

IZAKAYA

COLD DISHES

Tuna Tataki* seared tuna, wakame-daikon salad, garlic aioli, and ponzu sauce	18
Hamachi Carpaccio* thinly sliced hamachi garnished with jalapeno, sweet miso, chili oil, red onions, green onions, and ponzu	19
Salmon Carpaccio* thinly sliced king salmon sashimi, red onions, garnished with a creamy ginger sauce and tobiko	16
Seafood Sashimi Salad* diced tuna, salmon, yellowtail accompanied with mango, tomato, and spring mix tossed with Doraku dressing	17
Spicy Tuna Crispy Rice* deep fried sushi rice, topped with spicy tuna, spicy aioli, and unagi sauce	18
Ahi Poke* local hawaiian tuna, sweet onion, and macadamia nuts marinated in Doraku's special poke sauce	19
Tofu Poke firm local pressed tofu with avocado, red onions, tossed in Doraku poke sauce	14
Inari Trio* spicy tuna, sushi rice, with sesame oil, masago, spicy aioli, sriracha and togarashi. spicy negihama, sushi rice, topped with sriracha. spicy salmon, sushi rice, topped with masago, spicy aioli, sriracha, togarashi.	22

HOT VEGETABLES

Edamame with Hawaiian sea salt	9
Garlic Teriyaki Edamame seared and tossed with garlic teriyaki sauce	10
Sweet & Spicy Edamame seared and tossed with sweet spicy miso	10
King Oyster Mushroom grilled organic eringii mushrooms, with spicy ponzu	14
Brussels Sprouts tossed with candied walnuts, chillies, mint, and pickled onions	15
Charred Shishito Peppers seasoned with yuzu sweet miso	10
Inaka Sweet Corn sweet corn with shichimi, sweet miso, and garlic	14

HOT MEAT + POULTRY

A-5 Japanese Wagyu* 5oz highest quality Japanese Miyazaki beef served with wasabi mashed potatoes and asparagus	75
Wafu Ribeye & Lobster Tail* our Wafu Garlic Ribeye accompanied with lobster tail with butter	60
Rack of Lamb* marinated in garlic, rosemary and thyme and lightly encrusted with panko and served over wasabi mashed potatoes	21
Jidori Chicken Wakayama Style grilled tender chicken thigh, served with julienned shiso and plum paste	18
Jidori Chicken Ginger Kara-age crispy chicken, topped with daikon, beets, kaiware, and sesame seeds, served with a sweet chili soy sauce	14
Jidori Chicken Yakisoba stir fry Japanese noodles with mixed vegetables	21
Jidori Chicken Teriyaki tender boneless chicken thigh glazed with teriyaki sauce and served over shredded cabbage	21

HOT FISH + SEAFOOD

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

DONBURI + SOUP

Ahi Zuke Don*	17
Chirashi Don* assorted sashimi served over sushi rice	23
Uni & Ikura Don*	48
Traditional Miso Soup	5
Asari Clam Miso Soup	8

HAPPY ENDING DESSERTS

Brownie Tempura homemade brownie with fresh fruits and Tahitian vanilla ice cream	15
Japanese Ice Cream green tea ice cream with azuki beans and fresh fruits	10

New Style Hamachi Sashimi* <i>for the connoisseur.</i> hamachi with grated yamaimo served with habanero masago, mesclun greens and spicy vinaigrette	16
Kushi Oysters on Half Shell* served with wasabi cocktail sauce and ceviche sauce	27
1/2 Dozen	53
1 Dozen	
Oyster Shooter* <i>for the connoisseur.</i> fresh oysters served with uni, quail egg, scallion, ponzu, sesame oil, chili oil, and spicy grated daikon	11
Tuna Avocado Salad* tuna and avocado tossed in wasabi yuzu. topped with crispy wontons	17
Grilled Shrimp Salad tossed in honey orange vinaigrette dressing	16
Ahi Poke Nachos* ahi poke, wonton chips, house crafted poke sauce, avocado, white and green onion	22
Seafood Ceviche* shrimp, scallop, hamachi, salmon, red onion, jalapeno, cilantro on mixed greens	31
Green Salad	7
Sunomono	5
Tsukemono	6
Seaweed Salad	6

