# IZAKAYA COLD DISHES

Tuna Tataki* search tare, we keamer claiden selad, garde acid, and porou sauce  Hamachi Carpaccio* they sized hamach garmeted with jalpapen on event miso, chill oit, and protest and search with yalpad yarmain habarene messago, mescular greeners and spezi, with yalpad yarmain habarene messago, mescular greeners and spezi, with yalpad yarmain habarene messago, mescular greeners and spezi, with yalpad yarmain habarene messago, mescular greeners and spezi, with yalpad yarmain habarene messago, mescular greeners and spezi, with yalpad yarmain habarene messago, mescular greeners and spezi, with yalpad yarmain habarene messago, mescular greeners and spezi, with yalpad yarmain habarene messago, mescular greeners and spezi, with yalpad yarmain habarene messago, mescular greeners and spezi, with yalpad yarmain habareners and yalpad yarmain habareners and yalpad yarmain habareners and yalpad yalp	o served with laigrette  auce  26 52 10 quail egg, scallion, on  16 with crispy wontons  15 4 5 5  16 fried, served  12 all sauce 10 ds, and garlic chips  10
Hamach Carpaccio* It may sided remark! garained with jalapeno, sweet miso, chill oil, end crionic, green rotinos, and portus Salmon Carpaccio* It may sided remark! garained with jalapeno, sweet miso, chill oil, end crionic, green rotinos, and portus Salmon Carpaccio* It progres ance and to tokich Salmon Carpaccio* Salmon Caspaccio* Salmon Caspaccio* Seafood Sashimi Salad* It governs the street of the street with Derakul dressing Spicy Tuna Crispy Rice* does pried submit ince, byped with spicy tuna, spicy aiol, and unagl sauce Ahi Poke* Socion havailers than, sweet onion, and macademia nuts marinated in Dorakul spice spice by the sauce Tofu Poke It governs all and the spicy tuna spicy and spicy tuna spicy and spicy pried dake to seal in Dorakul spice spice by the sauce Tofu Poke It governs all and the spicy tuna spicy and spicy tuna spicy tuna spicy and spicy tuna spicy tuna spicy and spicy tuna spicy tu	o served with laigrette  auce  26 52 10 quail egg, scallion, on  16 with crispy wontons  15 4 5 5  16 fried, served  12 all sauce 10 ds, and garlic chips  10
kushi Oysters on Half Shell's end orines, genomons, and porous orines, and porous orines or the policy originger sauce and tokico.  Seafood Sashimi Salad' footed has, asshorn salamin, end orines, gamished with a creamy inger sauce and tokico.  Seafood Sashimi Salad' footed has, asshorn salamin, and pring mix based with Doraku dressing Spicy Tuna Crispy Rice* teep fined sush ince, topped with spicy huna, spicy aloit, and unagi sauce Ahri Poke* as special poles sauce or an original poles and toxical saperal poles sauce or an original poles and toxical saperal poles sauce or an original poles and toxical saperal poles sauce or and toxical saperal poles sauce or and toxical saperal poles sauce or an original poles and toxical saperal poles sauce or and toxical saperal poles sauce or an original poles and toxical sauce and exorder and poles and toxical sauce and exorder and polygers and toxical sauce and exorder with unage and exorder with unage sauce and exorder with unage and exorder with sauce and exorder with sauce and exorder with sauce and exorder with unage and exorder with partice interpolicy with partice and exorder with partice propers and exorder with partice propers and exorder with partice propers a	auce  26 52 10 quail egg, scallion, on  16 with crispy wontons  15 4 5 5  16 fried, served  12 ds, and garlic chips  10
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for the commonseur. fresh cysters served with under pring mix beard on the served with served with particular pring mix beard on the served with grant to the served with grant served with under the proper season and apparagus.  For I MEAT + POULTRY  A.5 Japanese Wagyu*  I Mark Garlic Ribeye*  I Mark Garlic Ribeye Sauce with such scanner and approach so the sauce on which the mixthoms, bearspruds, and sweet onion was and approachs, and sweet onion beauted with granted positions.  I Mark Garlic Ribeye*  I Mark Garlic Ribeye Success and spannagus  Wafu Garlic Ribeye Success and spannagus  Wafu Garlic Ribeye Success and spannagus  I Mark Garlic Ribeye Success and spannagus  Wafu Ribeye & Lobster Tail*  Very Ball Success with mixed vegetables  I Mark Success Chicken Walksyama Style  I I Judor' Chicken Walksyama Style  I I J	quail egg, scallion, on 16 with crispy wontons 15 4 5 5 16 fried, served 12 ds, and garlic chips 10
