

IZAKAYA

COLD DISHES

Ahi Tataki* seared tuna, wakame-daikon salad, garlic aioli and ponzu sauce	15
Albacore Tataki seared albacore, shredded daikon w/ sweet white onion salad, yuzu aioli and ponzu sesame sauce oil, jalapeno, fresh grated ginger	15
Hamachi Carpaccio* thinly sliced hamachi garnished with jalapeno, sweet miso, chili oil, red onions, green onions, and ponzu	14
Salmon Carpaccio* thinly sliced king salmon sashimi, red onions, garnished with a creamy ginger sauce and tobiko	12
Spicy Tuna Crispy Rice* deep fried sushi rice, topped with spicy tuna, spicy aioli, unagi sauce	14
Shooter your choice of hotate, uni, ikura, otoro, oyster or pork belly and ali'i mushroom	7 5 FOR 30
Beef Tataki* seared beef with red onions, ponzu, garlic chips	9
Tofu Poke firm local pressed tofu with avocado, red onions, tossed in Doraku poke sauce	10

HOT VEGETABLES

Edamame with Hawaiian sea salt	7
Garlic Teriyaki Edamame seared and tossed with garlic teriyaki sauce	8
Sweet & Spicy Edamame seared and tossed with sweet spicy miso	8
King Oyster Mushroom grilled organic eringii mushrooms, with spicy ponzu	12
Crispy Brussels Sprouts tossed with candied walnuts, serrano peppers, and pickled onions	14
Charred Shishito Peppers grilled with garlic butter	8

HOT MEAT + POULTRY

A-5 Japanese Wagyu* 5oz highest quality Japanese Miyazaki beef served with wasabi mashed potatoes and aspaagus	65
Wafu Garlic Ribeye* grilled and served with garlic ginger ponzu sauce, accompanied by sauteed mushrooms, beansprouts, and sweet onion	25
Kobe Style Sliders served with umami fries, honey wasabi, ketchup	13
Steak & Shishito Yakitori diced ribeye on skewer with housemade teriyaki. topped with garlic chips	10
Jidori Chicken & Scallion Yakitori jidori chicken grilled with miso soy paste on skewer. topped with scallion	14
Inaka Yakisoba sauteed yakisoba noodles, garlic chips, shichimi	16 20
Teppanyaki Beef Tongue Japanese delicacy, ponzu, chili oil, ginger, garlic, served on hot skillet	20
Jidori Chicken Teriyaki tender boneless jidori chicken glazed with teriyaki sauce and served over shredded cabbage	18

HOT FISH + SEAFOOD

Spicy Garlic Prawns flash fried served over greens with sweet chili soy and garlic aioli	13
Mahi Mahi Nanbanzuke crispy tempura fried mahi mahi marinated in a yuzu chili ponzu. topped with cilantro, jalapeno, and red onion	15
Misoyaki Butterfish black cod glazed and baked with yuzu miso served with grilled shishito peppers, sesame seeds	20
Grilled Ikayaki whole squid, served with spicy ponzu	15
Grilled Saba Shioyaki marinated Japanese mackerel broiled and grilled	14
Asari Clam Sakamushi live clam steamed with sake, mirin, and butter with ginger	15

DONBURI + SOUP

Maguro Natto Don* local big eye tuna with natto served over sushi rice	18
Chirashi Don* assorted sashimi served over sushi rice	22
Ikura & Maguro Yamakake Don* salmon roe and tuna with grated yamaimo, served over sushi rice	18
Inaka Ochazuke Japanese style porridge with salmon and ume. served with dashi	8

HAPPY ENDING DESSERTS

Brownie Tempura homemade brownie with fresh fruits and Tahitian vanilla ice cream	12
Ice Cream Tempura green tea or vanilla ice cream wrapped in Japanese bread, flash fried. garnished with caramel sauce and fresh fruits	14
Honey Toast stacked with flambe fruits and vanilla ice cream with honey and chocolate	18

