

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

HAPPY HOUR

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

OYSTERS & BUBBLES

@HERRINGBONE | 4PM - 6PM

DORAKU KAPOLEI IS NOW OPEN!

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

Tuna Tataki* seared tuna, wakame-daikon salad, garlic aioli and ponzu sauce	16
Hamachi Carpaccio* thinly sliced hamachi garnished with jalapeno, sweet miso, chili oil, red onions, green onions, and ponzu	17
Salmon Carpaccio* thinly sliced king salmon sashimi, red onions, garnished with a creamy ginger sauce and tobiko	14
Seafood Sashimi* diced tuna, salmon, yellowtail accompanied with mango, tomato, and spring mix tossed with Doraku dressing	16
Spicy Tuna Crispy Rice* deep fried sushi rice, topped with spicy tuna, spicy aioli, unagi sauce	15
Ahi Poke* local hawaiian tuna, sweet onion, and macadamia nuts marinated in Doraku's special poke sauce	18
Tofu Poke firm local pressed tofu with avocado, red onions, tossed in Doraku poke sauce	13
Green Salad	5

HOT VEGETABLES

Edamame with Hawaiian sea salt	6
Garlic Teriyaki Edamame seared and tossed with garlic teriyaki sauce	7
Sweet & Spicy Edamame seared and tossed with sweet spicy miso	7
King Oyster Mushroom grilled organic eringii mushrooms, with spicy ponzu	13
Brussels Sprouts tossed with candied walnuts, chillies, mint, and pickled onions	12
Charred Shishito Peppers seasoned with yuzu sweet miso	9
Inaka Sweet Corn sweet corn with shichimi, sweet miso, and garlic	13

HOT MEAT + POULTRY

A-5 Japanese Wagyu* 5oz highest quality Japanese Miyazaki beef served with wasabi mashed potatoes and aspaagus	75
Wafu Garlic Ribeye* grilled and served with garlic ginger ponzu sauce, accompanied by sauteed mushrooms, beansprouts, and sweet onion	28
Rack of Lamb* marinated in garlic, rosemary and thyme and lightly encrusted with panko and served over wasabi mashed potatoes	20
Jidori Chicken Wakayama Style grilled tender jidori chicken thigh, served with julienned shiso and plum paste	19
Jidori Chicken Ginger Kara-Age crispy jidori chicken, topped with daikon, beets, kaiware, and sesame seeds, served with a sweet chili soy sauce	15
Jidori Chicken Yakisoba stir fry Japanese noodles with mixed vegetables	22
Jidori Chicken Teriyaki tender boneless jidori chicken thigh glazed with teriyaki sauce and served over shredded cabbage	22

HOT FISH + SEAFOOD

Spicy Garlic Prawns flash fried served over greens with sweet chili soy and garlic aioli	16
Mahi Mahi Nanbanzuke crispy tempura fried mahi mahi marinated in a yuzu chili ponzu. topped with cilantro, jalapeno, and red onion	18
Misoyaki Butterfish black cod glazed and baked with yuzu miso served with grilled shishito peppers and sauteed spinach	19
Grilled Jumbo Calamari grilled whole squid, served with shichimi ponzu	15
Grilled Kama (LIMITED AVAILABILITY) served with ponzu	salmon 16 hamachi 25
Asari Clam Sakamushi live clam steamed with butter, garlic, onion, dashi, cilantro, and jalapeno	16
Pan Seared Salmon seared, served with asparagus and king mushrooms topped with lemon butter ponzu sauce, daikon, beets, green onion	19

DONBURI + SOUP

Ahi Zuke Don*	17
Chirashi Don* assorted sashimi served over sushi rice	23
Uni & Ikura Don*	28
Traditional Miso Soup	4
Asari Clam Miso Soup	8

HAPPY ENDING DESSERTS

Brownie Tempura homemade brownie with fresh fruits and Tahitian vanilla ice cream	14
Japanese Ice Cream green tea ice cream with azuki beans and fresh fruits	9

New Style Hamachi Sashimi* <i>for the connoisseur.</i> hamachi with grated yamaimo served with habanero masago, mesclun greens and spicy vinaigrette	15
Kushi Oysters on Half Shell* served with wasabi cocktail sauce and ceviche sauce	1/2 Dozen 26 1 Dozen 52
Oyster Shooter* <i>for the connoisseur.</i> fresh oysters served with uni, quail egg, scallion, ponzu, sesame oil, chili oil, and spicy grated daikon	10
Tuna Avocado Salad* tuna and avocado tossed in wasabi yuzu. topped with crispy wontons	16
Grilled Shrimp Salad tossed in honey orange vinaigrette dressing	15
Sunomono	4
Tsukemono	5
Seaweed Salad	5

Vegetable Tempura seasonal vegetables lightly battered and tempura fried, served with tentsuyu sauce	14
Popcorn Cauliflower lightly tempura battered pan sauteed in a spicy chili sauce	12
Eggplant Miso flash fried Asian eggplant with miso, sesame seeds, garlic chips	10
Agedashi Tofu lightly fried soft tofu with bonito flakes, green onions, ginger, daikon, served with dashi	9
Umami Fries shichimi, garlic chis, oyster sauce, honey, and chili	10
Jidori Chicken Stir Fry local and mixed vegetables, housemade sauce, sesame seeds	19

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 // +6 jidori chicken	20
Pork Belly Yakisoba braised pork belly with sauteed yakisoba noodles	14
Wafu Ribeye & Lobster Tail* our Wafu Garlic Ribeye accompanied with lobster tail with butter	60
Baby Back Ribs 4pc, housemade soy sauce marinade, Japanese pickles	18
Kobe Style Sliders served with okinawan sweet potato fries and honey wasabi sauce	13

