

# 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

<b>Tuna Tataki*</b> seared tuna, wakame-daikon salad, garlic aioli, and ponzu.	18
<b>Hamachi Carpaccio*</b> thinly sliced hamachi garnished with jalapeno, sweet miso, chili oil, pickled red onions, green onions, and ponzu.	19
<b>Salmon Carpaccio*</b> thinly sliced king salmon sashimi and pickled red onions with tobiko and a creamy ginger sauce.	17
<b>Seafood Sashimi Salad*</b> diced tuna, salmon, and yellowtail served with tomato and spring mix tossed with house dressing.	17
<b>Ahi Poke*</b> local Hawaiian tuna, sweet onion, and macadamia nuts marinated in Doraku's special poke sauce.	24
<b>Ahi Poke Nachos*</b> local Hawaiian tuna, wonton chips, avocado, white and green onion, and unagi sauce.	27
<b>Kushi Oysters on Half Shell*</b> served with wasabi cocktail and ceviche sauce	
1/2 Dozen	25
1 Dozen	50

# HOT VEGETABLES

<b>Edamame</b> with Hawaiian sea salt.	9
<b>Garlic Teriyaki Edamame</b> tossed with garlic teriyaki sauce.	10
<b>Sweet &amp; Spicy Edamame</b> tossed with sweet spicy miso.	10
<b>Brussel Sprouts</b> tossed with candied walnuts, serrano peppers, and pickled onions.	15
<b>Agedashi Tofu</b> lightly fried tofu with bonito flakes, green onions, ginger, and daikon, served with warm dashi.	11
<b>Japanese Eggplant</b> flash fried Asian eggplant with miso, sesame seeds, and garlic chips with a miso glaze.	11

# HOT MEAT + POULTRY

<b>A-5 Japanese Wagyu*</b> 5oz Japanese Miyazaki beef with oyster mushrooms, onions, ponzu, garlic, and hawaiian sea salt. served with a hot skillet !	75
<b>Wafu Ribeye &amp; Lobster Tail*</b> wafu garlic ribeye and lobster tail with butter.	60
<b>Rack of Lamb*</b> grilled lamb served with cilantro, jalapeno, ginger, garlic sauce, and mixed greens.	25
<b>Jidori Chicken Wakayama Style</b> grilled tender chicken thigh served with shiso and plum paste.	18
<b>Jidori Chicken Ginger Kara-age</b> crispy chicken topped with daikon, beets, kaiware, and sesame seeds tossed with a sweet chili soy sauce.	15
<b>Jidori Chicken Yakisoba</b> stir fry Japanese noodles with mixed vegetables.	22
<b>Jidori Chicken Teriyaki</b> tender boneless chicken thigh, glazed with teriyaki sauce and served over shredded cabbage.	20

# HOT FISH + SEAFOOD

<b>Spicy Garlic Prawns</b> flash fried served over greens with sweet chili soy and garlic aioli.	16
<b>Mahi Mahi Nanbanzuke</b> tempura fried and marinated in a yuzu chili ponzu. topped with cilantro, jalapeno, and red onion.	18
<b>Misoyaki Butterfish</b> bone in. black cod glazed and baked with yuzu miso served with grilled shishito peppers and sautéed spinach.	25
<b>Grilled Jumbo Calamari</b> grilled whole squid served with shichimi ponzu.	17
<b>Grilled Kama (LIMITED AVAILABILITY)</b> served with ponzu.	salmon 17 hamachi 27
<b>Shoyu Scallops &amp; Porkbelly</b> deep fried pork belly, scallops, house sauce, and Japanese pickles.	20

# DONBURI + SOUP

<b>Ahi Zuke Don*</b> marinated local Hawaiian tuna served over sushi rice.	17
<b>Chirashi Don*</b> assorted sashimi served over sushi rice.	25
<b>Uni &amp; Ikura Don*</b>	48
<b>Traditional Miso Soup</b>	5

# HAPPY ENDINGS

<b>Brownie Tempura</b> with fresh fruits and locally made Dave's vanilla ice cream.	16
<b>Scoop of Ice Cream</b> choice of vanilla, green tea, or kona coffee.	6

<b>Oyster Shooter*</b> <i>for the connoisseur.</i> fresh oyster served with uni, quail egg, scallion, ponzu, sesame oil, chili oil, and grated daikon.	10
<b>Tuna Avocado Salad*</b> tuna and avocado tossed in wasabi yuzu, topped with crispy wontons.	20
<b>Grilled Shrimp Salad</b> tossed in honey orange vinaigrette dressing.	16
<b>Spicy Tuna Crispy Rice*</b> deep fried sushi rice topped with spicy tuna, spicy aioli, and unagi sauce.	23
<b>Seafood Ceviche*</b> shrimp, scallop, hamachi, salmon, red onion, jalapeno, and cilantro on mixed greens.	32
<b>Tofu Poke</b> local tofu with avocado and red onions, tossed in Doraku's poke sauce.	14
<b>Sunomo with Snow Crab</b> cucumber salad with wakame and snow crab.	15
<b>Tsukemono</b> assorted pickle'd vegetables. great to pair with fish !	5
<b>Green Salad</b> with house made ginger dressing.	7
<b>Seaweed Salad</b>	6

