ponzu	14	Agedashi Tofu lightly fried soft tofu with bonito flakes, green onions, ginger, daikon, served with dashi	11
Brussels Sprouts tossed with candied walnuts, chillies, mint, and pickled onions	15	Umami Fries shichimi, garlic chips, oyster sauce, honey, and chili	12
Charred Shishito Peppers seasoned with yuzu sweet miso	12	Jidori Chicken Stir Fry local and mixed vegetables, house crafted sauce, and sesame seeds	18
Inaka Sweet Corn sweet corn with shichimi, sweet miso, and garlic	14		

HOT MEAT + POULTRY

A-5 Japanese Wagyu* 5oz highest quality Japanese Miyazaki beef served with wasabi mashed potatoes and asparagus	75	Wagyu Beef Fried Rice* fried rice prepared on hot skillet with steak, vegetables, garlic butter and chili ponzu // +2 jidori chicken	22
Wafu Ribeye & Lobster Tail* our Wafu Garlic Ribeye accompanied with lobster tail with butter	60	Pork Belly Yakisoba braised pork belly with sauteed yakisoba noodles	17
Rack of Lamb* marinated in garlic, rosemary and thyme and lightly encrusted with panko and served over wasabi mashed potatoes	25	Wafu Garlic Ribeye* grilled and served with garlic ginger ponzu sauce, accompanied by sauteed mushrooms, beansprouts, and sweet onion	30
Jidori Chicken Wakayama Style grilled tender chicken thigh, served with julienned shiso and plum paste	18	Kurobuta Pork Gyoza 6 pc. served with ponzu	12
Jidori Chicken Ginger Kara-age crispy chicken, topped with daikon, beets, kaiware, and sesame seeds, served with a sweet chili soy sauce	15	Kobe Style Sliders served with okinawan sweet potato fries and honey wasabi sauce	15
Jidori Chicken Yakisoba stir fry Japanese noodles with mixed vegetables	22	Chicken Wings 6pcs. tossed in house ponzu	15
Jidori Chicken Teriyaki tender boneless chicken thigh glazed with teriyaki sauce and served over shredded cabbage	20		

HOT FISH + SEAFOOD

Spicy Garlic Prawns flash fried served over greens with sweet chiili soy and garlic aioli	16	Lobster Tempura lobster and basil tempura fried, served with firecracker sauce	20
Mahi Mahi Nanbanzuke crispy tempura fried mahi mahi marinated in a yuzu chili ponzu. topped with cilantro, jalapeno, and red onion	18	Jumpin’ Shrimp shrimp and basil tempura fried, served with firecracker sauce	16
		Shrimp Tempura tiger shrimp tempura fried, served with tentsuyu	16
Misoyaki Butterfish bone in, black cod glazed and baked with yuzu miso served with grilled shishito peppers and sauteed spinach	25	Crustaceans Trio* lobster tail, alaskan king crab legs, soft shell crab	65
Grilled Jumbo Calamari grilled whole squid, served with shichimi ponzu	17	Soft Shell Crab served with ponzu	18
Grilled Kama (LIMITED AVAILABILITY) served with ponzu	salmon 17 hamachi 27	Pork Belly Scallops deep fried pork belly, scallops, secret sauce, Japanese pickles	20
Pan Seared Salmon seared, served with asparagus and king mushrooms topped with lemon butter ponzu sauce, daikon, beets, green onion	22		

DONBURI + SOUP

Ahi Zuke Don*	17	Maguro Natto Don*	16
Chirashi Don* assorted sashimi served over sushi rice	25	Negitoro Don*	18
Uni & Ikura Don*	48	Ikura & Maguro Yamakake Don*	18
Traditional Miso Soup	5	Spicy Tuna Don*	16

HAPPY ENDING DESSERTS

Brownie Tempura homemade brownie with fresh fruits and Tahitian vanilla ice cream	15	Honey Toast Japanese wheat bread stacked with flambe fruits and vanilla ice cream with honey	20
Japanese Matcha Ice Cream green tea ice cream with azuki beans and fresh fruits	10	Mochi Ice Cream gourmet ice cream wrapped in Japanese sweet rice confection	10
Scoop of Ice Cream choice of Vanilla, Green Tea, Kona Coffee	5		

SUSHI + SASHIMI

Sushi 8* tuna, salmon, yellowtail, shrimp, kampachi, ika, ono, Daily Catch	32		
Sashimi 8* tuna, salmon, yellowtail, Daily Catch	30		
Sushi + Sashimi* nigiri - tuna, salmon, yellowtail, shrimp, ono, Daily Catch sashimi - tuna, salmon, Daily Catch	40		
Sushi + Sashimi Deluxe* nigiri - tuna, salmon, yellowtail, shrimp, daily catch, uni, ono, unagi sashimi - tuna, salmon, yellowtail, daily catch	50		
Sashimi Deluxe* shiromi, ono, tuna, salmon, yellowtail, chutoro	40		
Sushi Nigiri Deluxe* uni, ikura, hotate, unagi, tuna, salmon, yellowtail, shrimp, ika, kampachi, ono, daily catch	48		
Sapphire* sashimi - tuna, salmon yellowtail, ono, Daily Catch rolls - Ultimate Spicy Tuna, Hamachi Garlic, God of Fire Doraku favorites - Ahi poke, Tuna Tataki, Edamame	235		
Platinum* sashimi - otoro, hotate, kampachi, tuna, salmon nigiri - tuna, salmon, yellowtail rolls - Ultimate Spicy Tuna, Hamachi Garlic, Black Peppered Ahi Doraku favorites - Ahi poke	280		