Lobster Tempura lobster and basil tempura fried, served with firecracker sauce	20
Jumpin' Shrimp shrimp and basil tempura fried, served with firecracker sauce	14
Shrimp Tempura tiger shrimp tempura fried, served with tentsuyu	16
Crustaceans Trio* lobster tail, alaskan king crab legs, soft shell crab	64
Soft Shell Crab served with ponzu	17
Pork Belly Scallops deep fried pork belly, scallops, secret sauce, Japanese pickles	19

NEW!
Chef's Local Catch - Red Snapper MP
Hawaiian Red Snapper (Ehu) whole fish lightly tempura fried served with rice and ponzu

Maguro Natto Don*	16
Negitoro Don*	18
Ikura & Maguro Yamakake Don*	18
Spicy Tuna Don*	16

Honey Toast stacked with flambe fruits and vanilla ice cream with honey	18
Mochi Ice Cream gourmet ice cream wrapped in Japanese sweet rice confection	10

SUSHI + SASHIMI

NEW! Hawaiian Red Snapper Sashimi* daily catch, limited availability	MP
Sushi 8* tuna, salmon, yellowtail, shrimp, kampachi, ika, ono, Daily Catch	30
Sashimi 8* tuna, salmon, yellowtail, Daily Catch	28
Sushi + Sashimi* nigiri - tuna, salmon, yellowtail, shrimp, ono, Daily Catch sashimi - tuna, salmon, Daily Catch	38
Sushi + Sashimi Deluxe* nigiri - tuna, salmon, yellowtail, shrimp, daily catch, uni, ono, unagi sashimi - tuna, salmon, yellowtail, daily catch	48
Sashimi Deluxe* shiromi, ono, tuna, salmon, yellowtail, chutoro	38
Sushi Nigiri Deluxe* uni, ikura, hotate, unagi, tuna, salmon, yellowtail, shrimp, ika, kampachi, ono, daily catch	46
Sapphire* sashimi - tuna, salmon yellowtail, ono, Daily Catch rolls - Ultimate Spicy Tuna, Hamachi Garlic, God of Fire Doraku favorites - Ahi poke, Tuna Tataki, Edamame	235

Platinum* sashimi - otoro, hotate, kampachi, tuna, salmon nigiri - tuna, salmon, yellowtail rolls - Ultimate Spicy Tuna, Hamachi Garlic, Black Peppered Ahi Doraku favorites - Ahi poke	280
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DELUXE MAKI ROLLS

God of Fire Roll* spicy tuna roll with cucumber and jalapeno topped with tuna sashimi, habanero tobiko and spicy garlic aioli	20
Hamachi Garlic Roll* HALF 11 FULL 20 shrimp tempura and avocado topped with hamachi, finished with kabayaki, garlic aioli, and ao nori	
Ultimate Spicy Tuna Roll* shrimp tempura, spicy tuna, and avocado topped with unagi, finished with kabayaki, spicy aioli, and red tobiko	20
Emperor* (NO RICE) tuna, salmon, shrimp, avocado, crab and panko fried, topped with crispy sweet onion, unagi sauce, spicy aioli, and tobiko	19
Stuffed Jalapeno* flash fried jalapeno stuffed with crab, spicy tuna, and avocado	20
Deluxe Rainbow* (NO RICE) crab, spicy tuna, cucumber, topped with tuna, salmon, yellowtail with ponzu	21
Black Peppered Ahi* HALF 11 FULL 20 spicy crab, cucumber, avocado, kaiware topped with peppered ahi, sweet and spicy ponzu and cilantro	
Steak & Shrimp Roll* cucumber, shrimp, and asparagus topped with seared ribeye, garlic aioli, chili sauce, ponzu, kabayaki sauce and ao nori	22
Double Happiness* (NO RICE) tuna, salmon, scallop, squid, shrimp, crab, shiso, kaiware, wrapped with cucumber nori, topped with garlic aioli, tobiko and ponzu sauce	20
Vegan Roll avocado, asparagus, spring mix, tomato, and cucumber rolled in green soy paper served with a side of ginger dressing	18
Crispy Eel Roll* eel, crab, and avocado topped with salmon, bonito, kabayaki sauce, spicy aioli	20
Sake Bomb Roll* spicy tuna and cucumber topped with salmon, wontons, spicy aioli	18

ALA CARTE

	NIGIRI	SASHIMI	MAKI
Amaebi* - sweet shrimp	20	36	
Avocado California			11
Chutoro* - light fatty tuna	18	33	12
Cucumber			9
Ebi* - black tiger shrimp	10	18	
Hamachi* - yellowtail	12	20	14
Hotate* - Japanese scallop	13	24	
Ika* - squid	12	20	
Ikura* - salmon roe	12		
King Salmon* - New Zealand	12	20	13
Maguro* - bigeye tuna	12	20	12
Masago* - smelt fish roe	10		
Nairagi* - Hawaiian marlin	11	19	
Natto Deluxe			12
Negihama* - yellowtail with scallion	14		12
Negitoro* - fatty tuna with scallion	14		13
Ono* - wahoo	12	20	
Otoro* - fatty tuna	25	47	
Salmon Jalapeno*			14
Shiromi* - seasonal white fish	12	20	
Snow Crab California*			13
Spicy Salmon Avocado*			13
Spicy Tuna*			14
Tako* - Pacific octopus	12	20	
Tamago - sweet Japanese egg	12		
Tobiko* - flying fish roe	10		
Unagi* - fresh water eel	12	20	15
Uni* - sea urchin	22	35	
Wafu Spicy Tuna*			14
Zuke Maguro* - marinated tuna	14	25	

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