

AOKI REWARD MEMBERS

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- SEASONAL DISCOUNTS & BIRTHDAY SPECIALS
- 5% CASH BACK, REDEEMABLE ON YOUR NEXT VISIT

START EARNING POINTS & PAY WITH OUR REWARDS APP!

Doraku

BLUETREE

38

1938
INDOCHINE

Herringbone

AOKI

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IZAKAYA

COLD DISHES

Ahi Tataki* seared tuna, wakame-daikon salad, garnish with garlic aioli, kiaware sprouts, ponzu sauce and garlic chips	16
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 saucee and tobiko	12
Tako Carpaccio your choice of hotate, ikura, otoro, oyster, pork belly or ali'i mushroom	22
Spicy Tuna Crispy Rice* deep fried sushi rice, topped with spicy tuna, spicy aioli, unagi sauce	14
Shooter your choice of hotate, ikura, otoro, oyster, pork belly or ali'i mushroom	8 5 FOR 35
Green Salad	5
Seaweed Salad	5
Tsukemono	5
Sunomono	4

HOT VEGETABLES

Edamame with Hawaiian sea salt	8
Garlic Teriyaki Edamame seared and tossed with garlic teriyaki sauce	9
Sweet & Spicy Edamame seared and tossed with sweet spicy miso	9
King Oyster Mushroom grilled organic eringii mushrooms, with spicy ponzu	12
Crispy Brussels Sprouts tossed with candied walnuts, serrano peppers, and pickled onions	14
Charred Shishito Peppers flash fried and tossed in Togarashi house blend, garnish with lemon wedge	10
Jumpin' Cauliflower lightly tempura battered pan sauteed in a spicy chili sauce	11

HOT MEAT + POULTRY

Wagyu Ribeye* 10oz Snake River Farm American Wagyu grilled with garlic ginger ponzu sauce, accompanied with herb roasted fingerling potato and seasonal vegetables	45
Wafu Japanese Ribeye* 10oz choice ribeye served with garlic ginger ponzu sauce with sauteed mushrooms, beansprout, and sweet onion	30
Kobe Style Sliders Snake River Farm. served with umami fries, mustard and ketchup	16
Steak & Shishito Yakitori diced ribeye on skewer with housemade teriyaki. topped with garlic chips	12
Jidori Chicken & Scallion Yakitori chicken grilled with miso soy paste on skewer. topped with scallion	12
Inaka Yakisoba sauteed yakisoba noodles, mixed vegetables, garlic chips, shichimi, and soft boil egg	pork belly 16 chicken 16

HOT FISH + SEAFOOD

Spicy Garlic Prawns flash fried served over shredded cabbage tossed with house crafted firecracker sauce topped with garlic chips	13
Misoyaki Butterfish house marinated black cod served with tsukemono and seasonal vegetables	28
Grilled Ikayaki whole squid, served with spicy ponzu	15
Grilled Saba Shioyaki Japanese mackerel broiled and grilled	14
Pan Seared Salmon seared king salmon, yuzu-minin glaze with seasonal vegetables and lemon oil	28
Grilled Kama (LIMITED AVAILABILITY) served with ponzu	salmon 12 hamachi 18

DONBURI + SOUP

Maguro Natto Don* local big eye tuna with natto served over sushi rice	18
Chirashi Don* assorted sashimi served over sushi rice	28
Ikura & Maguro Yamakake Don* salmon roe and tuna with grated yamaimo, served over sushi rice	22
Negihama Don*	18

HAPPY ENDING DESSERTS

Brownie Tempura homemade brownie with fresh fruits and locally made Dave's 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

New Style Hamachi Sashimi* <i>for the connoisseur.</i> hamachi with grated daikon served with habanero masago, grated yamaimo, mesclun greens and ponzu	12
Kushi Oysters on Half Shell* served with wasabi cocktail sauce and ceviche sauce	30 50
Oyster Shooter w/ Uni & Quail Egg* <i>for the connoisseur.</i> fresh oysters served with uni, quail egg, scallion, ponzu, sesame oil, and chili oil	12

Join our Rewards Program today!
EAT, DRINK, EARN!

5% Cash Back, redeemable on your next visit
Welcome Gifts & Birthday Specials
Seasonal discounts and rewards
Earn status and unlock prizes!

