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IZAKAYA

Figure 1 Figure 2	COLD DISHES			
Section Carpacacion 19		18	Kushi Oysters on Half Shell* served with wasabi cocktail sauce and ceviche sauce	
Salmon Carpacelo* In the second secon	thinly sliced hamachi garnished with jalapeno, sweet miso, chili oil,	19	1/2 Dozen 1 Dozen	
Secretion Standard Standard Secretion Standard Secretion Standard	Salmon Carpaccio* thinly sliced king salmon sashimi, red onions, garnished with a creamy	16	for the connoisseur. fresh oysters served with uni, quail egg, scallion, ponzu, sesame oil, chili oil, and spicy grated daikon	10
Spicy Tuna Crispy Rice' Serpis transactions control and accounts a form of the composition of the compositi		17	tuna and avocado tossed in wasabi yuzu. topped with crispy wontons Grilled Shrimp Salad	
Search Scale from true, special with search and surface and search	tossed with Doraku dressing	40	Ahi Poke Nachos*	
Control Chicken National State of the Chicken Polymer State of the Chicken State State of the Chicken State State of the Chicken State State State of the Chicken State Stat	deep fried sushi rice, topped with spicy tuna, spicy aioli, and unagi sauce		Seafood Ceviche*	32
Initial Time	local hawaiian tuna, sweet onion, and macadamia nuts marinated in	19	greens Tofu Poke	14
Suppose Standard Stan	spicy tuna, sushi rice, with sesame oil, masago, spicy aioli, sriracha and togara		Doraku poke sauce	7
Vegetable Tempura 17				
Secretic Torquist Edamame samed and based step plate registrateurs. Sevent & Spitz Edamame samed and based with plate registrateurs. Popocorn Cauliflower strands and based with based registrateurs. Sevent & Spitz Edamame samed and based with based registrateurs. Sevent & Spitz Edamame samed and based with based registrateurs. In Based Sept Control Spitz	HOT VEGETABLES			
Sarlic Frilyaki Edamame		9	seasonal vegetables lightly battered and tempura fried, served	17
Sweet & Spicy Edamane seed and lacease with sweet skylmins King Oyster Mushroom 14 Brussels Sprouts Brussels Sprouts Charred Shishito Peppers seed with acide warter, critice, mit; and policid orions Charred Shishito Peppers 10 Linaka Sweet Corn seed on a carded warter, intended and a control or c		10	Popcorn Cauliflower	15
Signo System Mushmood 14	Sweet & Spicy Edamame seared and tossed with sweet spicy miso	10		11
Spring S	King Oyster Mushroom grilled organic eringii mushrooms, with spicy ponzu	14	glaze	
## Spane with a part owner into and gards ## A.5 Japanese Wagyu* A.6 J	Brussels Sprouts tossed with candied walnuts, chillies, mint, and pickled onions	15	lightly fried soft tofu with bonito flakes, green onions, ginger, daikon,	11
Indias Sweet Corm eved commit introtiti, wheel miss, and garit: HOT MEAT + POULTRY A-5 Japanese Wagyu* A-5 Japanese Wagyu* A-5 Japanese Wagyu* A-6 Japanese Wagyu* A-7 Japanese Wagyu* A-7 Japanese Wagyu* A-7 Japanese Wagyu* A-8 Japanese Wagyu* A-7 Japanese Wagyu* A-8 Japanese Wagyu* A-9 Japanese Wagyu* A-7 Japanese Wagyu* A-8 Japa	Charred Shishito Peppers seasoned with vuzu sweet miso	10		12
## A-5 Japanese Wagyu* A-5 Japanese Wagyu* Serbigheric zally Japanese Magyua's corporated by the served with wastabli manifed politics and paperagis. ## Wagy Beef Fried Rice* Service Trial and Served with wastabli manifed politics and paperagis. ## Wagy Beef Fried Rice* Service Trial and Served with wastabli manifed politics and paperagis. ## Wagy Beef Fried Rice* Service Trial and Served with wastabli manifed politics and paperagis. ## Wagy Beef Fried Rice* Service Trial and Served Wagyu* Service Trial and Served Wagyu* Service Trial and Served Wagyu* ## Wagy Beef Fried Rice* Service Trial and Served Wagyu* Service Trial and Served Wagyu* Service Trial and Served Wagyu* Service Beef Vision Code ## Wagyu Beef Fried Rice* Service Trial and Served Wagyu* Service Beef Vision Code ## Wagyu Beef Fried Rice* Service Trial and Served Wagyu* Service Beef Vision Code ## Wagyu Beef Fried Rice* Service Trial and Served Wagyu* Service Beef Vision Code ## Wagyu Beef Fried Rice* Service Trial and Served Wagyu* Service Beef Vision Code ## Wagyu Beef Fried Rice* Service Trial and Served Wagyu* Service Beef Vision Code ## Wagyu Beef Fried Rice* Service Trial and Served Wagyu* Service Beef Vision Code ## Wagyu Beef Fried Rice* Service Trial and Served Wagyu* Service Trial and Served Wagyu* Service Beef Vision Code ## Wagyu Beef Fried Rice* Service Trial and Served Wagyu* Service Trial and Served Wagyu* Service Beef Vision Code ## Wagyu Beef Fried Rice* Service Trial and Served Wagyu* Service Beef Vision Code ## Wagyu Beef Fried Rice* Served Wagyu* Served Wagyu* Served Wagyu* Served Wagyu* Served Wagyu* Served Served Wagyu* Served Wa	Inaka Sweet Corn	14	Jidori Chicken Stir Frv	18
A-5 Japanese Wagyu" Sor hippered justify Japanese Magyare the deserved with washed material problems and approach and Japanese Magyare the	HOT MEAT + DOLLI TRY			
The chipter (suity) approace (Programs to provide with wealth marshed problems and approace). Waffu Ribeye & Lobster Tail* Rack of Lamb* Rack			Wanyu Reef Fried Rice*	22
