

# IZAKAYA

## COLD DISHES

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

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

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

## 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>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>	48
<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	15
<b>Japanese Ice Cream</b> green tea ice cream with azuki beans and fresh fruits	10

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

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

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

<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
<b>Chef's Local Catch - Red Snapper</b> Hawaiian Red Snapper (Ehu) whole fish lightly tempura fried served with rice and ponzu	MP

<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>Hawaiian Red Snapper Sashimi*</b> daily catch, limited availability	MP
<b>Sushi 8*</b> tuna, salmon, yellowtail, shrimp, kampachi, ika, ono, Daily Catch	31
<b>Sashimi 8*</b> tuna, salmon, yellowtail, Daily Catch	29
<b>Sushi + Sashimi*</b> nigiri - tuna, salmon, yellowtail, shrimp, ono, Daily Catch sashimi - tuna, salmon, Daily Catch	39
<b>Sushi + Sashimi Deluxe*</b> nigiri - tuna, salmon, yellowtail, shrimp, daily catch, uni, ono, unagi sashimi - tuna, salmon, yellowtail, daily catch	49
<b>Sashimi Deluxe*</b> shiromi, ono, tuna, salmon, yellowtail, chutoro	39
<b>Sushi Nigiri Deluxe*</b> uni, ikura, hotate, unagi, tuna, salmon, yellowtail, shrimp, ika, kampachi, ono, daily catch	47
<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	236
<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	281

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

## ALA CARTE

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

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: 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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