AOKI REWARDS

Eggplant Miso flash fried Asian eggplant with miso, garlic chips, sesame seed topped with kiaware sprouts	10
Agedashi Tofu lightly fried soft tofu with bonito flakes, green onions, ginger, daikon, served with dashi	11
Umami Fries sweet shichimi dust and ketchup	12
Furikake Fries with garlic aioli	12
Vegetable Tempura seasonal vegetables lightly battered and tempura fried, served with tentsuyu sauce	16

Jidori Chicken Teriyaki tender boneless chicken glazed with teriyaki sauce and served over shredded cabbage	18
Wagyu Beef Fried Rice* fried rice prepared on hot skillet with steak, egg, vegetables, garlic butter and chili ponzu +4 shrimp // +4 jidori chicken	20
Rack of Lamb* rosemary garlic scented rack of lamb served with market vegetables, teriyaki wasabi sauce, and garlic butter	26
Jidori Chicken Ginger Kara-Age crispy chicken, topped with daikon, beets, tossed in sweet chili soy sauce	10
Garlic Chili Wings deep fried wings tossed in house made sweet shoyu sauce, garnish with serrano peppers and pickled onions	10

Seafood Tempura market seafood. shrimp, and lobster tempura fried served with choice of tentsuyu or housemade firecracker sauce	24
Lobster Tempura lobster and basil tempura fried, served with firecracker sauce	18
Jumpin' Shrimp shrimp and basil tempura fried, served with firecracker sauce	14
Jumbo Shrimp Tempura tiger shrimp tempura fried, served with tentsuyu	14
Shoyu Scallop & Pork Belly braised pork belly, brussels sprouts and balsamic vinaigrette	19
Soft Shell Crab	14
Chef's Local Catch whole fish lightly tempura fried served with ponzu	MP

Negitoro Don*	20
Ahi Zuke Don*	20
Spicy Tuna Don*	15
Uni & Ikura Don*	46
Unagi Don*	19
Traditional Miso Soup	4

Honey Toast Japanese white bread stacked with flambe fruits and your choice of vanilla or green tea ice cream with whipped cream, honey and chocolate	18
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we are proud to be serving locally made Dave's icecream~

SUSHI

SUSHI + SASHIMI

Ultimate Bluefin Trio* akami, chutoro, otoro (choice of nigiri or sashimi)	88
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Bluefin tuna is a premium fish known for its high fat content, beautiful marbling, and tender texture you must experience.

Omakase Trio chu-toro marinated with zuke and topped with surgeon caviar, seared otoro with uni and green onion. Negitoro marinated taco with andwasabi, shiso, uni, and caviar	120
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Omakase 8 featuring seared hotate with uni butter, amaebi with shiso and ikura, seared ika with shiso lemon juice, yuzu salt and kaiware. seared king salmon belly with lemon & negi, seared kinmedai marinated w/ponzu topped with negi, uni & ikura gunkan, negi-toro with yamaimo.	68
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Hawaiian Local Catch Sashimi* daily catch, limited availability	MP
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Sushi + Sashimi* nigiri - tuna, king salmon, yellowtail, shrimp, bluefin toro, Daily Catch sashimi - tuna, king salmon, yellowtail	38
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Sushi + Sashimi Deluxe* nigiri - tuna, king salmon, yellowtail, shrimp, bluefin toro, ebi, uni, kampachi, daily catch sashimi - tuna, king salmon, yellowtail, daily catch	56
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Sashimi Deluxe* tuna, king salmon, yellowtail, bluefin toro, kampachi, daily catch	45
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Sushi Nigiri Deluxe* tuna, king salmon, yellowtail, bluefin toro, shima aji, kindmedai, ebi, ika, uni, ikura, kampachi, daily catch	53
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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, Doraku Salmon 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	19
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Hamachi Garlic Roll* shrimp tempura and avocado topped with hamachi, finished with kabayaki, garlic aioli, and ao nori	19
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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	19
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Firecracker Roll* hamachi, avocado, cucumber topped with hamachi, tobiko, spicy aioli, tempura flakes, and chili sauce	19
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Steak & Lobster Roll* avocado, lobster, and asparagus topped with seared ribeye, garlic aioli, kabayaki sauce, sesame seeds, green onions, 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	19
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Crispy Eel Roll* eel, crab, and avocado topped with salmon, bonito, kabayaki sauce, and spicy aioli	19
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Doraku Salmon* garlic aioli seared salmon, blanched asparagus, avocado, shrimp tempura, lemon slices, kabayaki, tobiko, green onion, and tograshi	20
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Natto Deluxe natto, shiso, kaiware, and takuan garnished with unagi sauce, sesame seeds, and green onion	10
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Shi-so Vegan Roll cucumber, takuan, and shiso served with wasabi and ginger.	12
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ALA CARTE