this Poke* cal havetain hura, syeet orion, and macadamia nuts marinated in orrakul special poke sauce  White Poke cal havetain hura, syeet orion, and macadamia nuts marinated in orrakul special poke sauce  Off poke cal havetain hura, syeet orion, and macadamia nuts marinated in orrakul poke sauce  Off poke cal havetain hura, syeet orion, and macadamia nuts marinated in orrakul poke sauce  Off poke cal havetain hura, syeet orion, and macadamia nuts marinated in orrakul poke sauce  Off poke cal havetain hura, syeet orion, and macadamia nuts marinated in orrakul poke sauce  Off poke cal havetain hura, syeet orion, and macadamia nuts marinated in orrakul poke sauce  Off poke cal havetain hura, syeet orion, and macadamia nuts marinated in orrakul poke sauce  Off poke cal havetain hura, syeet orion, and macadamia nuts marinated in orrakul poke sauce  Off poke cal havetain hura, syeet orion, and macadamia nuts marinated in orrakul poke sauce  Off poke cal havetain hura, syeet orion, and macadamia nuts marinated in orrakul poke sauce  Off poke cal havetain hura, syeet orion, and macadamia nuts marinated in orrakul poke sauce  Off poke cal havetain hura, syeet orion, and macadamia nuts marinated in orrakul poke sauce  Off poke cal havetain hura, syeet orion, and macadamia nuts marinated in orrakul poke sauce  Off poke cal havetain hura, syeet orion, substance of the sauce  Off poke cal havetain hura, syeet orion, substance orion, and the sauce  Off poke cal havetain hura, syeet orion, substance orion, s	with crispy wontons  15  4 5 5 5  16 fried, served  12 illi sauce 10 ds, and garlic chips 10
Crilled Shrimp Salad tossed in horey orange vinalgrette dressing Sunomono  Tsukemono Seaweed Salad  **Negretable Salad**  **HOT VEGETABLES**  **Garlian Bland Seaweed Salad**  **Poper Salad**  **Yegetable Tempura seasonal vegetables lightly battered and tempura with tentsury sauce Popcorn Caulliflower lightly tempura battered pan sauleed in a spicy of the same and tossed with garlic terryeki sauce shore salad salad salad seasonal vegetables lightly battered and tempura with tentsury sauce Popcorn Caulliflower lightly tempura battered pan sauleed in a spicy of the salad salad seasonal vegetables salad seaso	4 5 5 5 16 fried, served 12 illi sauce 10 ds, and garlic chips 10
Tsukemono Seaweed Salad  Tsukemono Seaved Web seaweed webgetebles  To Searlic Respect Searce with tempura seasonal vegetables fughtly beatered and tempura seas	5 5 fried, served 16 fried, served 12 fill sauce 10 ds, and garlic chips 10
Seaweed Salad  HOT VEGETABLES  Cdamame If the Hawaiian sea salt Sarlic Teriyaki Edamame Sared and tossed with garlic tehyak sauce Sweet & Spicy Edamame Sared and tossed with sweet spicy miso Ging Oyster Mushroom If the day or spice in the spicy ponzu Brussels Sprouts  Scharred Shishito Peppers Seasoned with yuzu sweet miso Inaka Sweet Corn Inaka Sweet Corn Indicating All Sapanese Wiguzaki beef served with wasabi mashed balatose and asparagus  A-5 Japanese Wagyu* Indicat Garlic Ribeye* Inaka Sweet Wiguzaki beef served with wasabi mashed balatose and asparagus  Vegetable Tempura seasonal vegetables lightly battered and tempura with tentisupu sauce  Popcorn Cauliflower lightly tempura battered pan sauted in a spicy of Eggplant Miso Itah fired Asian eggplant with miso, sesame see  Agedashi Tofu lightly fired soft tout with bonito flakes, green onio served with dashi  Umami Fries Shichirri, garlic chips, oyster sauce, honey, and or Jidori Chicken Stir Fry local and mixed vegetables, house crafted sauce  Wagyu Beef Fried Rice* fired nice prepared on hot skillet with steak, vegete chiliponzu // +2 ploid nichken  Wagyu Beef Fried Rice* fired nice prepared on hot skillet with steak, vegete chiliponzu // +2 ploid