DELUXE MAKI ROLLS

God of Fire Roll* spicy tuna roll with cucumber and jalapeno topped with tuna sashimi, habanero tobiko and spicy garlic aioli	21		
Hamachi Garlic Roll* shrimp tempura and avocado topped with hamachi, finished with kabayaki, garlic aioli, and ao nori	HALF 12 FULL 22		
Ultimate Spicy Tuna Roll* shrimp tempura, spicy tuna, and avocado topped with unagi, finished with kabayaki, spicy aioli, and red tobiko	22		
Emperor* (NO RICE) tuna, salmon, shrimp, avocado, crab and panko fried, topped with crispy sweet onion, unagi sauce, spicy aioli, and tobiko	20		
Stuffed Jalapeno* flash fried jalapeno stuffed with crab, spicy tuna, and avocado	21		
Deluxe Rainbow* (NO RICE) crab, spicy tuna, cucumber, topped with tuna, salmon, yellowtail with ponzu	22		
Black Peppered Ahi* spicy crab, cucumber, avocado, kaiware topped with peppered ahi, sweet and spicy ponzu and cilantro	HALF 12 FULL 21		
Steak & Shrimp Roll* cucumber, shrimp, and asparagus topped with seared ribeye, garlic aioli, chili sauce, ponzu, kabayaki sauce and ao nori	23		
Double Happiness* (NO RICE) tuna, salmon, scallop, squid, shrimp, crab, shiso, kaiware, wrapped with cucumber nori, topped with garlic aioli, tobiko and ponzu sauce	21		
Vegan Roll avocado, asparagus, spring mix, tomato, and cucumber rolled in green soy paper served with a side of ginger dressing	19		
Crispy Eel Roll* eel, crab, and avocado topped with salmon, bonito, kabayaki sauce, spicy aioli	21		
Sake Bomb Roll* spicy tuna and cucumber topped with salmon, wontons, spicy aioli	20		
Spicy Soft Shell Crab Roll* soft shell crab, cucumber, avocado and kaiwari topped with spicy tuna, jalapeno, spicy crunch, unagi sauce, spicy aioli	25		

ALA CARTE

	NIGIRI	SASHIMI	MAKI
Amaebi* - sweet shrimp	21	37	
Avocado			12
California			13
Chutoro* - light fatty tuna	19	34	
Cucumber			10
Ebi* - black tiger shrimp	11	19	
Hamachi* - yellowtail	13	21	15
Hotate* - Japanese scallop	14	25	
Ika* - squid	13	21	
Ikura* - salmon roe	13		
King Salmon* - New Zealand	13	21	14
Maguro* - bigeye tuna	13	21	13
Masago* - smelt fish roe	11		
Nairagi* - Hawaiian marlin	12	20	
Natto Deluxe			13
Negihama* - yellowtail with scallion	15		13
Negitoro* - fatty tuna with scallion	15		13
Ono* - wahoo	13	21	
Otoro* - fatty tuna	26	48	
Salmon Jalapeno*			15
Shiromi* - 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* - fresh water eel	13	21	16
Uni* - sea urchin	29	49	
Wafu Spicy Tuna*			15
Zuke Maguro* - marinated tuna	15	26	

* 18% 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.



LUNCH SET COURSE

11:30AM - 3PM

COMBO A	27	COMBO B	30
STARTER choice of:		STARTER choice of:	
Miso Soup House Salad		Miso Soup House Salad	
CHEF'S SASHIMI APPETIZER		HOT DISHES choice of:	
Tuna, Salmon, Yellowtail, Shiromi, Daily catch		Kobe Beef Sliders Rack of Lamb (1pc) Mahi Mahi Nanbanzuke	
CHEF'S SUSHI APPETIZER		CHEF'S SUSHI APPETIZER	
Tuna, Yellowtail, Salmon		Tuna, Yellowtail, Salmon	
SPECIALTY 1/2 ROLLS choice of:		SPECIALTY 1/2 ROLLS choice of:	
Hamachi Garlic Black Peppered Ahi		Hamachi Garlic Black Peppered Ahi	

AOKI GROUP REWARDS

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and Google Home



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WAIKIKI HAPPY HOUR

MONDAY - FRIDAY: 4PM - 6PM

Cocktails		Wine	
Lychee Martini	8	House Cabernet	7
Moscow Mule	11	House Chardonnay	7
Tokyo Sour	11	Jean Louis Brut Cuvee	7
Espresso in Paradise	11	DeChanceney Brut Rose	7
Ginger Old Fashioned	12		

House Sake (Sho Chiku Bai Nigori)		Draft Beer	
5oz	9	Kirin Ichiban	5
12oz	15		

Sake Bomb 5

Bartenders Whisky Pick 12

Oysters on the Half Shell NEW!
6 for \$20 | 12 for \$30

HOT

Edamame	5
Agedashi Tofu	7
Japanese Eggplant	7
Shishito Peppers	7
Inaka Sweet Corn	7
Jumpin' Shrimp	9
Chicken Karaage	9
Chicken Yakitori	12
Beef Yakitori	13

COLD

Tuna Tataki	9
Salmon Carpaccio	12
California Hand Roll	8
Spicy California Hand Roll	8
Salmon Handroll	8
Spicy Salmon Hand Roll	9
Spicy Tuna Hand Roll	9
Negi Hama Hand Roll	9
Snow Crab Cali Hand Roll	11
Wafu Spicy Tuna Hand Roll	11

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