## **AOKI GROUP REWARDS**

- 5% cash back, redeemable on your next visit
- Earn Status (Bronze, Silver, Gold, Emerald)
- Exclusive Discounts & Offers

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



## BLUETREE





Herringbon



## **DOUBLE POINT MONDAYS**

@ALL DORAKU LOCATIONS | \*excluding holidays

### JAMESON NIGHT

@DORAKU KAPOLEI | TUESDAYS 6PM-CLOSE

## LYCHEE MARTINI & KIRIN SPECIAL

@DORAKU KAKA'AKO | WEDNESDAYS

## INDO THURSDAYS (4)

@1938 INDOCHINE | 4PM - 11PM

## BRUNCH N' VIBES (LIVE DJ & MIMOSA SPECIAL)

@HERRINGBONE | SATURDAYS

## **SUSHI, BEATS & BLOODY MARYS**

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

## QING MU NOODLE

Pho & Banh Mi's MON - FRI 11AM - 8PM

## **CIGAR AFTER DARK**

@DORAKU KAPOLEI I AFTER 8PM NIGHTLY

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

# IZAKAYA COLD DISHES

Accordance and control and accordance and accordanc	COLD DISHES			
Search   Carpaccio	Tuna Tataki* seared tuna, wakame-daikon salad, garlic aioli and ponzu sauce	17	for the connoisseur. hamachi with grated yamaimo served with	15
Salmon Carpacció* Introduce para de la pia a caració para de la pia a caración para caración de la caración de	Hamachi Carpaccio* thinly sliced hamachi garnished with jalapeno, sweet miso, chili oil, red onions, green onions, and ponzu	18	Kushi Oysters on Half Shell*	
Section Sashimi Saladr  To the harden prefered the region to the page to the page of the p	Salmon Carpaccio* thinly sliced king salmon sashimi, red onions, gamished with a creamy	15	1/2 Dozen	
Saley Trun Crispy Rice* the state authors or speed the gold trun pays and trung state of the state authors or speed the gold trun pays and the state authors of the state authors or speed the gold trun pays and the state of the state authors of the state of the stat	Seafood Sashimi Salad* diced tuna, salmon, yellowtail accompanied with mango, tomato, and	16	for the connoisseur. fresh oysters served with uni, quail egg, scallion,	10
Summono  For Poke  Total Poke	Spicv Tuna Crispv Rice*	17		16
Total Policy   Seawed Salad   5   Seawed Salad	Ahi Poke* local hawaiian tuna, sweet onion, and macadamia nuts marinated in	18	Grilled Shrimp Salad tossed in honey orange vinaigrette dressing	15
Seawood Salad  5  HOT VEGETABLES  Ethaname  6  HOT VEGETABLES  Ethaname  8  Service optimized by the properties of the p	Doraku's special poke sauce  Tofu Poke	13		•
Edamame  Garrile Carrylati Edamame  Sweet & Spicy Edamame  Sweet & S	Doraku poke sauce	6	Seaweed Salad	5
Edmanne  Ith Instantor well and file the service of a Character Street S		O		
Garlic Tortyvaki Edamanna seed to stand side under days make and stand stand side under days make and stand stand side under days make and stand our days make and stand side under days make and stand side under days make and stand our days make and stand side under days make and	Edamame	8	Vegetable Tempura	16
Sweet & Spicy Edamame were included off by red key for to King Oyster Mushroom King Oyster Mu	Garlic Teriyaki Edamame	9	with tentsuyu sauce	12
Ref Medical Adam register of the first, seamer seaded, gards crizes.  Brussels Sprouts  consider White during early instructions, which specified services.  Charred Shishitio Poppers  consider White Agency of the Charred Shishition Pop	•	9	lightly tempura battered pan sauteed in a spicy chili sauce	
Processed Sprouts Characed Shishino Peppers	King Oyster Mushroom	13	flash fried Asian eggplant with miso, sesame seeds, garlic chips	
