

# 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!

*Doraku*

BLUETREE

FROM 38



Herringbone



## 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 / HOOKAH NIGHT

(LIVE DJ , CIGAR & ALCOHOL PROMOTIONS )

@1938 INDOCHINE - 4PM - 11PM

## 3 COURSE TASTING at BAR & LOUNGE

(BY CHEF GARY TAMASHIRO)

@HERRINGBONE - STARTING AUGUST 1ST

## BRUNCH N' VIBES

(LIVE DJ & MIMOSA SPECIAL)

@HERRINGBONE - SATURDAYS

## SUSHI, BEATS & BLOODY MARYS

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

## CIGAR AFTER DARK

@DORAKU KAPOLEI - AFTER 8PM NIGHTLY

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

# IZAKAYA

## COLD DISHES

<b>Tuna Tataki*</b> seared tuna, wakame-daikon salad, garlic aioli and ponzu sauce	17
<b>Hamachi Carpaccio*</b> thinly sliced hamachi garnished with jalapeno, sweet miso, chili oil, red onions, green onions, and ponzu	18
<b>Salmon Carpaccio*</b> thinly sliced king salmon sashimi, red onions, garnished with a creamy ginger sauce and tobiko	15
<b>Seafood Sashimi Salad*</b> diced tuna, salmon, yellowtail accompanied with mango, tomato, and spring mix tossed with Doraku dressing	16
<b>Spicy Tuna Crispy Rice*</b> deep fried sushi rice, topped with spicy tuna, spicy aioli, unagi sauce	17
<b>Ahi Poke*</b> local hawaiian tuna, sweet onion, and macadamia nuts marinated in Doraku's special poke sauce	18
<b>Tofu Poke</b> firm local pressed tofu with avocado, red onions, tossed in Doraku poke sauce	13
<b>Green Salad</b>	6

## 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	13
<b>Brussels Sprouts</b> tossed with candied walnuts, chillies, mint, and pickled onions	14
<b>Charred Shishito Peppers</b> seasoned with yuzu sweet miso	9
<b>Inaka Sweet Corn</b> sweet corn with shichimi, sweet miso, and garlic	13

## HOT MEAT + POULTRY

<b>A-5 Japanese Wagyu*</b> 5oz highest quality Japanese Miyazaki beef served with wasabi mashed potatoes and asparagus	75
<b>Wafu Garlic Ribeye*</b> grilled and served with garlic ginger ponzu sauce, accompanied by sauteed mushrooms, beansprouts, and sweet onion	28
<b>Rack of Lamb*</b> marinated in garlic, rosemary and thyme and lightly encrusted with panko and served over wasabi mashed potatoes	20
<b>Jidori Chicken Wakayama Style</b> grilled tender jidori chicken thigh, served with julienned shiso and plum paste	19
<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	15
<b>Jidori Chicken Yakisoba</b> stir fry Japanese noodles with mixed vegetables	22
<b>Jidori Chicken Teriyaki</b> tender boneless jidori chicken thigh glazed with teriyaki sauce and served over shredded cabbage	22

## HOT FISH + SEAFOOD

<b>Spicy Garlic Prawns</b> flash fried served over greens with sweet chili soy and garlic aioli	16
<b>Mahi Mahi Nanbanzuke</b> crispy tempura fried mahi mahi marinated in a yuzu chili ponzu. topped with cilantro, jalapeno, and red onion	18
<b>Misoyaki Butterfish</b> bone in, black cod glazed and baked with yuzu miso served with grilled shishito peppers and sauteed spinach	22
<b>Grilled Jumbo Calamari</b> grilled whole squid, served with shichimi ponzu	15
<b>Grilled Kama (LIMITED AVAILABILITY)</b> served with ponzu	salmon 16 hamachi 26
<b>Asari Clam Sakamushi</b> live clam steamed with butter, garlic, onion, dashi, cilantro, and jalapeno	16
<b>Pan Seared Salmon</b> seared, served with asparagus and king mushrooms topped with lemon butter ponzu sauce, daikon, beets, green onion	19

## DONBURI + SOUP

<b>Ahi Zuke Don*</b>	17
<b>Chirashi Don*</b> assorted sashimi served over sushi rice	23
<b>Uni &amp; Ikura Don*</b>	28
<b>Traditional Miso Soup</b> 🌿	5
<b>Asari Clam Miso Soup</b>	8

## HAPPY ENDING DESSERTS

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

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

<b>Vegetable Tempura</b> seasonal vegetables lightly battered and tempura fried, served with tentsuyu sauce	16
<b>Popcorn Cauliflower</b> lightly tempura battered pan sauteed in a spicy chili sauce	12
<b>Eggplant Miso</b> flash fried Asian eggplant with miso, sesame seeds, 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> shichimi, garlic chis, oyster sauce, honey, and chili	10
<b>Jidori Chicken Stir Fry</b> 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!