Vegetable Tempura seasonal vegetables lightly battered and tempura fried, served with tentsuyu sauce	17
Popcorn Cauliflower lightly tempura battered pan sautéed in a spicy chili sauce	13
Eggplant Miso flash fried Asian eggplant with miso, sesame seeds, and garlic chips	11
Agedashi Tofu lightly fried soft tofu with bonito flakes, green onions, ginger, daikon, served with dashi	11
Umami Fries shichimi, garlic chips, oyster sauce, honey, and chili	11
Jidori Chicken Stir Fry local and mixed vegetables, house crafted sauce, and sesame seeds	18

Wagyu Beef Fried Rice* fried rice prepared on hot skillet with steak, vegetables, garlic butter and chili ponzu // +2 jidori chicken	22
Pork Belly Yakisoba braised pork belly with sauteed yakisoba noodles	16
Wafu Garlic Ribeye* grilled and served with garlic ginger ponzu sauce, accompanied by sauteed mushrooms, beansprouts, and sweet onion	29
Baby Back Ribs 4pc, house crafted soy sauce marinade, Japanese pickles	19
Kobe Style Sliders served with okinawan sweet potato fries and honey wasabi sauce	14
Kara-age Sliders with house crafted spicy mayo cabbage on Hawaiian sweet bread	24

Lobster Tempura lobster and basil tempura fried, served with firecracker sauce	20
Jumpin' Shrimp shrimp and basil tempura fried, served with firecracker sauce	14
Shrimp Tempura tiger shrimp tempura fried, served with tentsuyu	16
Crustaceans Trio* lobster tail, alaskan king crab legs, soft shell crab	64
Soft Shell Crab served with ponzu	17
Pork Belly Scallops deep fried pork belly, scallops, secret sauce, Japanese pickles	19
Chef's Local Catch - Red Snapper Hawaiian Red Snapper (Ehu) whole fish lightly tempura fried served with rice and ponzu	MP

Maguro Natto Don*	16
Negitoro Don*	18
Ikura & Maguro Yamakake Don*	18
Spicy Tuna Don*	16

SUSHI + SASHIMI

Hawaiian Red Snapper Sashimi* daily catch, limited availability	MP
Sushi 8* tuna, salmon, yellowtail, shrimp, kampachi, ika, ono, Daily Catch	31
Sashimi 8* tuna, salmon, yellowtail, Daily Catch	29
Sushi + Sashimi* nigiri - tuna, salmon, yellowtail, shrimp, ono, Daily Catch sashimi - tuna, salmon, Daily Catch	39
Sushi + Sashimi Deluxe* nigiri - tuna, salmon, yellowtail, shrimp, daily catch, uni, ono, unagi sashimi - tuna, salmon, yellowtail, daily catch	49
Sashimi Deluxe* shiromi, ono, tuna, salmon, yellowtail, chutoro	39
Sushi Nigiri Deluxe* uni, ikura, hotate, unagi, tuna, salmon, yellowtail, shrimp, ika, kampachi, ono, daily catch	47
Sapphire* sashimi - tuna, salmon yellowtail, ono, Daily Catch rolls - Ultimate Spicy Tuna, Hamachi Garlic, God of Fire Doraku favorites - Ahi poke, Tuna Tataki, Edamame	236
Platinum* sashimi - otoro, hotate, kampachi, tuna, salmon nigiri - tuna, salmon, yellowtail rolls - Ultimate Spicy Tuna, Hamachi Garlic, Black Peppered Ahi Doraku favorites - Ahi poke	281