Charret Shishito Peppers substantive My Judice Communication and galic  HOT MEAT + POULTRY  My Full Califor Ribeys*  Load and management of the state of the stat	Brussels Sprouts tossed with candied walnuts, chillies, mint, and pickled onions	14	lightly fried soft tofu with bonito flakes, green onions, ginger, daikon, served with dashi	. •
Indicate Sweet Corn and corn with inclinits, several rings, and gards  HOT MEAT + POULTRY  Wafu Garlic Ribeye* The several rings is processed and a processed and party pasts and the past gards processed and a past gards processed on the past gards proces	Charred Shishito Peppers	9		10
MPG Carlic Playe*  Initial critical inserted with garding approximations, accompanied by author in the companied protein garding and sevent order.  Rock of Lamb*  Initial critical inserted garding and sevent order in the companied and sevent order visuals material garding company and flying entrolled with particular distinct and player peads in the companied in the company and flying entrolled with particular distinct and player peads in the companied in the company and flying entrolled with particular distinct and player peads in the companied of the companied	Inaka Sweet Corn sweet com with shichimi, sweet miso, and garlic	13		19
June   Chicken   Standard or Standard   St	HOT MEAT + BOILL TRY		now featuring	- ¬
pries and several with gather gather groups protou sears, accompany of the protour search with gather gathe	Wafu Garlic Ribeye*	28		
Julico Chicken Wakayama Style  Jidoori Chicken Ginger Kara-Age Tray your onlinesh topoditives  Jidoori Chicken Terryaki Ter	grilled and served with garlic ginger ponzu sauce, accompanied by sauteed mushrooms, beansprouts, and sweet onion		range chicken which are fed natural grains. A hybrid breed from a Rhode Island	7
Spicy Carlic Prawns   16   16   16   16   16   16   16   1	narinated in garlic, rosemary and thyme and lightly encrusted with panko and	20	juicy. Considered the Kobe Beef of poultry which is so fresh, you can enjoy as	
find or indicatent, toppod with findams, bottle, lashwere, and estame seeds, severed with a severed third systems. A segment of the state of the sta	Jidori Chicken Wakayama Style prilled tender jidori chicken thigh, served with julienned shiso and plum paste	19		
Major Chicken Teriyaki   22   22   23   24   24   25   25   25   25   25   25	Jidori Chicken Ginger Kara-Age crispy jidori chicken, topped with daikon, beets, kaiware, and sesame seeds, served with a sweet chili soy sauce	15	fried rice prepared on hot skillet with steak, vegetables, garlic butter and	21
render bondees jidon chicken thigh glazed with tertyaid sauce and served over thredded cabbage  HOT FISH + SEAFOOD  Spicy Garlic Prawns  Main Mahi Nanbanzuke  Tragity terround field main main married in a yuzu chili ponzu. topped with laterto, jalapeno, and red ortion  Misoyaki Butterfish  Traditional Salmon  Basened with butter gardic, orion, deshi, clainto, and jalapeno  Pans Seared Salmon  Beared, served with to great year, great ortion  MP  Asari Clam Sakamushi  we clam seared with butter gardic, orion, deshi, clainto, and jalapeno  Pans Seared Salmon  Beared, served with supergus and king mushrooms topped with more butter portus aucus, disfort, bests, green ortion  MP  Traditional Miso Soup  Brownie Tempura  18  18  18  18  18  18  18  18  18  1		22		15
HOT FISH + SEAFOOD  Spicy Garlic Prawns served with ownerwan sweet potato fries and honey wessabl sauce  ### Lobster Tempura   Lobster Lobst	ender boneless jidori chicken thigh glazed with teriyaki sauce and served over			60