nichken  Wagyu Beef Fried Rice* fired nice prepared on hot skillet with steak, vegete chiliponzu // +2 ploid nichken  Pork Belly Yakisoba braised pork belly with sauded yakisoba noodles  Wafu Ribeye & Lobster Tail* our Vikit Garile Ribeys accompaned with lobste  Baby Back Ribs  App. house crafted soy sauce marinade, Japanes  Kobe Style Sliders served with olinawan sweet potato fries and hon  Jidori Chicken Teriyaki the day benefits of the misury the fired nice prepared on hot skillet with steak, vegete chiliponzu // +2 ploid nichken  Pork Belly Yakisoba  braised pork belly with sauded yakisoba noodles  Wafu Ribeye & Lobster Tail* our Vikit Garile Ribeys accompaned with lobste  Baby Back Ribs  App. house crafted soy sauce marinade, Japanes  Kobe Style Sliders  served with olinawan sweet potato fries and hon  Jido	fried, served  12 iili sauce 10 ds, and garlic chips
## Commonship of the commonshi	ifried, served  12 iili sauce 10 ds, and garlic chips
## Vegetable Tempura seasonal vegetables lightly bettered and tempura with tentsury sauce  ## Popcorn Cauliflower lightly tempura battered pan sautéed in a spicy of fash fried Asian eggplant with miso, sesame see Agedashi Tofu lightly fried soft toru with bonito flakes, green onto served with dashi  ## Umami Fries shichimi, garlic chips, oyster sauce, honey, and or ## Jidori Chicken Stir Fry local and mixed vegetables, house crafted sauce  ## Wagyu Beef Fried Rice* fried noe prepared on hot skillet with steak, vegeta chillponzu ## 2 jidori chicken  ## Wagyu Beef Fried Rice* fried noe prepared on hot skillet with steak, vegeta chillponzu ## 2 jidori chicken  ## Wagyu Beef Fried Rice* fried noe prepared on hot skillet with steak, vegeta chillponzu ## 2 jidori chicken  ## Wagyu Beef Fried Rice* fried noe prepared on hot skillet with steak, vegeta chillponzu ## 2 jidori chicken  ## Wagyu Beef Fried Rice* fried noe prepared on hot skillet with steak, vegeta chillponzu ## 2 jidori chicken  ## Wagyu Beef Fried Rice* fried noe prepared on hot skillet with steak, vegeta chillponzu ## 2 jidori chicken  ## Wagyu Beef Fried Rice* fried noe prepared on hot skillet with steak, vegeta chill ponzu ## 2 jidori chicken  ## Wagyu Beef Fried Rice* fried noe prepared on hot skillet with steak, vegeta chillponzu ## 2 jidori chicken  ## Wagyu Beef Fried Rice* fried noe prepared on hot skillet with steak, vegeta chillponzu ## 2 jidori chicken  ## Wagyu Beef Fried Rice* fried noe prepared on hot skillet with steak, vegeta chillponzu ## 2 jidori chicken  ## Wagyu Beef Fried Rice* fried noe prepared on hot skillet with steak, vegeta chill ponzu ## 2 jidori chicken  ## Wagyu Beef Fried Rice* fried noe prepared on hot skillet with steak, vegeta chill ponzu ## 2 jidori chicken  ## Wagyu Beef Fried Rice* fried noe prepared on hot skillet with steak, vegeta chill ponzu ## 2 jidori chicken  ## Wagyu	ifried, served  12 iili sauce 10 ds, and garlic chips
th Hawaiian sea salt  Sarlic Teriyaki Edamame sared and tossed with garlic teriyaki sauce  Sweet & Spicy Edamame sared and tossed with sweet spicy miso  King Oyster Mushroom  Illed organic eringi mushrooms, with spicy ponzu  Brussels Sprouts  Starred Shishito Peppers seasoned with yuzu sweet miso naka Sweet Corn weet corn with shichimi, sweet miso, and garlic  HOT MEAT + POULTRY  13  Wagyu Beef Fried Rice* fried rice prepared on hot skilled with steak, vegeta chilliponzu (# 2) jidori chicken  14  Wagyu Beef Fried Rice* fried rice prepared on hot skilled with steak, vegeta chilliponzu (# 2) jidori chicken  15  Wafu Garlic Ribeye*  Wafu Garlic Ribeye*  Wafu Garlic, rosemany and thyme and lightly encrusted with panko and served with gailic ginger ponzu sauce, accompanied by autheed mushrooms, beansprouts, and sweet onion  Back of Lamb*  Wafu Ribeye & Lobster Tail*  our Watu Garlic Ribeye accompanied with lobster  Baby Back Ribs  40  41  420  Wafu Ribeye & Lobster Tail*  our Watu Garlic Ribeye accompanied with lobster  Baby Back Ribs  41  420  Wafu Ribeye & Lobster Tail*  our Watu Garlic Ribeye accompanied with lobster  Baby Back Ribs  420  Wafu Ribeye accompanied with lobster  Baby Back Ribs  43  44  45  46  47  48  48  49  49  49  49  49  49  49  49	ifried, served  12 iili sauce 10 ds, and garlic chips