Ahi Poke* local hawaiian tuna, sweet onion, marinated in Doraku's special poke sauce	16
New Style Hamachi Sashimi* <i>for the connoisseur.</i> hamachi with grated daikon served with habanero masago, mesclun greens and ponzu	12
Kushi Oysters on Half Shell* served with wasabi cocktail sauce and ceviche sauce	24 42
Oyster Shooter w/ Uni & Quail Egg* <i>for the connoisseur.</i> fresh oysters served with uni, quail egg, scallion, ponzu, sesame oil, chili oil, and spicy grated daikon	8
Green Salad	5
Sunomono	4
Seaweed Salad	5
Tsukemono	5

Vegetable Tempura seasonal vegetables lightly battered and tempura fried, served with tentsuyu sauce	14
Jumpin' Cauliflower lightly tempura battered pan sauteed in a spicy chili sauce	9
Eggplant Miso flash fried Asian eggplant with miso and garlic chips	9
Agedashi Tofu lightly fried soft tofu with bonito flakes, green onions, ginger, daikon, served with dashi	10
Umami Fries sweet shichimi dust and ketchup	8
Inaka Sweet Corn grilled with creamy yuzu-queso, shichimi	10

now featuring
JIDORI CHICKEN

Jidori Chicken is an all natural and free range chicken which are fed natural grains. A hybrid breed from a Rhode Island and Japanese chicken that is tender and juicy. Considered the Kobe Beef of poultry which is so fresh, you can enjoy as sashimi!



Wagyu Beef Fried Rice* fried rice prepared on hot skillet with steak, vegetables, garlic butter and chili ponzu +4 shrimp // substitute for jidori chicken +6	20
Rack of Lamb* marinated in garlic, rosemary and thyme and lightly encrusted with panko and served over wasabi mashed potatoes	18
Jidori Chicken Ginger Kara-Age crispy jidori chicken, topped with daikon, beets, kaiware, and sesame seeds, served with a sweet chili soy sauce	12

Pan Seared Salmon seared, served with asparagus and king mushrooms topped with lemon butter ponzu sauce, daikon, beets, green onion	15
Lobster Tempura lobster and basil tempura fried, served with firecracker sauce	18
Jumpin' Shrimp shrimp and basil tempura fried, served with firecracker sauce	13
Jumbo Shrimp Tempura tiger shrimp tempura fried, served with tentsuyu	14
Shoyu Scallop & Pork Belly braised pork belly, roasted beets, brussels sprouts, balsamic vinaigrette	19
Soft Shell Crab	12
Grilled Kama (LIMITED AVAILABILITY) served with ponzu	10 16

Negitoro Don*	18
Ahi Zuke Don*	15
Spicy Tuna Don*	15
Uni & Ikura Don*	25
Unagi Don*	19
Traditional Miso Soup	4

Fried Ube Mochi housemade ube mochi with ube filling, served with vanilla ice cream and condensed milk	15
Bluetree Affogato Caffe green tea ice cream drowned in our French Pressed Bluetree coffee blend	12
French Press Caffe table side French Press coffee service with our Bluetree Cafe blend	8

SUSHI

SUSHI + SASHIMI

Ultimate Bluefin Trio* akami, chutoro, otoro (choice of nigiri or sashimi)	88
Bluefin tuna is a premium fish known for its high fat content, beautiful marbling, and tender texture you must experience.	
Pairs perfectly with a bottle of our Aoki Junmai Ginjo sake, <i>special is available only when ordered together.</i>	+12
(LIMITED AVAILABILITY)	

Sushi 8* tuna, salmon, yellowtail, shrimp, kampachi, ika, ono, Daily Catch	25
Sashimi 8* tuna, salmon, yellowtail, Daily Catch	23
Sushi + Sashimi* nigiri - tuna, salmon, yellowtail, shrimp, ono, Daily Catch sashimi - tuna, salmon, Daily Catch	35
Sushi + Sashimi Deluxe* nigiri - tuna, salmon, yellowtail, shrimp, daily catch, uni, ono, unagi sashimi - tuna, salmon, yellowtail, daily catch	46
Sashimi Deluxe* shiromi, ono, tuna, salmon, yellowtail, chutoro	35
Sushi Nigiri Deluxe* uni, ikura, hotate, unagi, tuna, salmon, yellowtail, shrimp, ika, kampachi, ono, daily catch	43
Sapphire* sashimi - tuna, salmon yellowtail, ono, Daily Catch rolls - Ultimate Spicy Tuna, Hamachi Garlic, God of Fire Doraku favorites - Ahi poke, Tuna Tataki, Edamame	200
Platinum* sashimi - otoro, hotate, kampachi, tuna, salmon nigiri - tuna, salmon, yellowtail rolls - Ultimate Spicy Tuna, Hamachi Garlic, Black Peppered Ahi Doraku favorites - Ahi poke	250