<b>King Oyster Mushroom</b> grilled organic eringii mushrooms with spicy ponzu.	14
<b>Vegetable Tempura</b> seasonal vegetables served with tentsuyu sauce.	17
<b>Popcorn Cauliflower</b> lightly tempura battered, sautéed in a spicy chili sauce.	15
<b>Umami Fries</b> sweet potato with shichimi, garlic chips, oyster sauce, honey, and chili flakes.	12
<b>Charred Shishito Peppers</b> seasoned with yuzu sweet miso.	12
<b>Inaka Sweet Corn</b> sweet corn with shichimi, sweet miso, and garlic.	14

<b>Wagyu Beef Fried Rice*</b> prepared table side on a hot skillet with steak, vegetables, garlic butter and chili ponzu. +2 add Jidori chicken	22
<b>Pork Belly Yakisoba*</b> braised pork belly and egg with sautéed yakisoba noodles.	17
<b>Wafu Garlic Ribeye*</b> Ribeye served with sautéed mushrooms, beansprouts, and sweet onion with garlic ginger ponzu.	30
<b>Kurobuta Pork Gyoza*</b> served with ponzu.	12
<b>Kobe Style Sliders*</b> served with Okinawan sweet potato fries, ketchup, and honey wasabi sauce.	15
<b>Chicken Wings</b> six pieces tossed in house ponzu.	15
<b>Jidori Chicken Stir Fry</b> with mixed vegetables, house made tangy sauce, and sesame seeds.	18

<b>Pan Seared Salmon</b> with asparagus, king mushrooms, daikon, beets, and green onion, served with butter ponzu and lemon.	22
<b>Lobster Tempura</b> lobster and basil tempura fried, served with firecracker sauce.	20
<b>Jumpin' Shrimp</b> shrimp and basil tempura fried, served with firecracker sauce.	16
<b>Shrimp Tempura</b> tiger shrimp tempura fried, served with warm tentsuyu.	16
<b>Crustaceans Trio*</b> lobster tail, Alaskan king crab legs, and soft shell crab.	65
<b>Soft Shell Crab</b> served with ponzu.	18
<b>Maguro Natto Don*</b>	16
<b>Negitoro Don*</b>	18
<b>Ikura &amp; Maguro Yamakake Don*</b>	18
<b>Spicy Tuna Don*</b>	16

<b>Honey Toast</b> Japanese bread with flambe'd fruits, vanilla ice cream, honey, and chocolate drizzle.	21
<b>Mochi Ice Cream</b> gourmet ice cream wrapped in Japanese sweet rice confection.	10

# SUSHI + SASHIMI

<b>Ultimate Bluefin Trio*</b> akami, chutoro, otoro. Your choice of nigiri or sashimi ~	95
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 ! <b>(LIMITED AVAILABILITY)</b>	

<b>Sushi 8*</b> tuna, salmon, yellowtail, shrimp, kampachi, ika, ono, daily catch	32
<b>Sashimi 8*</b> tuna, salmon, yellowtail, daily catch	30
<b>Sushi + Sashimi*</b> nigiri - tuna, salmon, yellowtail, shrimp, ono, daily catch sashimi - tuna, salmon, daily catch	40
<b>Sushi + Sashimi Deluxe*</b> nigiri - tuna, salmon, yellowtail, shrimp, daily catch, uni, ono, unagi sashimi - tuna, salmon, yellowtail, daily catch	50
<b>Sashimi Deluxe*</b> shiromi, ono, tuna, salmon, yellowtail, chutoro	40
<b>Sushi Nigiri Deluxe*</b> uni, ikura, hotate, unagi, tuna, salmon, yellowtail, shrimp, ika, kampachi, ono, daily catch	48
<b>Sapphire*</b> sashimi - tuna, salmon yellowtail, ono, daily catch rolls - Ultimate Spicy Tuna, Hamachi Garlic, God of Fire Ahi poke, Tuna Tataki, Edamame	235

<b>Platinum*</b> nigiri - tuna, salmon, yellowtail rolls - Ultimate Spicy Tuna, Hamachi Garlic, Black Peppered Ahi Ahi poke	280
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# HOUSE MAKI ROLLS

<b>God of Fire Roll*</b> spicy tuna roll with cucumber and jalapeno topped with tuna sashimi, habanero tobiko and spicy garlic aioli.	21
<b>Hamachi Garlic Roll*</b> shrimp tempura and avocado topped with hamachi, finished with kabayaki, garlic aioli, and ao nori.	HALF 12   FULL 22
<b>Ultimate Spicy Tuna Roll*</b> shrimp tempura, spicy tuna, and avocado topped with unagi, finished with kabayaki, spicy aioli, and red tobiko.	22

<b>Emperor* (NO RICE)</b> tuna, salmon, shrimp, avocado, crab and panko fried, topped with crispy sweet onion, ponzu, kabayaki sauce, spicy aioli, and tobiko.	20
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<b>Stuffed Jalapeno*</b> flash fried jalapeno stuffed with crab, spicy tuna, and avocado.	21
<b>Deluxe Rainbow* (NO RICE)</b> crab, spicy tuna, cucumber, topped with tuna, salmon, yellowtail with ponzu	22