Popcorn Cauliflower lightly tempura battered pan sauted in a spicy of Bernard and tossed with sweet spicy miso and tossed with sweet spicy miso Bash fined Asian eggplant with miso, sesame see Agedashi Tofu lightly fred soft tofu with bonito flakes, green onio served with dashi Umami Fries shichimi, gartic chips, oyster sauce, honey, and conditions and partic the commentation of the c	illi sauce  10 ds, and garlic chips
Ling Oyster Mushroom Illed organic eningi mushrooms, with spicy ponzu Illed organic eningi mushrooms, with spicy ponzu Illed organic eningi mushrooms, with spicy ponzu Irrussels Sprouts Icharred Shishito Peppers Isasoned with yuzu sweet miso Inaka Sweet Corn Isaka Sweet Corn Isaka Sweet Corn Isaka Sweet Corn Isaka Sweet Magyu* Isa Inghest quality Japanese Milyazaki beef served with wasabi mashed lataces and asparagus  Isafu Garlic Ribeye* Illed and served with garlic ginger ponzu sauce, accompanied by utteed mushrooms, beansprouts, and sweet onion Isack of Lamb* Indirect Chicken Wakayama Style Illed tender chicken thigh, served with julienned shiso and plum paste if dor'i Chicken Ginger Kara-age sty chicken, topped with daikon, beets, kaiware, and sesame seeds, served ith a sweet chili soy sauce Indirect Chicken Yakisoba Infy Japanese noodles with mixed vegetables  Indirect Chicken Yakisoba Infy Japanese noodles with mixed vegetables  Indirect Chicken Yakisoba Indirect Asia neggplant with miso, sesame see Aged and first playanese noric served with bankind play light fried Asian eggplant with miso, sesame seed flash fried Asian eggplant with bonito flakes, green onio served with dasho is veryed with dashon.  Idea of the Japanese Alips, with ening and play playanese fried Rice*  Indirect Chicken Stir Fry Indi	ds, and garlic chips
illed organic eringii mushrooms, with spicy ponzu illed organic eringii mushrooms, with spicy ponzu irrussels Sprouts seed with candied walnuts, chillies, mint, and pickled onions irrussels Shishito Peppers assoned with yuzu sweet miso naka Sweet Corn naka Sweet Corn neet corn with shichimi, sweet miso, and garlic  IOT MEAT + POULTRY  -5 Japanese Wagyu* rz highest quality Japanese Miyazaki beef served with wasabi mashed tatoes and asparagus  Vafu Garlic Ribeye* liled and served with garlic ginger ponzu sauce, accompanied by utteed mushrooms, beansprouts, and sweet onion  ack of Lamb* arinated in garlic, rosemany and thyme and lightly encrusted with panko and rived over wasabi mashed potatoes didori Chicken Wakayama Style liled tender chicken thigh, served with julienned shiso and plum paste sigy chicken, topped with daikon, beets, kaiware, and sesame seeds, served that asweet chill soy sauce idori Chicken Yakisoba fry Japanese noodles with mixed vegetables  13  Agedashi Tofu lightly fried soft tofu with bonito flakes, green onio served with dashi  24  Umami Fries shichimi, garlic chips, oyster sauce, honey, and convert with dashi  Umami Fries shichimi, garlic chips, oyster sauce, honey, and convert with dashi  Umami Fries shichimi, garlic chips, oyster sauce, honey, and convert with dashi  Umami Fries shichimi, garlic chips, oyster sauce, honey, and convert with daihor, beef sauce  Wagyu Beef Fried Rice* fried nice prepared on hot skillet with steak, vegete chill ponzu // +2 jidori chicken  Wafu Ribeye & Lobster Tail* our Wafu Garlic Ribeye & Lobster Tail* our Wafu Garlic Ribeye accompanied with lobster  Baby Back Ribs 4pc, house crafted soy sauce marinade, Japanes  Kobe Style Sliders served with okinawan sweet potato fries and hone  Jidori Chicken Teriyaki tender boneless chicken thigh glazed with teriyak shredded cabbage	10
served with candied walnuts, chillies, mint, and pickled onions  charred Shishito Peppers assoned with yuzu sweet miso  maka Sweet Corn also MEAT + POULTRY  13  L-5 Japanese Wagyu* L-5 Japanese Willy Japanese Miyazaki beef served with wasabi mashed tatates and asparagus  Wafu Garlic Ribeye*  Lack of Lamb* Lac	
shichimi, garlic chips, oyster sauce, honey, and content with yuzu sweet miso anaka Sweet Corn  13	10
