

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

Tuna Tataki* Seared tuna, wakame-daikon salad, garlic aioli, ponzu	20
Hamachi Carpaccio* Thinly sliced hamachi, jalapeno, sweet miso, chili oil, pickled red onions, green onions, ponzu	20
Salmon Carpaccio* Thinly sliced salmon sashimi, red onions, tobiko, creamy ginger sauce	18
Seafood Sashimi Salad* Maguro, salmon, hamachi, tomato, local spring mix, house vinaigrette	21
Ahi Poke* Local Hawaiian tuna, sweet onion, green onion, Doraku's signature poke sauce	24
Ahi Poke Nachos* Local Hawaiian tuna, wonton chips, avocado, white and green onion, kabayaki glaze	27
Kusshi Oysters on Half Shell* (HALF DOZEN) Premium farmed Pacific oysters, wasabi cocktail, ceviche sauce	36
Oyster Shooter w/ Uni & Quail Egg* <i>For the connoisseur:</i> fresh oyster, quail egg, uni, scallion, ponzu, sesame oil, chili oil, grated daikon	17

HOT VEGETABLES

Edamame Hawaiian sea salt	9
Garlic Teriyaki Edamame Tossed with garlic teriyaki sauce	10
Sweet & Spicy Edamame Tossed with sweet spicy miso	10
Brussel Sprouts Candied walnuts, pickled onions, fresno peppers	15
Agedashi Tofu Lightly fried tofu, bonito flakes, green onions, ginger, daikon, warm dashi	11
Japanese Eggplant Flash fried Asian eggplant, miso, sesame seeds, garlic chips, miso glaze	11

HOT MEAT + POULTRY

A-5 Japanese Wagyu* 5oz Japanese Miyazaki beef, oyster mushrooms, onions, ponzu, garlic, Hawaiian sea salt, with a hot skillet	75
Wafu Ribeye & Lobster Tail* Wafu garlic ribeye, cold water lobster tail, yuzu butter, medley of local oyster mushrooms, ewa onions, beansprouts	60
Rack of Lamb* Grilled lamb, chimichurri sauce, aji verde, mixed greens	36
Jidori Chicken Wakayama Style Grilled free range chicken thigh, shiso, plum paste	19
Jidori Chicken Ginger Kara-age Crispy free range chicken, daikon, beets, kaiware, sesame seeds, tossed in a sweet chili soy sauce	16
Jidori Chicken Yakisoba Free range chicken, cabbage, carrot, red onion, boiled egg, pickled ginger, Japanese noodles, sautéed in a sweet and savory sauce	22
Jidori Chicken Teriyaki Boneless free range chicken thigh, teriyaki glaze, asian slaw	21

HOT FISH + SEAFOOD

Spicy Garlic Prawns Flash fried tiger prawns, mixed greens, sweet chili soy, garlic aioli	17
Mahi Mahi Nanbanzuke Tempura fried mahi mahi, cilantro, jalapeno, red onion, marinated in a yuzu chili ponzu	18
Misoyaki Butterfish Bone in black cod, glazed and baked with yuzu miso, grilled shishito peppers, sautéed spinach	31
Grilled Jumbo Calamari Whole squid, ponzu, shichimi	25
Grilled Kama (LIMITED AVAILABILITY) Mixed greens, grated daikon, ginger, ponzu	salmon 17 hamachi 27
Shoyu Scallops & Porkbelly Deep fried pork belly, scallops, kabayaki sauce, Japanese pickles	22

DONBURI + SOUP

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* Served over sushi rice. add Uni +6	28
Uni & Ikura Don*	48

HAPPY ENDINGS

Brownie Tempura Locally made Il Gelato Tahitian vanilla ice cream, fresh fruits	16
Gelato Tahitian Vanilla by locally made Il gelato. ask your server for our seasonal rotation of gelato and sorbetto !	8



Tuna Avocado Salad* Maguro, avocado, spring mix, crispy wonton chips, wasabi yuzu dressing	23
Grilled Shrimp Salad Tiger prawns, cherry tomato, crispy onions, kaiware sprouts, honey orange vinaigrette	18
Spicy Tuna Crispy Rice* Deep fried sushi rice, spicy tuna, spicy aioli, kabayaki sauce	25
Seafood Ceviche* Shrimp, scallop, hamachi, salmon, red onion, jalapeno, cilantro, spring mix	32
Tofu Poke Firm tofu, avocado, red onions, Doraku's signature poke sauce	14
Sunomono with Snow Crab Cucumber salad, wakame, snow crab	15
Tataki Kyuri Local cucumbers, shio koji	7
Green Salad House made ginger dressing	7
Seaweed Salad	6

King Oyster Mushroom Grilled organic eringii mushrooms, spicy ponzu	17
Vegetable Tempura Seasonal vegetables, warm tentsuyu	17
Popcorn Cauliflower Lightly tempura battered, sautéed in a spicy chili sauce	15
Umami Fries Sweet potato, umami sauce, shichimi, garlic chips	12
Charred Shishito Peppers Yuzu sweet miso, shichimi	12
Inaka Sweet Corn Charred corn wedges, sweet spicy miso, shichimi, lime	14

Wagyu Beef Fried Rice* Prepared table side on a hot skillet ! steak, vegetables, garlic butter, sweet soy glaze. add Jidori Chicken +2	22
Pork Belly Yakisoba* Sake braised pork belly, cabbage, carrot, red onion, boiled egg, pickled ginger, Japanese noodles, sautéed in a sweet and savory sauce	18
Wafu Garlic Ribeye* Sautéed mushrooms, beansprouts, sweet onion, garlic ginger ponzu	38
Kurobuta Pork Gyoza* Japanese pickles, ponzu	13
Kobe Style Sliders* Wagyu blend, local sweet rolls, sweet potato fries, ketchup, honey wasabi aioli	19
Chicken Wings House made ponzu	15
Jidori Chicken Stir Fry Free range chicken, spinach, celery, onion, carrots, bean sprouts, sautéed in a savory sauce	18

