

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!

RECEIVE \$4 OFF ON OUR AOKI SAKE BOTTLE TODAY FOR OUR REWARD MEMBERS

Doraku

BLUETREE

RM. 38



Herringbone



INDO THURSDAYS

@1938 INDOCHINE | 4PM - 11PM

half off all wines by the gls (member exclusive), Live DJ & Industry Night

OYSTERS & BUBBLES

@HERRINGBONE | 4PM - 6PM

HAPPY HOUR

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

BLUE CHRISTMAS (THEMED BAR)

@BLUETREE | WEDNESDAYS 4PM - 10PM

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

Happy Holidays from AOKI GROUP!

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 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

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

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

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, 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

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

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!



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

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

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
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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)

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
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	10
Masago* - smelt fish roe	8		
Nairagi* - Hawaiian marlin	9	18	
Negi Hama* - yellowtail with scallion	12		12
Negitoro* - fatty tuna with scallion	12		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	10
Uni* - sea urchin	20	40	
Natto Deluxe*			10
Zuke Maguro* - marinated tuna	12	19	12

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