local and mixed vegetables, house crafted sauce veet corn with shichimi, sweet miso, and garlic  **Total NEAT + POULTRY**  1-5 Japanese Wagyu*  vox highest quality Japanese Miyazaki beef served with wasabi mashed tataces and asparagus  **Vafu Garlic Ribeye*  valided and served with garlic ginger ponzu sauce, accompanied by auteed mushrooms, beansprouts, and sweet onion  **Cack of Lamb*  arinated in garlic, rosemary and thyme and lightly encrusted with panko and enved over wasabi mashed potatoes  idori Chicken Wakayama Style  illed tender chicken thigh, served with julienned shiso and plum paste  idori Chicken Ginger Kara-age ispy chicken, topped with daikon, beets, kaiware, and sesame seeds, served that a sweet chili soy sauce  idori Chicken Yakisoba  rify Japanese noodles with mixed vegetables  13 local and mixed vegetables, house crafted sauce  **Wagyu Beef Fried Rice*  fried rice prepared on hot skillet with steak, vegetachility on total steak, vege	nili
Vafu Garlic Ribeye* Variable and served with garlic ginger ponzu sauce, accompanied by auteed mushrooms, beansprouts, and sweet onion Vack of Lamb* Archicken Wakayama Style Alided tender chicken Wakayama Style Alided tender chicken thigh, served with julienned shiso and plum paste As sweet chili soy sauce As signances Wagyu*  Wagyu Beef Fried Rice* fried rice prepared on hot skillet with steak, vegetar chili ponzu // +2 jidori chicken Archicken Wakisoba Archicken Ginger Served with panko and archicken thigh, served with panko and plum paste Archicken Ginger Kara-age Archicken, topped with daikon, beets, kaiware, and sesame seeds, served Archicken Yakisoba Archicken Yakisoba Archicken Ginger Kara-age Archicken, topped with daikon, beets, kaiware, and sesame seeds, served Archicken Yakisoba Archicken Ginger Kara-age Archicken, topped with daikon, beets, kaiware, and sesame seeds, served Archicken Yakisoba Archicken Ginger Kara-age Archicken, topped with daikon, beets, kaiware, and sesame seeds, served Archicken Ginger Kara-age Archicken Ginger Kara-age Archicken Ginger Kara-age Archicken Ginger Kara-age Archicken, topped with daikon, beets, kaiware, and sesame seeds, served Archicken Ginger Kara-age	, and sesame seeds
fried new prepared on hot skillet with steak, vegetar chili ponzu // +2 jidori chicken  Wafu Garlic Ribeye*  Wafu Garlic Ribeye*  Wafu Garlic ginger ponzu sauce, accompanied by suiteed mushrooms, beansprouts, and sweet onion  Rack of Lamb*  arrivated in garlic, rosemary and thyme and lightly encrusted with panko and enved over wasabi mashed potatoes  idori Chicken Wakayama Style illed tender chicken thigh, served with julienned shiso and plum paste idori Chicken Ginger Kara-age ispy chicken, topped with daikon, beets, kaiware, and sesame seeds, served ith a sweet chili soy sauce idori Chicken Yakisoba ir fry Japanese noodles with mixed vegetables  fried new prepared on hot skillet with steak, vegetar chili ponzu // +2 jidori chicken  Pork Belly Yakisoba braised pork belly with sauteed yakisoba noodles  Wafu Ribeye & Lobster Tail* our Wafu Garlic Ribeye accompanied with lobster  Baby Back Ribs 4pc, house crafted soy sauce marinade, Japanes  Kobe Style Sliders served with okinawan sweet potato fries and hone  Jidori Chicken Teriyaki tender boneless chicken thigh glazed with teriyak shredded cabbage  if y Japanese noodles with mixed vegetables	
braised pork belly with sauteed yakisoba noodles wateed mushrooms, beansprouts, and sweet onion  **Rack of Lamb** arinated in garlic, rosemany and thyme and lightly encrusted with panko and enved over wasabi mashed potatoes  **idori Chicken Wakayama Style** illed tender chicken thigh, served with julienned shiso and plum paste indori Chicken Ginger Kara-age ispy chicken, topped with daikon, beets, kaiware, and sesame seeds, served ith a sweet chili soy sauce  **idori Chicken Yakisoba**  **judori Chicken Teriyaki**  **tender boneless chicken thigh glazed with teriyak shredded cabbage**	21 bles, garlic butter and