<b>Wagyu Beef Fried Rice*</b> fried rice prepared on hot skillet with steak, vegetables, garlic butter and chili ponzu // +6 jidori chicken	21
<b>Pork Belly Yakisoba</b> braised pork belly with sauteed yakisoba noodles	15
<b>Wafu Ribeye &amp; Lobster Tail*</b> our Wafu Garlic Ribeye accompanied with lobster tail with butter	60
<b>Baby Back Ribs</b> 4pc, housemade soy sauce marinade, Japanese pickles	18
<b>Kobe Style Sliders</b> served with okinawan sweet potato fries and honey wasabi sauce	13

<b>Lobster Tempura</b> lobster and basil tempura fried, served with firecracker sauce	20
<b>Jumpin' Shrimp</b> shrimp and basil tempura fried, served with firecracker sauce	14
<b>Shrimp Tempura</b> tiger shrimp tempura fried, served with tentsuyu	16
<b>Crustaceans Trio*</b> lobster tail, alaskan king crab legs, soft shell crab	64
<b>Soft Shell Crab</b> served with ponzu	17
<b>Pork Belly Scallops</b> 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

<b>Maguro Natto Don*</b>	16
<b>Negitoro Don*</b>	18
<b>Ikura &amp; Maguro Yamakake Don*</b>	18
<b>Spicy Tuna Don*</b>	16

# SUSHI + SASHIMI

<b>NEW!</b> <b>Hawaiian Red Snapper Sashimi*</b> daily catch, limited availability	MP
<b>Sushi 8*</b> tuna, salmon, yellowtail, shrimp, kampachi, ika, ono, Daily Catch	30
<b>Sashimi 8*</b> tuna, salmon, yellowtail, Daily Catch	28
<b>Sushi + Sashimi*</b> nigiri - tuna, salmon, yellowtail, shrimp, ono, Daily Catch sashimi - tuna, salmon, Daily Catch	38
<b>Sushi + Sashimi Deluxe*</b> nigiri - tuna, salmon, yellowtail, shrimp, daily catch, uni, ono, unagi sashimi - tuna, salmon, yellowtail, daily catch	48
<b>Sashimi Deluxe*</b> shiromi, ono, tuna, salmon, yellowtail, chutoro	38
<b>Sushi Nigiri Deluxe*</b> uni, ikura, hotate, unagi, tuna, salmon, yellowtail, shrimp, ika, kampachi, ono, daily catch	46
<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	235
<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	280

## DELUXE 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	20
<b>Hamachi Garlic Roll*</b> HALF 11   FULL 20 shrimp tempura and avocado topped with hamachi, finished with kabayaki, garlic aioli, and ao nori	21
<b>Ultimate Spicy Tuna Roll*</b> shrimp tempura, spicy tuna, and avocado topped with unagi, finished with kabayaki, spicy aioli, and red tobiko	19
<b>Emperor* (NO RICE)</b> 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
<b>Deluxe Rainbow* (NO RICE)</b> crab, spicy tuna, cucumber, topped with tuna, salmon, yellowtail with ponzu	21
<b>Black Peppered Ahi*</b> HALF 11   FULL 20 spicy crab, cucumber, avocado, kaiware topped with peppered ahi, sweet and spicy ponzu and cilantro	22
<b>Steak &amp; Shrimp Roll*</b> cucumber, shrimp, and asparagus topped with seared ribeye, garlic aioli, chili sauce, ponzu, kabayaki sauce and ao nori	22
<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	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
<b>Crispy Eel Roll*</b> eel, crab, and avocado topped with salmon, bonito, kabayaki sauce, spicy aioli	20
<b>Sake Bomb Roll*</b> spicy tuna and cucumber topped with salmon, wontons, spicy aioli	18

## ALA CARTE

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



## LUNCH SET COURSE

11:30am - 3pm

**COMBO A** 27      **COMBO B** 30

**STARTER**

choice of:

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

**STARTER**

choice of:

Miso Soup  
House Salad

**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.

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



## WAIKIKI HAPPY HOUR

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

**Cocktails** 11

Lychee Martini  
Tokyo Sour  
Old Fashioned

**House Sake**

(Sho Chiku Bai Nigori)

5oz 9  
12oz 15

**Draft Beer** 7

Kirin Ichiban

## HOT

<b>Edamame</b>	5
<b>Agedashi Tofu</b>	7
<b>Eggplant Miso</b>	7
<b>King Oyster Mushrooms</b>	7
<b>Shishito Peppers</b>	7
<b>Jumpin' Shrimp</b>	7

## COLD

<b>California Hand Roll</b>	8
<b>Spicy California Hand Roll</b>	8
<b>Spicy Salmon Hand Roll</b>	9
<b>Spicy Tuna Hand Roll</b>	9
<b>Negi Hama Hand Roll</b>	9
<b>Snow Crab Cali Hand roll</b>	11
<b>Wafu Spicy Tuna</b>	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.