DELUXE MAKI ROLLS

God of Fire Roll* spicy tuna roll with cucumber and jalapeno topped with tuna sashimi, habanero tobiko and spicy garlic aioli	21
Hamachi Garlic Roll* shrimp tempura and avocado topped with hamachi, finished with kabayaki, garlic aioli, and ao nori	HALF 12 FULL 22
Ultimate Spicy Tuna Roll* shrimp tempura, spicy tuna, and avocado topped with unagi, finished with kabayaki, spicy aioli, and red tobiko	22
Emperor* (NO RICE) tuna, salmon, shrimp, avocado, crab and panko fried, topped with crispy sweet onion, unagi sauce, spicy aioli, and tobiko	20
Stuffed Jalapeno* flash fried jalapeno stuffed with crab, spicy tuna, and avocado	21
Deluxe Rainbow* (NO RICE) crab, spicy tuna, cucumber, topped with tuna, salmon, yellowtail with ponzu	22
Black Peppered Ahi* spicy crab, cucumber, avocado, kaiware topped with peppered ahi, sweet and spicy ponzu and cilantro	HALF 12 FULL 21
Steak & Shrimp Roll* cucumber, shrimp, and asparagus topped with seared ribeye, garlic aioli, chili sauce, ponzu, kabayaki sauce and ao nori	23
Double Happiness* (NO RICE) tuna, salmon, scallop, squid, shrimp, crab, shiso, kaiware, wrapped with cucumber nori, topped with garlic aioli, tobiko and ponzu sauce	21
Vegan Roll avocado, asparagus, spring mix, tomato, and cucumber rolled in green soy paper served with a side of ginger dressing	19
Crispy Eel Roll* eel, crab, and avocado topped with salmon, bonito, kabayaki sauce, spicy aioli	21
Sake Bomb Roll* spicy tuna and cucumber topped with salmon, wontons, spicy aioli	19

ALA CARTE

	NIGIRI	SASHIMI	MAKI
Amaebi* - sweet shrimp	21	37	
Avocado California			12
Chutoro* - light fatty tuna	19	34	
Cucumber			10
Ebi* - black tiger shrimp	11	19	
Hamachi* - yellowtail	13	21	15
Hotate* - Japanese scallop	14	25	
Ika* - squid	13	21	
Ikura* - salmon roe	13		
King Salmon* - New Zealand	13	21	14
Maguro* - bigeye tuna	13	21	13
Masago* - smelt fish roe	11		
Nairagi* - Hawaiian marlin	12	20	
Natto Deluxe			13
Negihama* - yellowtail with scallion	15	13	
Negitoro* - fatty tuna with scallion	15	13	
Ono* - wahoo	13	21	
Otoro* - fatty tuna	26	48	
Salmon Jalapeno*			15
Shiromi* - seasonal white fish	13	21	
Snow Crab California*			14
Spicy Salmon Avocado*			14
Spicy Tuna*			15
Tako* - Pacific octopus	13	21	
Tamago - sweet Japanese egg	13		
Tobiko* - flying fish roe	11		
Unagi* - fresh water eel	13	21	16
Uni* - sea urchin	29	49	
Wafu Spicy Tuna*			15
Zuke Maguro* - marinated tuna	15	26	



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

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and Google Home



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* 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: 4PM - 6PM

Cocktails 11

Lychee Martini
Tokyo Sour
Old Fashioned

House Sake

(Sho Chiku Bai Nigori)

5oz 9
12oz 15

Draft Beer

Kirin Ichiban 5

Wine

Côte Des Roses Pinot Noir 7
Backhouse Chardonnay 7

Sake Bomb 5

Bartender Whisky Pick 12

HOT

Edamame 5
Agedashi Tofu 7
Eggplant Miso 7
King Oyster Mushrooms 7
Shishito Peppers 7
Jumpin' Shrimp 7
Inaka Sweet Corn 7
Chicken Karaage 9
Chicken Yakitori 12
Beef Yakitori 13

COLD

Tuna Tataki 8
California Hand Roll 8
Spicy California Hand Roll 8
Salmon Handroll 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 Hand Roll 11
Salmon Carpaccio 11

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