water mushrooms, beansprouts, and sweet onion  wack of Lamb* arrinated in garlic, rosemary and thyme and lightly encrusted with panko and rived over wasabi mashed potatoes  idori Chicken Wakayama Style  illed tender chicken thigh, served with julienned shiso and plum paste  idori Chicken Ginger Kara-age spy chicken, topped with daikon, beets, kaiware, and sesame seeds, served  idori Chicken Yakisoba r fry Japanese noodles with mixed vegetables  wafu Ribeye & Lobster Tail* our Wafu Garlic Ribeye accompanied with lobster  Baby Back Ribs 4pc, house crafted soy sauce marinade, Japanes  Kobe Style Sliders served with okinawan sweet potato fries and hone  Jidori Chicken Teriyaki tender boneless chicken thigh glazed with teriyak shredded cabbage	15
arinated in garlic, rosemary and thyme and lightly encrusted with panko and red over wasabi mashed potatoes  idori Chicken Wakayama Style Illed tender chicken thigh, served with julienned shiso and plum paste idori Chicken Ginger Kara-age spy chicken, topped with daikon, beets, kaiware, and sesame seeds, served tha a sweet chili soy sauce idori Chicken Yakisoba r fry Japanese noodles with mixed vegetables  Tabuy Back Ribs 4pc, house crafted soy sauce marinade, Japanes 5proved with okinawan sweet potato fries and hone 4pc the style Sliders 5proved with okinawan sweet potato fries and hone 4pc the style Sliders 5proved with okinawan sweet potato fries and hone 4pc the style Sliders 5proved with okinawan sweet potato fries and hone 4pc the style Sliders 5proved with okinawan sweet potato fries and hone 4pc the style Sliders 5proved with okinawan sweet potato fries and hone 4pc the style Sliders 5proved with okinawan sweet potato fries and hone 4pc the style Sliders 5proved with okinawan sweet potato fries and hone 4pc the style Sliders 5proved with okinawan sweet potato fries and hone 4pc the style Sliders 5proved with okinawan sweet potato fries and hone 4pc the style Sliders 5proved with okinawan sweet potato fries and hone 4pc the style Sliders 5proved with okinawan sweet potato fries and hone 4pc the style Sliders 5proved with okinawan sweet potato fries and hone 4pc the style Sliders 5proved with okinawan sweet potato fries and hone 4pc the style Sliders 5proved with okinawan sweet potato fries and hone 4pc the style Sliders 5proved with okinawan sweet potato fries and hone 4pc the style Sliders 5proved with okinawan sweet potato fries and hone 4pc the style Sliders 5proved with okinawan sweet potato fries and hone 4pc the style Sli	60 tail with butter
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idori Chicken Yakisoba 20 ir fry Japanese noodles with mixed vegetables	20
HOT FISH + SEAFOOD	
Spicy Garlic Prawns 16 Lobster Tempura lobster and basil tempura fried, served with firecra	20
Iahi Mahi Nanbanzuke       18         Jispy tempura fried mahi marinated in a yuzu chili ponzu. topped with       shrimp and basil tempura fried, served with firecra	14
antro, jalapeno, and red onion Shrimp Tempura	16
one in, black cod glazed and baked with yuzu miso served with grilled nishito peppers and sauteed spinach  Crustaceans Trio*	64
lobster tail, alaskan king crab legs, soft shell crab silled Jumbo Calamari 15 Soft Shell Crab Soft Shell Crab	17
Grilled Kama (LIMITED AVAILABILITY) salmon 16 hamachi 26 Pork Belly Scallops	19
deep fried pork belly, scallops, secret sauce, Japa Asari Clam Sakamushi be clam steamed with butter, garlic, onion, dashi, cilantro, and jalapeno  16	
Pan Seared Salmon eared, served with asparagus and king mushrooms topped with mon butter ponzu sauce, daikon, beets, green onion  NEW! Chef's Local Catch - Red S Hawaiian Red Snapper (Ehu) whole fish lightly served with rice and ponzu	napper MP   tempura fried
DONBURI + SOUP	•
Ahi Zuke Don* 17	
Chirashi Don* Ssorted sashimi served over sushi rice  Maguro Natto Don*  Negritore Don*	;
Jni & Ikura Don*  Traditional Miso Soup	16
Asari Clam Miso Soup 8 Spicy Tuna Don*	18
LADDY ENDING DESCEPTS	18
HAPPY ENDING DESSERTS  Brownie Tempura Omernade brownie with fresh fruits and Tahitian vanilla ice cream  14  Honey Toast Japanese wheat bread stacked with flambe fruits	18 on* 18
With honey  Japanese Ice Cream  9 Mochi Ice Cream	18 18 16