HOT FISH + SEAFOOD  Spicy Garlic Prawns ash fixed served over greens with sweet chill soy and gartic aloit ash fixed served over greens with sweet chill soy and gartic aloit ash fixed served over greens with sweet chill soy and gartic aloit ash fixed served over greens with sweet chill soy and gartic aloit ash fixed served over greens with sweet chill soy and gartic aloit ash garting served with fixed parts and the served with grilled share place place of any butter fish pone in, black cod glazed and baked with yuzu miso served with grilled shiells people and sultered spined.  Sprilled Yama of gazed and baked with yuzu miso served with grilled shiells people and sultered spined.  Sprilled Yama (LiMITED AVAILABILITY) asalmon harmach!  Sprilled Yama (LiMITED AVAILABILITY) asalmon harmach!  26 Pork Belly Scallops Assari Clam Sakamushi ve clam steamed with butter, gardic, onion, dashi, clantro, and jalapeno  Pan Seared Salmon  seared, swith olineavan sweet potato fries and honey wesabl sauce  18 Lobster Tempura 10 lobster and basil tempura field, served with firecracker sauce  18 Jumpin' Shrimp 19 and basil tempura field, served with firecracker sauce  19 Shrimp Tempura 10 lobster tal, alaskan king crab legs, soft shell crab  10 lobster tal, alaskan king crab legs, soft shell crab  11 served with porcu  22 Pork Belly Scallops 23 Pork Belly Scallops 24 Pork Belly Scallops 25 Local Catch - Red Snapper 26 Hawaiian Red Snapper (Ehu) whole fish lightly tempura field served with rice and portzu  19 New!  Cher's Local Catch - Red Snapper 19 Hawaiian Red Snapper (Ehu) whole fish lightly tempura field served with rice and portzu  19 Negitoro Don*  10 Negitoro Don* 10 Negitoro Don* 11 Negitoro Don* 12 Negitoro Don* 13 Negitoro Don* 14 Happy Endline Red Snapper 16 Negitoro Don* 18 Negitoro Don* 18 Negitoro Don* 18 Negitoro Don* 19 Negitoro Don* 10 Negitoro Don* 10 Negitoro Don* 11 Negitoro Don* 11 Negitoro Don* 12 Negitoro Don* 13 Negitoro Don* 14 Negitoro Don* 15 Negitoro Don* 16 Negitoro Don* 18 Negitoro Don* 18 Negitoro Do	silledued Cabbage		Baby Back Ribs 4pc, housemade soy sauce marinade, Japanese pickles	18
Spicy Garlic Prawns   16   Lobster Tempura   20     20				13
lash field served over greens with sweet chillistory and garlic aloit  Mahi Mahi Nanbanzuke  sizely tempura fried mahi mahi manatard in a yuzu chili ponzu. topped with  sizely tempura fried mahi mahi manatard in a yuzu chili ponzu. topped with  sizely tempura fried desire manatard in a yuzu chili ponzu. topped with  sizely tempura fried desire manatard in a yuzu chili ponzu. topped with  sizely tempura fried desired, served with firecracker sauce  Shrimp Tempura  tger shimp tempura fried, served with firecracker sauce  Shrimp Tempura  tger shimp tempura fried, served with firecracker sauce  Shrimp Tempura  tger shimp tempura fried, served with firecracker sauce  Shrimp Tempura  tger shimp tempura fried, served with firecracker sauce  Shrimp Tempura  tger shimp tempura fried, served with firecracker sauce  Shrimp Tempura  tger shimp tempura fried, served with firecracker sauce  Shrimp Tempura  tger shimp tempura fried, served with firecracker sauce  Shrimp Tempura  tger shimp tempura fried, served with firecracker sauce  Shrimp Tempura  tger shimp tempura fried, served with firecracker sauce  Shrimp Tempura  tger shimp tempura fried, served with firecracker sauce  Shrimp and basal tempura