	NIGIRI	SASHIMI	MAKI
Amaebi* - sweet shrimp	18	36	
Chutoro* - light fatty tuna	18	34	
Ebi* - black tiger shrimp	12	24	
Hamachi* - yellowtail	12	20	14
Hotate* - Japanese scallop	11	22	
Hotate* - with uni butter	16		
Ika* - squid	10	20	
Ikura* - salmon roe	12		
Kampachi* - Hawaiian amber jack	10	20	
King Salmon* - New Zealand	10	20	10
Kinmedai* - golden eye Japanese snapper	12	22	
Maguro* - bigeye tuna	12	20	14
Masago* - smelt fish roe	8		
Negi Hama* - yellowtail with scallion	12		12
Negitoro* - fatty tuna with scallion	14		18
Otoro* - fatty tuna	22	44	
Shima Aji - Japanese stripe jack	10	18	
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	26	46	
Zuke Maguro* - marinated tuna	12	20	14

*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 BENTO SET

11:30am - 3:00pm

COMBO A 30 COMBO B 29

STARTER
Miso Soup
House Salad

STARTER
Miso Soup
House Salad

CHEF'S SASHIMI APPETIZER

Tuna, Salmon, Yellowtail,
Shiromi, Daily Catch

HOT DISH

choice of:
Teriyaki Chicken
Chicken Yakitori

Steak & Shishito Yakitori

CHEF'S SUSHI APPETIZER

Tuna, Yellowtail, Salmon

CHEF'S SUSHI APPETIZER

Tuna, Yellowtail, Salmon

CALIFORNIA ROLL

CALIFORNIA ROLL

COMBO C 25

STARTER
Miso Soup
House Salad

COMBO D 22

STARTER
Miso Soup
House Salad

HOT DISH
choice of:
Grilled Salmon
Spicy Garlic Prawns

APPETIZER
House crafted Tsukemono

COLD DISH
Tamago Tsukemono

COLD DISH
Mini Chirashi Donburi



HAPPY HOUR

MONDAY - FRIDAY: 4 - 6pm (excluding holidays)

Well Drinks 7

Tito's, Corazon, Sailor Jerry,
Jameson, Fireball

Cocktails 7

Cucumber Cooler, Hibiscus,
Momotaro Lemonade

Mules 8

Doraku, Kentucky, Momo

Top Shelf 9

Li Hing Margarita
Classic Margarita
Lychee Martini
Butterfly Saketini
Tokyo Sour

House Wine (RED OR WHITE)

6oz 6
9oz 8

House Sake (COLD, HOT, NIGORI)

5oz 8
12oz 15

Daily Bartender's Pick

Corazon Shot 7
(Chili Pepper infused)
Sparkling Wine 9

Draft Beers

Kirin Ichiban 5
Estrella Jalisco 5
Michelob Ultra 5
Heineken 7
Big Wave 7
Elysian Space Dust IPA 8

Sake Bomb 7 (5 FOR \$30)

HOT

Edamame	4
Agedashi Tofu	6
Eggplant Miso	6
King Oyster Mushrooms	6
Shishito Peppers	6
Garlic Chili Wings	7
Steak, Chicken & Shishito Yakitori	10
Jumpin' Shrimp	10
Ikayaki	10
Spicy Garlic Prawns	10
Grilled Saba	10
Ahi Belly	14

COLD

Seaweed Salad	4
Sunomono	4
Tsukemono	4
California Roll	6
Spicy Tuna Roll	6
Spicy Salmon Roll	6
Shrimp Tempura Roll	6
Ahi Poke	7
Salmon Carpaccio	7
Beef Tataki	10
Shooters (5 for \$28) (Oyster, Hotate, Ikura Ali'i Mushroom & Pork Belly, or Otoro)	6



AOKI GROUP REWARDS

EAT, DRINK, & EARN!

- * 5% cash back, redeemable on your next visit
- * Earn Status (Bronze, Silver, Gold, Emerald)
- * Exclusive members only privileges
- * Easy takeout orders from app.



Available on App Store
and Google Home

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