

IZAKAYA

COLD DISHES

Ahi Tataki* seared tuna, wakame-daikon salad, garlic aioli and ponzu sauce	15
Hamachi Carpaccio* thinly sliced hamachi garnished with jalapeno, sweet miso, chili oil, red onions, green onions, and ponzu	14
Salmon Carpaccio* thinly sliced king salmon sashimi, red onions, garnished with a creamy ginger sauce and tobiko	12
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 all i mushroom	8 5 FOR 35
Beef Tataki* seared beef with red onions, ponzu, garlic chips	9
Tofu Poke firm local pressed tofu with avocado, red onions, tossed in Doraku poke sauce	10
Niku Maki Trio thinly sliced ribeye marinade in ponzu with scallions, seared ribeye with garlic aioli and onions, ribeye and ebi w/ asparagus and avocado	15

HOT VEGETABLES

Edamame with Hawaiian sea salt	7
Garlic Teriyaki Edamame seared and tossed with garlic teriyaki sauce	8
Sweet & Spicy Edamame seared and tossed with sweet spicy miso	8
King Oyster Mushroom grilled organic eringii mushrooms, with spicy ponzu	12
Crispy Brussels Sprouts tossed with candied walnuts, serrano peppers, and pickled onions	14
Vegetable Tempura seasonal vegetables lightly battered and tempura fried, served with tentsuyu sauce	14

HOT MEAT + POULTRY

A-5 Japanese Wagyu* 5oz highest quality Japanese Miyazaki beef served with wasabi mashed potatoes and asparagus	65
Wafu Garlic Ribeye* grilled and served with garlic ginger ponzu sauce, accompanied by sautéed mushrooms, beansprouts, and sweet onion	25
Kobe Style Sliders served with umami fries, honey wasabi, ketchup	13
Steak & Shishito Yakitori diced ribeye on skewer with house crafted teriyaki. topped with garlic chips	12
Jidori Chicken & Scallion Yakitori chicken grilled with miso soy paste on skewer. topped with scallion	12
Inaka Yakisoba sautéed yakisoba noodles, garlic chips, shichimi	pork belly 16 chicken 18
Teppanyaki Beef Tongue* Japanese delicacy, ponzu, chili oil, ginger, garlic, served on hot skillet	20

HOT FISH + SEAFOOD

Spicy Garlic Prawns flash fried served over greens with sweet chili soy and garlic aioli	13
Mahi Mahi Nanbanzuke crispy tempura fried mahi mahi marinated in a yuzu chili ponzu. topped with cilantro, jalapeno, and red onion	15
Misoyaki Butterfish black cod glazed and baked with yuzu miso served with grilled shishito peppers, cabbage, broccolini, and sesame seeds	20
Grilled Ikayaki whole squid, served with spicy ponzu	15
Grilled Saba Shioyaki Japanese mackerel broiled and grilled	14
Asari Clam Sakamushi live clam steamed with sake, mirin, and butter with ginger	15

DONBURI + SOUP

Maguro Natto Don* local big eye tuna with natto served over sushi rice	18
Chirashi Don* assorted sashimi served over sushi rice	22
Ikura & Maguro Yamakake Don* salmon roe and tuna with grated yamaimo, served over sushi rice	18
Inaka Ochazuke Japanese style porridge with salmon and ume. served with dashi	12

HAPPY ENDING DESSERTS

Brownie Tempura house crafted 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
Honey Toast stacked with flambé fruits and vanilla ice cream with honey and chocolate	18

We are proud to be serving locally made Dave's ice cream~

Ahi Poke* local Hawaiian tuna, sweet onion, marinated in Doraku's special poke sauce	16
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	24 42
1/2 Dozen	
1 Dozen	

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	10
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Green Salad	5
Sunomono	4
Seaweed Salad	5
Tsukemono	5