fried, served with firecracker sauce  Shrimp and basal tempura fried, served with firecracker sauce  Shrimp and basal tempura fried, served with firecracker sauce  Shrimp and fire shimp and tempura fried, served with firecracker sauce  Shrimp and basal tempura fried, served with firecracker sauce  Shrimp and basal tempura fried, served with firecracker sauce  Shrimp and basal tempura fried, served with firecracker sauce  Shrimp and basal tempura fried, served with firecracker sauce  Shrimp and basal tempura fried, served with firecracker sauce  Shrimp and basal tempura fried, served with firecracker sauce  Shrimp and basal tempura fried, served with firecracker sauce  Shrimp and basal tempura fried, served with firecracker sauce  Shrimp and basal tempura fried, served with firecracker sauce  Shrimp and sall tempura fried, serve	Spicy Garlic Prawns	16	Lobster Tempura	20
Shrimp Tempura tiger shrimp tempura fired, served with tentsuyu    Shrimp Tempura tiger shrimp tempura fired, served with tentsuyu   Crustaceans Trio*	Mahi Mahi Nanbanzuke	18	lobster and basil tempura fried, served with firecracker sauce  Jumpin' Shrimp	
cone in black coord glazed and baked with youzu miso served with grilled hishibit peppers and sauteed spinach  Grilled Jumbo Calamari pilled whole squid, served with shichimi ponzu  Soft Shell Crab served with ponzu  Pork Belly Scallops deep fried pork belly, scallops, secret sauce, Japanese pickles  Pan Seared Salmon served with saparagus and king mushrooms topped with mono butter porzu sauce, daikon, beets, green onion  Ahi Zuke Don*  Chirashi Don* sesorted sashimi served over sushi rice  Jini & Ikura Don*  Traditional Miso Soup  Asari Clam Miso Soup  Brownie Tempura omenade brownie with fiesh fruits and Tahitian vanilla ice cream  Japanese lce Cream  9 Mochi Ice Cream  To Crustaceans Trio* lobster tail, alaskan king crab legs, soft shell crab served with ponzu  Pork Belly Scallops deep fried pork belly, scallops, secret sauce, Japanese pickles  NEW! Chef's Local Catch - Red Snapper Hawaiian Red Snapper (Ehu) whole fish lightly tempura fried served with rice and ponzu  Maguro Natto Don*  16  Maguro Natto Don* 18  Ikura & Maguro Yamakake Don* 18  Japanese wheat bread stacked with flambe fruits and vanilla ice cream  Whohi Ice Cream  10	illantro, jalapeno, and red onion		shrimp and basil tempura fried, served with firecracker sauce  Shrimp Tempura	16
Soft Shell Crab served with shichirni ponzu  Grilled Kama (LIMITED AVAILABILITY) Asalmon hamachi erved with ponzu  Asari Clam Sakamushi we clam steamed with butter, garic, onion, dashi, clantro, and jalapeno Beared, served with asparagus and king mushrooms topped with emon butter ponzu sauce, daikon, beets, green onion  DONBURI + SOUP  Ahi Zuke Don*  Chirashi Don*  Chirashi Don*  Chirashi Don*  Chirashi Don*  Chirashi Soup  Asari Clam Miso Soup  HAPPY ENDING DESSERTS  Brownie Tempura  Comemade brownie with fresh fruits and Tahitian vanilla ice cream  Dapanese Ice Cream  15  Soft Shell Crab served with seved with shichirin ponzu  17  Soft Shell Crab served with ponzu  18  Neglity Scallops, secret sauce, Japanese pickles  NEW!  Chef's Local Catch - Red Snapper  Hawaiian Red Snapper (Ehu) whole fish lightly tempura fried served with rice and ponzu  Served with rice and ponzu  18  Neglitoro Don*  18  Negitoro Don*  18  Negitoro Don*  18  Honey Toast  Japanese wheat bread stacked with flambe fruits and vanilla ice cream  With honey  Mochi Ice Cream  10	one in, black cod glazed and baked with yuzu miso served with grilled	22	Crustaceans Trio*	64
