

AOKI GROUP REWARDS

- 5% cash back, redeemable on your next visit
- Earn Status (Bronze, Silver, Gold, Emerald)
- Exclusive members only privileges

Download the AOKI Group Rewards App to receive
your welcome gift today!



INDO THURSDAYS

@1938 INDOCHINE | 4PM - 11PM

- Half off all wines by the gls (member exclusive)
- Industry night, highball special & live music

HAPPY HOUR

@DORAKU WAIKIKI | (MON - FRI) 4PM - 5PM

OYSTERS & BUBBLES

@HERRINGBONE | 4PM - 6PM

WHISKY WEDNESDAYS

@DORAKU KAKA'AKO

DOUBLE POINT WEDNESDAYS

@1938 INDOCHINE

WARD FARMERS MARKET

@BLUETREE | SATURDAY 8AM - 12PM

LATE NIGHT HAPPY HOUR

@DORAKU KAKA'AKO | (MON - FRI) 9PM - CL

NEW WEEKLY SPECIALS

IZAKAYA

COLD DISHES

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| 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 all'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 |
| Niku Maki Trio thinly sliced ribeye marinade in ponzu with scallions, seared ribeye with garlic aioli and onions, ribeye and ebi w/ asparagus and avo | 15 |

HOT VEGETABLES

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| 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 |
| 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 |

HOT MEAT + POULTRY

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| 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 |
| Teppanyaki Beef Tongue Japanese delicacy, ponzu, chili oil, ginger, garlic, served on hot skillet | 20 |

HOT FISH + SEAFOOD

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| 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, springmix, sesame seeds | 20 |
| Grilled Ikayaki whole squid, served with spicy ponzu | 15 |
| Grilled Saba Shioyaki Japanese mackerel broiled and grilled | 14 |
| Asari Clam Sakamushi live clam steamed with sake, mirin, and butter with ginger | 15 |

DONBURI + SOUP

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| 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

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| 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 |

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| 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 |

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!



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| 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 |

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| Jidori Chicken Teriyaki tender boneless jidori chicken glazed with teriyaki sauce and served over shredded cabbage | 18 |
| 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 |
| Garlic Chili Wings deep fried wings tossed in house made sweet shoyu sauce, gamish with serrano peppers and pickled onions | 10 |

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| 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 |

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

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| 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* 88
akami, chutoro, otoro (choice of nigiri or sashimi)

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 +12 Ginjo sake, *special is available only when ordered together.*

(LIMITED AVAILABILITY)

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|--|-----|
| 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

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| 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* HALF 10 FULL 18 shrimp tempura and avocado topped with hamachi, finished with kabayaki, garlic aioli, and ao nori | 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* HALF 10 FULL 18 spicy crab, cucumber, avocado, kaiware topped with peppered ahi, sweet and spicy ponzu and cilantro | 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 |
| Wafu Spicy Tuna spicy tuna, kabayaki, takuwan, shiso | 11 |

ALA CARTE

| | NIGIRI | SASHIMI | MAKI |
|--|--------|---------|--------|
| 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 | 11 |
| 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 | 10 |
| Kinmedai* - golden eye Japanese snapper | 12 | 22 | |
| Maguro* - bigeye tuna | 10 | 20 | 9 |
| Masago* - smelt fish roe | 8 | | |
| Nairagi* - Hawaiian marlin | 9 | 18 | |
| Negi Hama* - yellowtail with scallion | 12 | | 9 |
| 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 | |
| Natto Deluxe* | | | 9 |
| 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.



LUNCH BENTO BOX

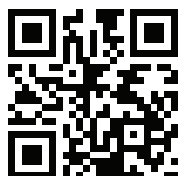
11:30am - 3pm

| | | | |
|---|----|---|----|
| COMBO A | 25 | COMBO B | 28 |
| 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 | |

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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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HAPPY HOUR

MONDAY - FRIDAY: 4:00 pm - 6:00 pm & 9:00 pm - CL

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

HOT

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

COLD

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

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