HOUSE MAKI ROLLS

God of Fire Roll* spicy tuna roll with cucumber and jalapeno topped with tuna sashimi, habanero tobiko and spicy garlic aioli	18
Hamachi Garlic Roll* shrimp tempura and avocado topped with hamachi, finished with kabayaki, garlic aioli, and ao nori	HALF 10 FULL 18
Ultimate Spicy Tuna Roll* shrimp tempura, spicy tuna, and avocado topped with unagi, finished with kabayaki, spicy aioli, and red tobiko	18
Firecracker Roll* hamachi, avocado, cucumber topped with hamachi, spicy aioli, tempura flakes, chili sauce	18
Black Peppered Ahi* spicy crab, cucumber, avocado, kaiware topped with peppered ahi, sweet and spicy ponzu and cilantro	HALF 10 FULL 18
Steak & Lobster Roll* avocado, lobster, and asparagus topped with seared ribeye, garlic aioli, kabayaki sauce and ao nori	20
Vegan Roll avocado, asparagus, spring mix, tomato, and cucumber rolled in green soy paper served with a side of ginger dressing	16
Double Happiness* (NO RICE) tuna, salmon, scallop, squid, shrimp, crab, shiso, kaiware, wrapped with cucumber nori, topped with garlic aioli, tobiko and ponzu sauce	18
Emperor* (NO RICE) tuna, salmon, shrimp, avocado, crab and panko fried, topped with crispy sweet onion, unagi sauce, spicy aioli, and tobiko	17
Crispy Eel Roll* eel, crab, and avocado topped with salmon, bonito, kabayaki sauce spicy aioli	18
Doraku Salmon* garlic aioli seared salmon, blanched asparagus, avocado, shrimp tempura, lemon slices, kabayaki, tobiko, green onion, tograshi	20
Natto Deluxe* natto, kabayaki, takuwan, shiso	9

ALA CARTE	NIGIRI SASHIMI MAKI	
Albacore	9	
Amaebi* - sweet shrimp	18	36
Avocado California		8 9
Chutoro* - light fatty tuna	16	32
Cucumber		6
Ebi* - black tiger shrimp	12	24
Hamachi* - yellowtail	10	20
Hotate* - Japanese scallop	11	22
Ika* - squid	10	20
Ikura* - salmon roe	10	
Kampachi* - Hawaiian amber jack	10	20
King Salmon* - New Zealand	10	20
Kinmedai* - golden eye Japanese snapper	12	22
Maguro* - bigeye tuna	10	20
Masago* - smelt fish roe	8	
Nairagi* - Hawaiian marlin	9	18
Negi Hama* - yellowtail with scallion	12	24
Negitoro* - fatty tuna with scallion	12	
Ono* - wahoo	10	20
Otoro* - fatty tuna	22	44
Salmon Jalapeno		11
Shima Aji - Japanese stripe jack	10	18
Spicy Tuna		11
Tako* - Pacific octopus	10	20
Tamago - sweet Japanese egg	10	14
Tobiko* - flying fish roe	8	
Unagi* - fresh water eel	10	20
Uni* - sea urchin	20	40
Wafu Spicy Tuna		11
Zuke Maguro* - marinated tuna	12	19

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

CRAFT COCKTAILS

GINGER OLD FASHIONED	17
featuring our Aoki Maker's Mark #2, house crafted ginger syrup, and Angoustura bitters	
AOKI MANHATTAN	17
featuring Joseph Magnus, Antica sweet vermouht, and chocolate bitters	
TOKYO SOUR	15
Old Grandad bourbon, freshly muddled pineapples, yuzu, and lemon	
BUTTERFLY SAKETINI	15
house infused butterfly pea flower Roku gin, Aoki sake, orgeat*, elderflower liquor, fresh lime, and yukari rim	
LYCHEE MARTINI	15
refreshing sultry Doraku classic martini with Tito's and lychee puree	
SMOKY NEGRONI	17
Xicaru Mezcal, Antica sweet vermouht, Campari, and fresh orange	