Asari Clam Miso Soup  Traditional Miso Soup  Asari Clam Miso Soup		15	Soft Shell Crab	17
Asari Clam Sakamushi we clam steamed with butter, gartic, onion, dashi, cilantro, and jalapeno Pan Seared Salmon eared, served with asparagus and king mushrooms topped with emon butter ponzu sauce, daikon, beets, green onion  NEW! Chef's Local Catch - Red Snapper Hawaiian Red Snapper (Ehu) whole fish lightly tempura fried served with rice and ponzu  NEW! Chef's Local Catch - Red Snapper Hawaiian Red Snapper (Ehu) whole fish lightly tempura fried served with rice and ponzu  NEW! Chef's Local Catch - Red Snapper Hawaiian Red Snapper (Ehu) whole fish lightly tempura fried served with rice and ponzu  NEW! Chef's Local Catch - Red Snapper Hawaiian Red Snapper Hawaiian Red Snapper (Ehu) whole fish lightly tempura fried served with rice and ponzu  NEW! Chef's Local Catch - Red Snapper Hawaiian Red Snapper Hawaiian Red Snapper (Ehu) whole fish lightly tempura fried served with rice and ponzu  NEW! Chef's Local Catch - Red Snapper Hawaiian Red Snapp	Grilled Kama (LIMITED AVAILABILITY) salmon hamachi		Pork Belly Scallops	19
Pan Seared Salmon leared, served with asparagus and king mushrooms topped with semon butter ponzu sauce, dalkon, beets, green onlon  DONBURI + SOUP  Ahi Zuke Don*  Chirashi Don* leasonted sashimi served over sushi rice  Uni & Ikura Don*  Traditional Miso Soup Asari Clam Miso Soup  Brownie Tempura  Incomemade brownie with fresh fruits and Tahitian vanilla ice cream  Japanese Ice Cream  PMP  NEW! Chef's Local Catch - Red Snapper  HAVE Hawaiian Red Snapper (Ehu) whole fish lightly tempura fried served with rice and ponzu  MP  Hawaiian Red Snapper (Ehu) whole fish lightly tempura fried served with rice and ponzu  MP  Hawaiian Red Snapper (Ehu) whole fish lightly tempura fried served with rice and ponzu  MP  Hawaiian Red Snapper (Ehu) whole fish lightly tempura fried served with field shapper and ponzu  MP  Hawaiian Red Snapper (Ehu) whole fish lightly tempura fried served with field shapper and ponzu  MP  Hawaiian Red Snapper (Ehu) whole fish lightly tempura fried served with field shapper and ponzu  MP  Hawaiian Red Snapper (Ehu) whole fish lightly tempura fried served with field shapper and ponzu  MP  Hawaiian Red Snapper (Ehu) whole fish lightly tempura fried served with field shapper and ponzu  MP  Hawaiian Red Snapper (Ehu) whole fish lightly tempura fried served with field shapper and ponzu  MP  Hawaiian Red Snapper (Ehu) whole fish lightly tempura fried served with field shapper and ponzu  MP  Hawaiian Red Snapper (Ehu) whole fish lightly tempura fried served with field shapper and ponzu  MP  Hawaiian Red Snapper (Ehu) whole fish lightly tempura fried served with field shapper and ponzu  MP  Hawaiian Red Snapper (Ehu) whole fish lightly tempura fried served with field shapper and ponzu  Hawaiian Red Snapper (Ehu) whole fish lightly tempura fried served with field shapper and ponzu  MP  Hawaiian Red Snapper (Ehu) whole fish lightly tempura fried served with field shapper and ponzu  MP  Hawaiian Red Snapper (Ehu) whole fish lightly tempura fried served with field shapper and ponzu  Hawaiian Red Snapper (Ehu) w		16	F	
