

# 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

R.M. 38



Herringbone



## DOUBLE POINT MONDAYS

@ALL DORAKU LOCATIONS | \*excluding holidays

## WHISKY WEDNESDAYS

@DORAKU KAKA'AKO

## INDO THURSDAYS

@1938 INDOCHINE | 4PM - 11PM

## SUSHI, BEATS & BLOODY MARYS

@DORAKU WAIKIKI | SUNDAY 11:30AM - 3:30PM

## QING MU NOODLE

Try our Pho & Banh Mi's | (MON - FRI) 11AM - 8PM

## OYSTERS & BUBBLES

@HERRINGBONE | 4PM - 6PM

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

# IZAKAYA

## COLD DISHES

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

## HOT VEGETABLES

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

## HOT MEAT + POULTRY

<b>Wagyu Ribeye*</b> 10oz Snake River Farm American Wagyu grilled with garlic ginger ponzu sauce, accompanied with herb roasted fingerling potato and seasonal vegetables	45
<b>Wafu Japanese Ribeye*</b> 10oz choice ribeye served with garlic ginger ponzu sauce with sauteed mushrooms, beansprout, and sweet onion	30
<b>Kobe Style Sliders</b> Snake River Farm. served with umami fries, mustard and ketchup	15
<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

## HOT FISH + SEAFOOD

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

## 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	26
<b>Ikura &amp; Maguro Yamakake Don*</b> salmon roe and tuna with grated yamaimo, served over sushi rice	18
<b>Negihama Don*</b>	18

## 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>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	10

*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>Jumpin' Cauliflower</b> lightly tempura battered pan sauteed in a spicy chili sauce	11
<b>Eggplant Miso</b> flash fried Asian eggplant with miso and garlic chips	10
<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	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> rosemary garlic scented rack of lamb served with market vegetables, wasabi sauce, and wasabi oil	20
<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 shoyo sauce, garnish with serrano peppers and pickled onions	10

<b>Seafood Tempura</b> market seafood. shrimp, and lobster tempura fried served with choice of tentsuyu or housemade firecracker sauce	24
<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	14
<b>Jumbo Shrimp Tempura</b> tiger shrimp tempura fried, served with tentsuyu	14
<b>Shoyo Scallop &amp; Pork Belly</b> braised pork belly, roasted beets, brussels sprouts, balsamic vinaigrette	19
<b>Soft Shell Crab</b>	14

<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>Honey Toast</b> Japanese wheat bread stacked with flambe fruits and vanilla ice cream with honey and chocolate	18
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*we are proud to be serving locally made Dave's icecream~*

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

## ALA CARTE

	NIGIRI	SASHIMI	MAKI
<b>Amaebi*</b> - sweet shrimp	18	36	
<b>Chutoro*</b> - light fatty tuna	16	32	
<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	10
<b>Masago*</b> - smelt fish roe	8		
<b>Nairagi*</b> - Hawaiian marlin	9	18	
<b>Negi Hama*</b> - yellowtail with scallion	12		12
<b>Negitoro*</b> - fatty tuna with scallion	12		12
<b>Otoro*</b> - fatty tuna	22	44	
<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	10
<b>Uni*</b> - sea urchin	20	40	
<b>Zuke Maguro*</b> - 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.



## LUNCH BENTO BOX

11:30am - 3:00pm

### COMBO A 26 COMBO B 29

**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 18

**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

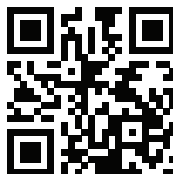
**COLD DISH**  
Mini Chirashi Donburi



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## HAPPY HOUR

MONDAY - FRIDAY: 4 - 6pm (excluding holidays)

### 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

Corazon Shot 7  
(Chili Pepper infused)

Sparkling Wine 9

Neat Whisky 9

### Draft Beers

Kirin Ichiban 5

Aoki Lager 7

Heineken 7

Bikini Blonde 7

Hana Hou Hef 7

Big Wave 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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