Pan Seared Salmon King oyster mushrooms, asparagus, daikon, beets, green onion, butter ponzu, lemon	24
Lobster Tempura Lobster and basil tempura fried, firecracker sauce	23
Jumpin' Shrimp Shrimp and basil tempura fried, firecracker sauce	16
Shrimp Tempura Tiger shrimp, warm tentsuyu, Japanese pickles	16
Soft Shell Crab House made ponzu, shichimi	20

Maguro Natto Don*	22
Maguro & Ikura Yamakake Don*	31
Spicy Tuna Don*	20
Traditional Miso Soup	5

Honey Toast Japanese bread, flambe'd fruits, Il Gelato Tahitian vanilla ice cream, honey, chocolate drizzle	21
Mochi Ice Cream Gourmet ice cream wrapped in Japanese sweet rice confection	10

SUSHI + SASHIMI

Ultimate Bluefin Trio* akami, chutoro, otoro. Your choice of nigiri or sashimi ~	108
Bluefin tuna is a premium fish known for it's exceptional marbling and delicate texture that offers a rich and buttery taste. A must try ! (LIMITED AVAILABILITY)	
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* Sashimi • otoro, hotate, shiromi, maguro, salmon Nigiri • maguro, salmon, hamachi Signature rolls • ultimate spicy tuna, hamachi garlic, black peppered ahi • ahi poke	295
HOUSE MAKI ROLLS	
God of Fire Roll* Spicy tuna, cucumber, and jalapeno roll with maguro sashimi, habanero, tobiko, and spicy garlic aioli	21
Hamachi Garlic Roll* Shrimp tempura and avocado roll with hamachi, kabayaki sauce, garlic aioli, and ao nori	HALF 12 FULL 22
Ultimate Spicy Tuna Roll* Shrimp tempura, spicy tuna, and avocado roll with unagi, kabayaki sauce, spicy aioli, and red tobiko	25
Emperor* (NO RICE) Tuna, salmon, shrimp, avocado, crab roll panko fried with crispy sweet onion, kabayaki sauce, spicy aioli, and tobiko	21
Stuffed Jalapeno* Flash fried jalapeno stuffed with crab, spicy tuna, and avocado	20
Deluxe Rainbow* (NO RICE) Crab, spicy tuna, cucumber roll wrapped in gluten free edamame wrap with maguro, salmon, hamachi, and ponzu	22
Black Peppered Ahi* Spicy crab, cucumber, avocado, and kaiware with peppered ahi, sweet and spicy ponzu, and cilantro	HALF 12 FULL 21
Steak & Lobster Roll* Cucumber, lobster, and asparagus with seared ribeye, garlic aioli, chili, ponzu, kabayaki sauce, and ao nori	25
Double Happiness* (NO RICE) Tuna, salmon, scallop, squid, shrimp, crab, shiso, kaiware, wrapped in cucumber nori with garlic aioli, tobiko, and ponzu	25
Vegan Roll Avocado, asparagus, spring mix, tomato, and cucumber rolled in soy paper with ginger dressing	19
Crispy Eel Roll* Eel, crab, and avocado with salmon flash fried with bonito, kabayaki glaze, spicy aioli	26
Sake Bomb Roll* Spicy tuna and cucumber with salmon, wontons, and spicy aioli	20
Spicy Soft Shell Crab Roll* Soft shell crab, cucumber, avocado, and kaiware sprouts with spicy tuna, jalapeno, spicy crunch, kabayaki glaze, and spicy aioli	25
ALA CARTE	
	NIGIRI SASHIMI MAKI
Amaebi* - sweet shrimp	21 37
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* - takuan, shiso, kaiware, kabayaki glaze	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

DAILY • 11:30AM - 3PM

COMBO A \$27

Starter

Choice of : Miso Soup OR House Salad

Chef's Sashimi Appetizer

Tuna • Yellowtail • Salmon • Shiromi • Daily Catch

Chef's Sushi Appetizer

Tuna • Yellowtail • Salmon

1/2 Specialty Roll

Choice of : Hamachi Garlic OR Black Peppered Ahi

COMBO B \$30

Starter

Choice of : Miso Soup OR House Salad

Hot Dish

Choice of : Kobe Beef Sliders , Rack of Lamb (1pc),
Mahi Mahi Nanbanzuke

Chef's Sushi Appetizer

Tuna • Yellowtail • Salmon

1/2 Specialty Roll

Choice of : Hamachi Garlic OR Black Peppered Ahi

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MONDAY - FRIDAY

Happy Hour

4PM - 6PM

(EXCLUDING HOLIDAYS)

DRINKS

cocktails

Lychee Martini	8
Moscow Mule	11
Tokyo Sour	11
Espresso in Paradise	11
Ginger Old Fashioned	12

house sake

Nigori	
5oz	9
12oz	15

draft beer

Kirin	5
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house wine

Pinot Noir	7
Chardonnay	7
Jean Louis Brut Cuvee	7
DeChanceney Rose	7

sake bomb

	5
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bartender

	12
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whisky pick

HOT DISHES

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 DISHES

Tuna Tataki	9
Salmon Carpaccio	12
California Handroll	8
Spicy California Handroll	8
Salmon Handroll	8
Spicy Salmon Handroll	9
Spicy Tuna Handroll	9
Negi-Hama Handroll	9
Snow Crab California Handroll	11
Wafu Spicy Tuna Handroll	11
Oysters on the Half Shell	6pc for \$30

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