Chirashi Don* 23 Maguro Natto Don* 16 Uni & Ikura Don* 28 Negitoro Don* 18 Traditional Miso Soup 29 Ikura & Maguro Yamakake Don* 29 Spicy Tuna Don* 20 Ikura & Maguro Yamakake Don* 20 Ikura & Maguro Yamakake Don* 21 Ikura & Maguro Yamakake Don* 22 Ikura & Maguro Yamakake Don* 23 Negitoro Don* 24 Ikura & Maguro Yamakake Don* 25 Ikura & Maguro Yamakake Don* 26 Ikura & Maguro Yamakake Don* 27 Ikura & Maguro Yamakake Don* 28 Ikura & Maguro Yamakake Don* 29 Money Tuna Don* 20 Ikura & Maguro Yamakake Don* 20 Ikura & Maguro Yamakake Don* 20 Ikura & Maguro Yamakake Don* 21 Ikura & Maguro Yamakake Don* 22 Ikura & Maguro Yamakake Don* 23 Ikura & Maguro Yamakake Don* 24 Ikura & Maguro Yamakake Don* 25 Ikura & Maguro Yamakake Don* 26 Ikura & Maguro Yamakake Don* 26 Ikura & Maguro Yamakake Don* 27 Ikura & Maguro Yamakake Don* 28 Ikura & Maguro Yamakake Don* 28 Ikura & Maguro Yamakake Don* 28 Ikura & Maguro Yamakake Don* 29 Ikura & Maguro Yamakake Don* 29 Ikura & Maguro Yamakake Don* 20 Ikura & Maguro Yamakake Don* 28 Ikura & Maguro Yamakake Don* 29 Ikura & Maguro Yamakake Don* 29 Ikura & Maguro Yamakake Don* 29 Ikura & Maguro Yamakake Don* 20 Iku	seared, served with asparagus and king mushrooms topped with	19	Chef's Local Catch - Red Snapper Hawaiian Red Snapper (Ehu) whole fish lightly tempura fried	
Chirashi Don* assorted sashimi served over sushi rice  Uni & Ikura Don* Traditional Miso Soup Asari Clam Miso Soup  Brownie Tempura Tomernade brownie with fresh fruits and Tahitian vanilla ice cream  18  HAPPY ENDING DESSERTS  19  Honey Toast Japanese under the stacked with flambe fruits and vanilla ice cream with honey  Japanese Ice Cream  10  Japanese Ice Cream  23  Maguro Natto Don* 16  Negitoro Don* 18  Ikura & Maguro Yamakake Don* 18  Spicy Tuna Don* 16  16  HONEY Toast Japanese wheat bread stacked with flambe fruits and vanilla ice cream with honey  Japanese Ice Cream  10	DONBURI + SOUP		·	
Negitoro Don*  Isolational Miso Soup  Asari Clam Miso Soup  Brownie Tempura Isomemade brownie with fresh fruits and Tahitian vanilla ice cream  Japanese Ice Cream  Negitoro Don*  Ikura & Maguro Yamakake Don*  Spicy Tuna Don*  18  HAPPY ENDING DESSERTS  14  Honey Toast Japanese wheat bread stacked with flambe fruits and vanilla ice cream with honey  Japanese Ice Cream  9  Mochi Ice Cream  10				
Traditional Miso Soup  Asari Clam Miso Soup  Brownie Tempura Incomemade brownie with fresh fruits and Tahitian vanilla ice cream  Japanese Ice Cream  Spicy Tuna Don*  18  Spicy Tuna Don*  18  Honey Toast Japanese wheat bread stacked with flambe fruits and vanilla ice cream with honey  Mochi Ice Cream  10	assorted sashimi served over sushi rice		•	
Asari Clam Miso Soup  8 Spicy Tuna Don*  16  HAPPY ENDING DESSERTS  Brownie Tempura In the spicial spice of the spice of t			•	
Brownie Tempura Inomemade brownie with fresh fruits and Tahitian vanilla ice cream Inomemade brownie with fresh fruits and Tahitian vanilla ice cream Inomemade brownie with fresh fruits and Tahitian vanilla ice cream with honey  In Mochi Ice Cream In Italian Ita	•		<u> </u>	
Brownie Tempura Inomemade brownie with fresh fruits and Tahitian vanilla ice cream Inomemade brownie with fresh fruits and Tahitian vanilla ice cream with honey  Honey Toast Japanese wheat bread stacked with flambe fruits and vanilla ice cream with honey  Mochi Ice Cream  10	HAPPY ENDING DESSE	RTS	<u> </u>	
Japanese Ice Cream 9 Mochi Ice Cream 10	Brownie Tempura homemade brownie with fresh fruits and Tahitian vanilla ice cream		Honey Toast Japanese wheat bread stacked with flambe fruits and vanilla ice cream	18
	Japanese Ice Cream green tea ice cream with azuki beans and fresh fruits	9	Mochi Ice Cream	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