<b>Black Peppered Ahi*</b> spicy crab, cucumber, avocado, kaiware topped with peppered ahi, sweet and spicy ponzu and cilantro	HALF 12   FULL 21
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<b>Steak &amp; Shrimp Roll*</b> cucumber, shrimp, and asparagus topped with seared ribeye, garlic aioli, chili sauce, ponzu, kabayaki sauce and ao nori	23
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<b>Double Happiness* (NO RICE)</b> tuna, salmon, scallop, squid, shrimp, crab, shiso, kaiware, wrapped with cucumber nori, topped with garlic aioli, tobiko, and ponzu sauce.	21
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<b>Vegan Roll</b> avocado, asparagus, spring mix, tomato, and cucumber rolled in green soy paper served with a side of ginger dressing.	19
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<b>Crispy Eel Roll*</b> eel, crab, and avocado topped with salmon, bonito, kabayaki sauce, spicy aioli, flash fried.	21
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<b>Sake Bomb Roll*</b> spicy tuna and cucumber topped with salmon, wontons, and spicy aioli.	20
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<b>Spicy Soft Shell Crab Roll*</b> soft shell crab, cucumber, avocado and kaiwari topped with spicy tuna, jalapeno, spicy crunch, unagi sauce, and spicy aioli.	25
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# ALA CARTE

	NIGIRI	SASHIMI	MAKI
<b>Amaebi*</b> - sweet shrimp	21	37	
<b>Avocado California Chutoro*</b> - light fatty tuna	19	34	
<b>Cucumber Ebi*</b> - black tiger shrimp	11	19	
<b>Hamachi*</b> - yellowtail	13	21	15
<b>Hotate*</b> - Japanese scallop	14	25	
<b>Ika*</b> - squid	13	21	
<b>Ikura*</b> - salmon roe	13		
<b>King Salmon*</b> - New Zealand	13	21	14
<b>Maguro*</b> - bigeye tuna	13	21	13
<b>Masago*</b> - smelt fish roe	11		
<b>Nairagi*</b> - Hawaiian marlin	12	20	
<b>Natto Deluxe</b>			13
<b>Negihama*</b> - yellowtail with scallion	15		13
<b>Negitoro*</b> - fatty tuna with scallion	15		13
<b>Ono*</b> - wahoo	13	21	
<b>Otoro*</b> - fatty tuna	26	48	
<b>Salmon Jalapeno*</b>			15
<b>Shiromi*</b> - seasonal white fish	13	21	
<b>Snow Crab California*</b>			14
<b>Spicy Salmon Avocado*</b>			14
<b>Spicy Tuna*</b>			15
<b>Tako*</b> - Pacific octopus	13	21	
<b>Tamago</b> - sweet Japanese egg	13		
<b>Tobiko*</b> - flying fish roe	11		
<b>Unagi*</b> - fresh water eel	13	21	16
<b>Uni*</b> - sea urchin	29	49	
<b>Wafu Spicy Tuna*</b> - takuan, shiso, kaiware, kabayaki glaze			15
<b>Zuke Maguro*</b> - 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

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

## AOKI GROUP REWARDS EAT, DRINK, & EARN!

Available on App Store  
and Google Home



- \* 5% cash back, redeemable on your next visit
- \* Earn Status (Bronze, Silver, Gold, Emerald)
- \* Exclusive members only privileges
- \* Easy takeout orders from app.

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## WAIKIKI HAPPY HOUR

Monday to Friday 4 - 6PM

<b>Cocktails</b>		<b>Wine</b>	
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		
<b>House Sake</b> <b>(Sho Chiku Bai Nigori)</b>		<b>Draft Beer</b>	5
5oz	9	Kirin Ichiban	
12oz	15		
<b>Sake Bomb</b>	5		
<b>Bartenders Whisky Pick</b>	12		
<b>Oysters on the Half Shell</b> NEW!			
6 for \$20   12 for \$30			
<b>HOT</b>			
<b>Edamame</b>			5
<b>Agedashi Tofu</b>			7
<b>Japanese Eggplant</b>			7
<b>Shishito Peppers</b>			7
<b>Inaka Sweet Corn</b>			7
<b>Jumpin' Shrimp</b>			9
<b>Chicken Karaage</b>			9
<b>Chicken Yakitori</b>			12
<b>Beef Yakitori</b>			13
<b>COLD</b>			
<b>Tuna Tataki</b>			9
<b>Salmon Carpaccio</b>			12
<b>California Hand Roll</b>			8
<b>Spicy California Hand Roll</b>			8
<b>Salmon Handroll</b>			8
<b>Spicy Salmon Hand Roll</b>			9
<b>Spicy Tuna Hand Roll</b>			9
<b>Negi Hama Hand Roll</b>			9
<b>Snow Crab Cali Hand Roll</b>			11
<b>Wafu Spicy Tuna Hand Roll</b>			11

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