YAMAHA SIDECAR	15
Cointreau, De Luze VS, house crafted yuzu syrup, and demerara sugar rim	
DORAKU MULE	15
Tito's, fresh lime, ginger syrup, and fresh ginger	
SUNSET MOJITO	15
Kuleana Huihui rum, house crafted ginger syrup, fresh mint, fresh shiso, and fresh lime	
ROYAL MARGARITA	15
featuring our Aoki Maestro Dobel Diamante, triple sec, orange and lime juice, and Grand Mariner	
BLOOD ORANGE SPARKLER	15
Solemo liqueur, blood orange syrup, blood oranges	
AOKI TAI	15
featuring locally made Kuleana Nanea rum, Orange Curacao, house crafted Falernum*, and Kraken dark rum float	

FLIGHTS

AOKI BOURBON	33
Maker's Mark Yellowstone Knob Creek	
AOKI SCOTCH	35
Dalmore 14 Craigellachie 17 Caol Ila 12yr	
SAKE TRIO	38
Aoki Junmai Ginjo Dassai 45 Kubota Manju	

CLASSIC JAPANESE	40
Yamazaki 12 Ichiro's Malt Nikka FTB	
SUNTORY SERIES	55
Hibiki Harmony Yamazaki 12 Hakushu 12	
CLASE AZUL	85
Plata Blanco Reposado Gold Anejo	

our flights are curated by our spirits specialist for both beginners and connoisseurs

BOURBON

1792 Full Proof	18
1792 12yr	22
Blanton's Black	34
Blanton's	38
Bradshaw	14
E.H Taylor Small Batch	15
Eagle Rare 10yr	20
Elijah Craig 12yr Barrel Proof	18
Elijah Craig Toasted Barrel	16
Elmer T. Lee	28
Henry Mckenna 10yr	14
Joseph Magnus Cigar Blend	42
Joseph Magnus Murray Hill Club	32
Joseph Magnus Straight	18
Kentucky Owl	22
Larceny Barrel Proof	28
Legent	14
Maker's Mark	10
Rare Breed Barrel Proof	14
Smoke Wagon	14
Smoke Wagon Small Batch	18
Weller 12yr	34
Weller Antique	26
Weller Special Reserve	16
Willet Small Batch	16
Whistle Pig Boss Hog	85
Woodinville	10
Woodford Reserve	14

JAPANESE WHISKY

Akashi	14
Hakushu 12yr	26
Hakushu 18yr	55
Hibiki 21yr	75
Hibiki Harmony	19
Hibiki Master's Select	36
Ichiro's Malt & Grain	18
Ichiro's Malt Chichibu	45
Kaiyo Cask Strength	18
Kaiyo Mizunara	17
Kavalan Solist *Taiwanese*	38
Kikori	14
Mars Iwai Komagatake	24
Mars Iwai Traditon	15
Nikka 17yr	58
Nikka 21yr	75
Nikka From the Barrel	20
Nikka Grain	15
Nikka Malt	18
Nikka Miyagikyo	20
Nikka Taketsuru	18
Nikka Yoichi	20
Ohishi Sherry	16
Ohishi Tokubetsu Reserve	45
Suntory Toki	14
Yamazaki 12yr	26
Yamazaki 18yr	75

AOKI SINGLE BARREL SELECT

Buffalo Trace #2	12
*Caol Ila 12yr	20
*Craigellachie 17yr	20
*Dalmore 14yr	20
Elijah Craig 9.5yr	14
Four Roses 10yr	18
*High West Rye	13
Knob Creek Bourbon 15yr	16
*Knob Creek Rye 7.5yr	16
Larceny 8yr	14
*Ledaig 18yr	25
*Maker's Mark #2	17
Old Forester Full Proof	20
Russel's Reserve 7.5yr	16
*Whistle Pig Rye 10yr	18
Woodford Double Oak Reserve	15
*Yellowstone	14
<i>*select bottles are available for takeout</i>	