## **DELUXE MAKI ROLLS**

20

God of Fire Roll\*

spicy tuna roll with cucumber and jalapeno topped with tuna sashimi, habanero tobiko and spicy garlic aioli	
Hamachi Garlic Roll*  Shrimp tempura and avocado topped with hamachi, finished with kabayaki, garlic aioli, and ao nori	20
Ultimate Spicy Tuna Roll* shrimp tempura, spicy tuna, and avocado topped with unagi, finished with kabayaki, spicy aioli, and red tobiko	21
Emperor* (NO RICE) tuna, salmon, shrimp, avocado, crab and panko fried, topped with crispy sweet onion, unagi sauce, spicy aioli, and tobiko	19
<b>Stuffed Jalapeno*</b> 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 por	21 nzu
Black Peppered Ahi* HALF 11   FULL spicy crab, cucumber, avocado, kaiware topped with peppered ahi, sweet and spicy ponzu and cilantro	20
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
<b>Vegan Roll</b> 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*	18

spicy tuna and cucumber topped with salmon, wontons, spicy aioli

ALA CARTE	NIGIRI SA	ASHIMI	MAKI
Amaebi* - sweet shrimp	20	36	
Avocado			11
California			12
Chutoro* - light fatty tuna	18	33	
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	n 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	



#### LUNCH SET COURSE

11:30am - 3pm

сомво а	27	сомво в	30
STARTER choice of:		STARTER choice of:	
Miso Soup House Salad		Miso Soup House Salad	

#### **CHEF'S SASHIMI APPETIZER**

tuna, salmon, yellowtail, shiromi, daily catch

#### **CHEF'S SUSHI APPETIZER**

tuna, yellowtail, salmon

## SPECIALTY 1/2 ROLLS choice of:

Hamachi Garlic Black Peppered Ahi

#### HOT DISHES

choice of:

Kobe Beef Sliders Rack of Lamb (1pc) Mahi Mahi Nanbanzuke

#### **CHEF'S SUSHI APPETIZER**

tuna, yellowtail, salmon

#### **SPECIALTY 1/2 ROLLS**

choice of:

Hamachi Garlic Black Peppered Ahi

# AOKI GROUP REWARDS 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.

# Doraku

#### WAIKIKI HAPPY HOUF

MONDAY - FRIDAY: 4:00 pm - 5:00 pm

Cocktails 11	House Sake		
Lychee Martini	(Sho Chiku Bai Nigori)		
Tokyo Sour	5oz 9		
Old Fashioned	12oz 15		

**Draft Beer** 7 Kirin Ichiban

#### HOT

Edamame	5
Agedashi Tofu	7
Eggplant Miso	7
King Oyster Mushrooms	7
Shishito Peppers	7
Jumpin' Shrimp	7

#### COLD

California Hand Roll	0
	8
Spicy California Hand Roll	8
Spicy Salmon Hand Roll	9
Spicy Tuna Hand Roll	9
Negi Hama Hand Roll	9
Snow Crab Cali Hand roll	11
Wafu Spicy Tuna	11

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