

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!

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

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

WHISKY WEDNESDAYS

@DORAKU KAKA'AKO

DOUBLE POINT WEDNESDAYS

@1938 INDOCHINE

QING MU NOODLE

Try our Pho & Banh Mi's | (MON - FRI) 11AM - 5PM

LATE NIGHT HAPPY HOUR

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

IZAKAYA

COLD DISHES

Ahi Tataki* seared tuna, wakame-daikon salad, garnish with garlic aioli, kiaware sprouts, ponzu sauce and garlic chips	16
Hamachi Carpaccio* thinly sliced hamachi garnished with jalapeno, sweet miso, chili oil, red onions, green onions, and ponzu	14
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	8 5 FOR 35
Salmon Carpaccio thinly sliced king salmon sashimi, red onions, garnished with a creamy ginger saucee and tobiko	12
Green Salad	5
Sunomono	4
Seaweed Salad	5
Tsukemono	5

HOT VEGETABLES

Edamame with Hawaiian sea salt	8
Garlic Teriyaki Edamame seared and tossed with garlic teriyaki sauce	9
Sweet & Spicy Edamame seared and tossed with sweet spicy miso	9
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 flash fried and tossed in Togarashi house blend, garnish with lemon wedge	10
Vegetable Tempura seasonal vegetables lightly battered and tempura fried, served with tentsuyu sauce	16

HOT MEAT + POULTRY

A-5 Japanese Wagyu* 9oz highest quality Japanese Miyazaki beef served on a skillet, accompanied with herb roasted fingerling potato and seasonal vegetables	75
Wagyu Ribeye* 10oz Snake River Farm American Wagyu grilled with garlic ginger ponzu sauce, accompanied with herb roasted fingerling potato and seasonal vegetables	45
Wafu Japanese Ribeye* 10oz choice ribeye served with garlic ginger ponzu sauce with sauteed mushrooms, beansprout, and sweet onion	30
Kobe Style Sliders Snake River Farm. served with umami fries, mustard and ketchup	15
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	pork belly 16 jidori chicken 20

HOT FISH + SEAFOOD

Spicy Garlic Prawns flash fried served over greens with sweet chili soy and garlic aioli	13
Misoyaki Butterfish house marinated black cod served with tsukemono and baby bok choy	28
Grilled Ikayaki whole squid, served with spicy ponzu	15
Grilled Saba Shioyaki Japanese mackerel broiled and grilled	14
Pan Seared Salmon seared king salmon, yuzu-mirin glaze with seasonal vegetables and lemon oil	28
Grilled Kama (LIMITED AVAILABILITY) served with ponzu	salmon 10 hamachi 16

DONBURI + SOUP

Maguro Natto Don* local big eye tuna with natto served over sushi rice	18
Chirashi Don* assorted sashimi served over sushi rice	26
Ikura & Maguro Yamakake Don* salmon roe and tuna with grated yamaimo, served over sushi rice	18
Negihama Don*	18

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

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	
	1/2 Dozen 24 1 Dozen 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

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!

Jumpin' Cauliflower lightly tempura battered pan sauteed in a spicy chili sauce	11
Eggplant Miso flash fried Asian eggplant with miso and garlic chips	10
Agedashi Tofu lightly fried soft tofu with bonito flakes, green onions, ginger, daikon, served with dashi	10
Umami Fries sweet shichimi dust and ketchup	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 accompanied with herb roasted fingerling potato and seasonal vegetables	20
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, garnish with serrano peppers and pickled onions	10

Seafood Tempura mahi mahi, shrimp, and lobster tempura fried served with choice of tentsuyu or housemade firecracker sauce	24
Lobster Tempura lobster and basil tempura fried, served with firecracker sauce	18
Jumpin' Shrimp shrimp and basil tempura fried, served with firecracker sauce	14
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	14

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

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 + Sashimi* nigiri - tuna, king salmon, yellowtail, shrimp, bluefin toro, Daily Catch sashimi - tuna, king salmon, yellowtail	38
Sushi + Sashimi Deluxe* nigiri - tuna, king salmon, yellowtail, shrimp, bluefin toro, ebi, uni, kampachi, daily catch sashimi - tuna, king salmon, yellowtail, daily catch	56
Sashimi Deluxe* tuna, king salmon, yellowtail, bluefin toro, kampachi, daily catch	45
Sushi Nigiri Deluxe* tuna, king salmon, yellowtail, bluefin toro, shima aji, kindmedai, ebi, ika, uni, ikura, kampachi, daily catch	53
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	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
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
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, shiso, kaiware, and takuan garnished with unagi sauce, sesame seeds and green onion	10

ALA CARTE

	NIGIRI	SASHIMI	MAKI
Amaebi* - sweet shrimp	18	36	
Chutoro* - light fatty tuna	16	32	
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
Otoro* - fatty tuna	22	44	
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	
Zuke Maguro* - marinated tuna	12	19	12



LUNCH BENTO BOX

11:30am - 3:00pm

COMBO A 25 COMBO B 28

STARTER
Miso Soup
House Salad

STARTER
Miso Soup
House Salad

CHEF'S SASHIMI APPETIZER

Tuna, Salmon, Yellowtail,
Shiromi, Daily Catch

HOT DISH

choice of:
Teriyaki Chicken
Chicken Yakitori

Steak & Shishito Yakitori

CHEF'S SUSHI APPETIZER

Tuna, Yellowtail, Salmon

CHEF'S SUSHI APPETIZER

Tuna, Yellowtail, Salmon

CALIFORNIA ROLL

CALIFORNIA ROLL

COMBO C 25

STARTER
Miso Soup
House Salad

COMBO D 16

STARTER
Miso Soup
House Salad

HOT DISH

choice of:
Pan Fried Ono
Spicy Garlic Prawns

APPETIZER

Housemade Tsukemono

COLD DISH

choice of:
Buckwheat Soba
Cha Soba

COLD DISH

Mini Chirashi Donburi



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Available on App Store
and Google Home

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



HAPPY HOUR

MONDAY - FRIDAY: 4 - 6pm

Well Drinks 7

Tito's, Corazon, Sailor Jerry,
Jameson, Fireball

Cocktails 7

Lychee Martini, Cucumber
Cooler, Hibiscus, Momotaro
Lemonade

Mules 8

Doraku, Kentucky, Momo

Top Shelf 9

Li Hing Margarita
Classic Margarita

House Wine (RED OR WHITE)

6oz 6

9oz 8

House Sake (COLD, HOT, NIGORI)

5oz 8

12oz 15

Daily Bartender's Pick

Sparkling Wine 9

Neat Whisky 9

Draft Beers

Kirin Ichiban 5

Doraku Lager 7

Modelo 7

Bikini Blonde 7

Hana Hou Hef 7

Da HI Life IPA 7

Sake Bomb 7 (5 FOR \$30)

HOT

Edamame 4

Agedashi 6

Eggplant Miso 6

King Oyster Mushrooms 6

Shishito Peppers 6

Garlic Chili Wings 7

Chicken Gizzard Yakitori 10

Steak, Chicken & Shishito Yakitori 10

Jumpin' Shrimp 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

Ahi Poke 7

Salmon Carpaccio 7

Beef Tataki Tataki 10

Shooters (Oyster, Hotate, Uni, Ikura) 6

Ali'i Mushroom & Pork Belly, or Otoro)

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