RYE

Angel's Envy Rye	17
Whistle Pig Rye 10yr	14
Willet Rye 4yr	18
Woodinville Rye	10

SCOTCH

BenRiach 10yr	12
Berry Bros & Rudd	16
Deanston	18
Finlaggan	14
Glen Grant 15yr	12
Glenfiddich 12yr	12
Johnnie Walker Black	11
Johnnie Walker Blue	39
Johnnie Walker Gold	16
Johnnie Walker Green	16
Lagavulin 16yr	22
Macallan 12yr	16
Macallan 18yr	48
Macallan Harmony Collection	42
Mortlach 19yr	35
Old Particular 18yr	18
Talisker Storm	14
Tullibardine	15

TEQUILA

Aoki Collection Patron Reposado	18
Aoki Collection Maestro Dobel Diamante	14
Clase Azul Gold Anejo 8yr	85
Clase Azul Durango Mezcal	70
Clase Azul Plata Blanco	38
Claze Azul Reposado 8 Months	45
Clase Azul Ultra 14yr	185
El Tesoro Reposado	16
Don Julio 1942	25
Don Julio Blanco	11
Herradura Reposado	12
Herradura Anejo	14

WHITE WINE

CHARDONNAY	<i>Glass Btl</i>
La Crema, Sonoma Coast	13 48
Dutton Goldfield, Russian River	15 58
Sequoia Grove, Napa Valley	44
SAUVIGNON BLANC	<i>Glass Btl</i>
Echo Bay, New Zealand	13 48
PINOT GRIGIO	<i>Glass Btl</i>
Placido, Italy	10 38
Folonari, Veneto	11 42
RIESLING	<i>Glass Btl</i>
North by Northwest, Columbia Valley	10 40
A to Z, Oregon	11 42

RED WINE

PINOT NOIR	<i>Glass Btl</i>
Carmel Road, Monterey	10 48
Kessler Haak, Sta. Rita Hills	15 57
Penner-Ash, Willamette Valley	78
MERLOT	<i>Glass Btl</i>
Sycamore Lane, California	11 42
Duckhorn, Napa Valley	20 80
CABERNET SAUVIGNON	<i>Glass Btl</i>
Joel Gott, Napa Valley	11 44
Charles Krug, Napa Valley	13 48
Caymus 1L, Napa Valley	160
BLEND	<i>Glass Btl</i>
North by Northwest, Columbia Valley	10 40
Dominus, Napa Valley	425
Opus One 2012, Napa Valley	430

SPARKLING

CHAMPAGNE	<i>Glass Btl</i>
Veuve Clicquot, France	140
Cristal Champagne, France	300
SPARKLING WINE	<i>Glass Btl</i>
Decoy by Duckhorn, California	11 44
ROSE	<i>Glass Btl</i>
Sabine, France	10 42
The Pale by Sacha Lichine, France	11 44

BEER

DRAFT BEER

Kirin Ichiban	7
Heineken	9
Red Zeppelin IPA	9
Seasonal Draft	9
Honolulu Beerworks	9

BOTTLED BEER

Sapporo (20oz)	12
Kirin Light (20oz)	12
Orion (21oz)	12
Asahi (12oz)	7
Bud Light (16oz)	7
Heineken Light (20oz)	12
Dead Guy Rouge Ale (12oz)	8

SAKE

	<i>5oz</i>	<i>12oz</i>	<i>Btl</i>
Aoki Junmai Ginjo NAMA ZUME	10		26
Dassai 45	17	41	79
Koshu Masamune (HOT)	12	22	
Kubota Manju	35	70	160
Sho Chiku Bai (NIGORI)	15	20	
Ozeki (NIGORI)	15		30

NON-ALCOHOLIC

Lychee Green Tea	5
Yuzu Lemonade	5
Housemade Ginger Ale	5
Housemade Lemonade	5
Hawaiian Volcanic (Still/Sparkling)	8
Soft Drinks & Juices	4
Red Bull	5
Coconut Water	5
Green, Oolong, Matcha Tea	4
Hot Green Tea (Genmaicha)	5