# **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

18

God of Fire Roll\*

Sake Bomb 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
Ultimate Spicy Tuna Roll*  shrimp tempura, spicy tuna, and avocado topped with unagi, finished with kabayaki, spicy aioli, and red tobiko
Emperor* (NO RICE) 19 tuna, salmon, shrimp, avocado, crab and panko fried, topped with crispy sweet onion, unagi sauce, spicy aioli, and tobiko
Stuffed Jalapeno* 20 flash fried jalapeno stuffed with crab, spicy tuna, and avocado
Deluxe Rainbow* (NO RICE) 21 crab, spicy tuna, cucumber, topped with tuna, salmon, yellowtail with ponzu
Black Peppered Ahi*  HALF 11   FULL 20 spicy crab, cucumber, avocado, kaiware topped with peppered ahi, sweet and spicy ponzu and cilantro
Steak & Shrimp Roll*  cucumber, shrimp, and asparagus topped with seared ribeye, garlic aioli, chili sauce, ponzu, kabayaki sauce and ao nori
Double Happiness* (NO RICE)  tuna, salmon, scallop, squid, shrimp, crab, shiso, kaiware, wrapped with cucumber nori, topped with garlic aioli, tobiko and ponzu sauce
Vegan RoII avocado, asparagus, spring mix, tomato, and cucumber rolled in green soy paper served with a side of ginger dressing
Crispy Eel Roll* eel, crab, and avocado topped with salmon, bonito, kabayaki sauce, spicy aioli  20

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

ALA CARTE	NIGIRI SA	SHIMI	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

#### Kobe Beef Sliders Rack of Lamb (1pc)

HOT DISHES choice of:

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 HOUR

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

<b>Cocktails</b> 11 Lychee Martini	House Sake (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	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.

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