Charred Shishito Peppers grilled with garlic butter	8
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Eggplant Miso flash fried Asian eggplant with miso and garlic chips	10
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Agedashi Tofu lightly fried soft tofu with bonito flakes, green onions, ginger, daikon, served with dashi	10
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Umami Fries sweet shichimi dust and ketchup	10
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Inaka Sweet Corn grilled with creamy yuzu-queso and shichimi	10
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Jumpin' Cauliflower lightly tempura battered pan sautéed in a spicy chili sauce	9
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Jidori Chicken Teriyaki tender boneless chicken glazed with teriyaki sauce and served over shredded cabbage	16
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Hot Skillet Fried Rice* fried rice prepared on hot skillet with vegetables, garlic butter and chili ponzu +4 shrimp // +4 chicken // +6 wagyu steak	16
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Rack of Lamb* marinated in garlic, rosemary and thyme and lightly encrusted with panko and fingerling potatoes	20
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Jidori Chicken Ginger Kara-Age crispy chicken, topped with daikon, beets, kaiware, and sesame seeds, with a sweet chili soy sauce	10
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Garlic Chili Wings deep fried wings tossed in house crafted sweet shoyu sauce, garnished with serrano peppers and pickled onions	10
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Pan Seared Salmon seared, served with asparagus and king mushrooms topped with lemon butter ponzu sauce, daikon, beets, green onion	15
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Lobster Tempura lobster and basil tempura fried, served with firecracker sauce	18
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Jumpin' Shrimp shrimp and basil tempura fried, served with firecracker sauce	13
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Jumbo Shrimp Tempura tiger shrimp tempura fried, served with tentsuyu	14
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Shoyu Scallop & Pork Belly braised pork belly, roasted beets, brussels sprouts, balsamic vinaigrette	19
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Soft Shell Crab	12
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Grilled Kama (LIMITED AVAILABILITY) served with ponzu	salmon 10 hamachi 16
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Negitoro Don*	18
Ahi Zuke Don*	15
Spicy Tuna Don*	15
Uni & Ikura Don*	25
Unagi Don*	19
Traditional Miso Soup	4

Fried Ube Mochi house crafted ube mochi with ube filling, served with vanilla ice cream and condensed milk	15
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Bluetree Affogato Caffe green tea ice cream drowned in our French Pressed Bluetree coffee blend	12
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French Press Caffe table side French Press coffee service with our Bluetree Café blend	8
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SUSHI

SUSHI + SASHIMI

Ultimate Bluefin Trio* 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
(LIMITED AVAILABILITY)	

Sushi 8* tuna, salmon, yellowtail, shrimp, kampachi, ika, ono, Daily Catch	25
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Sashimi 8* tuna, salmon, yellowtail, Daily Catch	23
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Sushi + Sashimi* nigiri - tuna, salmon, yellowtail, shrimp, ono, Daily Catch sashimi - tuna, salmon, Daily Catch	35
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Sushi + Sashimi Deluxe* nigiri - tuna, salmon, yellowtail, shrimp, daily catch, uni, ono, unagi sashimi - tuna, salmon, yellowtail, daily catch	46
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Sashimi Deluxe* shiromi, ono, tuna, salmon, yellowtail, chutoro	35
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Sushi Nigiri Deluxe* uni, ikura, hotate, unagi, tuna, salmon, yellowtail, shrimp, ika, kampachi, ono, daily catch	43
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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
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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
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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
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Hamachi Garlic Roll* shrimp tempura and avocado topped with hamachi, finished with kabayaki, and garlic aioli	HALF 10 FULL 18
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Ultimate Spicy Tuna Roll* shrimp tempura, spicy tuna, and avocado topped with unagi, finished with kabayaki, spicy aioli, and red tobiko	18
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Firecracker Roll* hamachi, avocado, cucumber topped with hamachi, spicy aioli, tempura flakes, tobiko, and chili sauce	18
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Black Peppered Ahi* spicy crab, cucumber, avocado, kaiware topped with peppered ahi, sweet and spicy ponzu and cilantro.	HALF 10 FULL 18
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Steak & Lobster Roll* avocado, lobster, and asparagus topped with seared ribeye, garlic aioli, kabayaki sauce and ao nori.	20
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Vegan Roll avocado, asparagus, spring mix, tomato, and cucumber rolled in green soy paper served with a side of ginger dressing	16
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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
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Emperor* (NO RICE) tuna, salmon, shrimp, avocado, crab and panko fried, topped with crispy sweet onion, unagi sauce, spicy aioli, and tobiko	17
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Crispy Eel Roll* eel, crab, and avocado topped with salmon, bonito, kabayaki sauce, and spicy aioli	18
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Doraku Salmon* garlic aioli seared salmon, blanched asparagus, avocado, shrimp tempura, lemon slices, kabayaki, tobiko, green onion, and togarashi	20
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Wafu Spicy Tuna* spicy tuna, kabayaki, takuwan, shiso, and kiaware	11
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ALA CARTE

