



# AOKI GROUP REWARDS

## Eat, Drink, & Earn

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

## Become a Member

**Download the Aoki Group Rewards App to Recieve Your Welcome Gift Today!**



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# IZAKAYA

## COLD DISHES

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

## HOT VEGETABLES

<b>Edamame</b> with Hawaiian sea salt	7
<b>Garlic Teriyaki Edamame</b> seared and tossed with garlic teriyaki sauce	8
<b>Sweet &amp; Spicy Edamame</b> seared and tossed with sweet spicy miso	8
<b>King Oyster Mushroom</b> grilled organic eringii mushrooms, with spicy ponzu	12
<b>Crispy Brussels Sprouts</b> tossed with candied walnuts, serrano peppers, and pickled onions	14
<b>Charred Shishito Peppers</b> grilled with garlic butter	8
<b>Vegetable Tempura</b> seasonal vegetables lightly battered and tempura fried, served with tentsuyu sauce	14
<b>Jumpin' Cauliflower</b> lightly tempura battered pan sauteed in a spicy chili sauce	9

## HOT MEAT + POULTRY

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

## HOT FISH + SEAFOOD

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

## DONBURI + SOUP

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

## HAPPY ENDING DESSERTS

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

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

*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!



<b>Eggplant Miso</b> flash fried Asian eggplant with miso and garlic chips	9
<b>Agedashi Tofu</b> lightly fried soft tofu with bonito flakes, green onions, ginger, daikon, served with dashi	10
<b>Umami Fries</b> sweet shichimi dust and ketchup	8
<b>Inaka Sweet Corn</b> grilled with creamy yuzu-queso, shichimi	10

<b>Jidori Chicken Teriyaki</b> tender boneless jidori chicken glazed with teriyaki sauce and served over shredded cabbage	18
<b>Wagyu Beef Fried Rice*</b> fried rice prepared on hot skillet with steak, vegetables, garlic butter and chili ponzu +4 shrimp // substitute for jidori chicken +6	20
<b>Rack of Lamb*</b> marinated in garlic, rosemary and thyme and lightly encrusted with panko and served over wasabi mashed potatoes	18
<b>Jidori Chicken Ginger Kara-Age</b> crispy jidori chicken, topped with daikon, beets, kaiware, and sesame seeds, served with a sweet chili soy sauce	12
<b>Garlic Chili Wings</b> deep fried wings tossed in house made sweet shoyu sauce, gamish with serrano peppers and pickled onions	10
<b>Niku Maki Trio</b> thinly sliced ribeye marinate in ponzu with scallions, seared ribeye with garlic aioli and onions, ribeye and ebi w/ asparagus and avo	15

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

<b>Negitoro Don*</b>	18
<b>Ahi Zuke Don*</b>	15
<b>Spicy Tuna Don*</b>	15
<b>Uni &amp; Ikura Don*</b>	25
<b>Unagi Don*</b>	19
<b>Traditional Miso Soup</b>	4

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

# SUSHI

## SUSHI + SASHIMI

<b>Ultimate Bluefin Trio*</b> 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
<b>(LIMITED AVAILABILITY)</b>	

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

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

## ALA CARTE

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



## LUNCH BENTO BOX

11:30am - 3pm

<b>COMBO A</b>	25	<b>COMBO B</b>	28
<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	

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## HAPPY HOUR

MONDAY - FRIDAY: 4:00 pm - 6:00 pm

<b>Well Drinks</b>	7	<b>Cocktails</b>	7
Tito's, Jose Cuervo, Sailor Jerry, Jameson, Fireball		Lychee Martini, Cucumber Cooler, Hibiscus, Momotaro Lemonade	
<b>Mules</b>	8	<b>Top Shelf</b>	9
Doraku, Kentucky, Momo		Jose Classic Margarita	
<b>House Wine</b> (RED OR WHITE)		<b>House Sake</b> (COLD, HOT, NIGORI)	
6oz	6	5oz	8
9oz	8	12oz	15
<b>Daily Bartender's</b> <b>Pick</b>		<b>Draft Beers</b>	
Sparkling Wine	9	Kirin Ichiban	6
Neat Whisky	9	Local Beers	8
<b>Sake Bomb</b> (5 FOR \$30)	7	Heineken	8

## HOT

<b>Edamame</b>	4
<b>Agedashi Tofu</b>	6
<b>Eggplant Miso</b>	6
<b>King Oyster Mushrooms</b>	6
<b>Shishito Peppers</b>	6
<b>Garlic Chili Wings</b>	7
<b>Inaka Ochazuke</b>	7
<b>Steak &amp; Shishito Yakitori</b>	8
<b>Jumpin' Shrimp</b>	8
<b>Asari Sakamushi</b>	10
<b>Ikayaki</b>	10
<b>Spicy Garlic Prawns</b>	10
<b>Grilled Saba</b>	10

## COLD

<b>Seaweed Salad</b>	4
<b>Sunomono</b>	4
<b>Tsukemono</b>	4
<b>California Roll</b>	6
<b>Spicy Tuna Roll</b>	6
<b>Spicy Salmon Roll</b>	6
<b>Shrimp Tempura Roll</b>	6
<b>Tofu Poke</b>	6
<b>Ahi Poke</b>	7
<b>Beef Tataki</b>	7
<b>Salmon Carpaccio</b>	7
<b>Shooters</b> (Oyster, Hotate, Uni, Ikura, Ali'i Mushroom & Pork Belly, or Otoro)	6

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