	NIGIRI	SASHIMI	MAKI
Amaebi* - sweet shrimp	18	36	
Avocado California			8 9
Chutoro* - light fatty tuna	16	32	
Cucumber			6
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
Ono* - wahoo	10	20	
Otoro* - fatty tuna	22	44	
Salmon Jalapeno*			11
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	
Natto Deluxe*			10
Zuke Maguro* - 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.

Doraku

SEASONAL SPECIALS

DAILY AT DORAKU SUSHI KAKA'AKO

SPECIALTY ROLLS

YUZU HOTATE 20

avocado, takuan, hamachi, spicy scallops, lemon, ikura, zuke sauce

THE GARDEN 18

lettuce, tomato, avocado, yamgobo, sesame seeds, cucumber, finished with spicy unagi sauce

FROM THE KITCHEN

CRISPY GYOZA 14

Vegetable gyoza, potato crust, topped with chili ponzu, pickled onions and fresno peppers

FRIED AHI BELLY & SHISO NIGIRI 20

Topped with tobiko ponzu and shiso aioli

STUFFED MUSHROOMS 14

Fried and topped with unagi sauce, spicy mayo, bonito flakes, tobiko and green onions

FRIED CALAMARI 17

Battered Ikayaki with ponzu shiso aioli



LUNCH BENTO BOX

11:30am - 3pm

COMBO A	26	COMBO B	29
STARTER choice of:		STARTER choice of:	
Miso Soup House Salad		Miso Soup House Salad	
CHEF'S SASHIMI APPETIZER tuna, salmon, yellowtail, shiromi, daily catch		HOT DISHES choice of:	
CHEF'S SUSHI APPETIZER tuna, yellowtail, salmon		Kobe Beef Sliders Rack of Lamb (1pc) Mahi Mahi Nanbanzuke	
SPECIALTY 1/2 ROLLS choice of:		CHEF'S SUSHI APPETIZER tuna, yellowtail, salmon	
Hamachi Garlic Black Peppered Ahi		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.

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HAPPY HOUR

MONDAY - FRIDAY: 4:00 pm - 6:00 pm & 9:00 pm - CL

Well Drinks	8	Cocktails	8
Tito's, Jose Cuervo, Sailor Jerry, Jameson, Fireball		Lychee Martini, Cucumber Cooler, Hibiscus, Momotaro Lemonade	
Mules	9	Top Shelf	10
Doraku, Kentucky, Momo		Jose Classic Margarita	
House Wine (RED OR WHITE)		House Sake (NIGORI)	
6oz	7	5oz	9
9oz	9	12oz	16
Daily Bartender's Pick		Draft Beers	
Sparkling Wine	8	Kirin Ichiban	5
Neat Whisky	10	Local Beers	7
Sake Bomb (5 FOR \$35)	8	Heineken	7

HOT

Edamame	5
Agedashi Tofu	7
Eggplant Miso	7
King Oyster Mushrooms	7
Shishito Peppers	7
Garlic Chili Wings	8
Inaka Ochazuke	8
Steak & Shishito Yakitori	9
Jumpin' Shrimp	9
Asari Sakamushi	11
Ikayaki	11
Spicy Garlic Prawns	11
Grilled Saba	11

COLD

Tsukemono	4
California Roll	7
Spicy Tuna Roll	7
Spicy Salmon Roll	7
Shrimp Tempura Roll	7
Tofu Poke	7
Ahi Poke	8
Beef Tataki	8
Salmon Carpaccio	8
Shooters (Oyster, Hotate, Uni, Ikura, Ali'i Mushroom & Pork Belly, or Otoro)	7

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