Rack of Lamb* rearrised in gastic, oceaning and eithyre acrossed with parker and served over visuals make the file served over visuals make the file served with several over visuals. This parker of the file served with a several over visuals. This parker of the file served with a several over visuals. This parker of the file served with a several over several mine several over over several served with a several over several with several	5oz highest quality Japanese Miyazaki beef served with wasabi mashed potatoes and asparagus		fried rice prepared on hot skillet with steak, vegetables, garlic butter and	
war functional in galici, cooranary and thyrine and utility or crucistor with participant and served cover years the thigh, severed with justiment of participant (inclination fluid). A participant of the coorange of the co	our Wafu Garlic Ribeye accompanied with lobster tail with butter			16
Jidori Chicken Wakayama Style griefulct under christen flight, served with juliarround states and plant paste Jidory Chicken Ginger Kara-age respyrationen, posed with dilation, beets, kewine, and seames seeds, served with severed with object with a seame seeds, served with severed with object with the plant seame seeds, served with pulparases models with mixed vergetables. Jidori Chicken Teriyaki interest vergetables. Jidori Chicken Teriyaki interest vergetables. Jidori Chicken Teriyaki interest vergetables. HOT FISH + SEAFOOD Spicy Garlic Prawns frame break served with pulparases into the thinghy glezed with the hydrid sauce and served over district above and several with served over greens with several beat served with frequency and several with several with frequency and several with frequency and several with portal beat served with frequency and several with freq	marinated in garlic, rosemary and thyme and lightly encrusted with panko and			30
Jidori Chicken Yakisoba 15 15 15 15 15 15 15 1	Jidori Chicken Wakayama Style grilled tender chicken thigh, served with julienned shiso and plum paste	18	sauteed mushrooms, beansprouts, and sweet onion	18
Spicy Garlic Prawns 16	crispy chicken, topped with daikon, beets, kaiware, and sesame seeds, serve	14 d	4pc, house crafted soy sauce marinade, Japanese pickles	
### With house crafted spicy mayo cabbage on Hawaiian sweet bread with nouse crafted spicy mayo cabbage on Hawaiian sweet bread with nouse crafted spicy mayo cabbage on Hawaiian sweet bread with nouse crafted spicy mayo cabbage on Hawaiian sweet bread with frecracker sauce stream of the stream o		22	served with okinawan sweet potato fries and honey wasabi sauce	
Spicy Garlic Prawns flesh fried served over greens with sweet chills soy and garlic aloil Mahi Mahi Nanbanzuke 18	tender boneless chicken thigh glazed with teriyaki sauce and served over	20		25
hash find a served over greens with sweet chill soy and garlic aloi Mahi Mahi Nanbanzuke orisy tempura field nahi mahi marinated in a yuzu chili ponzu. topped with cliartro, jalapeno, and red onion Misoyaki Butterfish Done in, black cod gazed and baled with yuzu miso served with grilled shishib peppers and sauteed spinach Chicken Wings Goz. tossed in house ponzu Grilled Jumbo Calamari grilled vhole squid, served with stichimi ponzu Grilled Kama (LIMITED AVAILABILITY) salmon 16 hamachi 26 Gochujang Octopus NEW over staw with archor aloi aloi dasked, with scallon oil Pan Seared Salmon seared, served with separagus and king mushrooms topped with lemon butter ponzu sauce, dakon, beets, green onton DONBURI + SOUP Ahi Zuke Don* 17 Maguro Natto Don* 18 Spicy Tuna Don* 18 Spicy Tuna Don* 19 HAPPY ENDING DESSERTS Brownie Tempura 10 Honey Toast Japanese whactha Ice Cream green lea loc ream with azuki beans and fresh fruits Scoop of Ice Cream green lea loc cream with azuki beans and fresh fruits Scoop of Ice Cream gourmet ice cream waspeed in Japanese sweet rice confection	HOT FISH + SEAFOOD			
Mahi Mahi Nanbanzuke crispy tempura fried mahi mahi maintaeted in a yuzu chili ponzu. topped with claimto, jalapen, and red onion Misoyaki Butterfish Done in, black cod glazed and baked with yuzu miso served with grilled shishito pepers and sauteed spinach Chicken Wings 6pcs. tossed in house ponzu Grilled Jumbo Calamari gilled vholee squid, served with shichimi ponzu Grilled Sumbo Calamari gilled whole squid, served with shichimi ponzu Grilled Kama (LIMITED AVAILABILITY) salmon served with ponzu Salmon served with ponzu Salmon served with sparagus and king mushnooms topped with lemon butter ponzu sauce, daikon, beets, green onion Maguro Natto Don* Traditional Miso Soup HAPPY ENDING DESSERTS Brownie Tempura 15 Honey Toast Japanese Matcha Ice Cream green lea ice cream with azaki bears and fresh fruits Scoop of Ice Cream gruent lea for commendation in the stream of the shifting stream of the sparages sweet rice confection Shrimp Tempura tiger shrimp tempura fined, served with frecracker sauce shift tempura fined served with prozer Soft Shell Crab served with ponzu served with ponzu sauce, daikon, beets, green onion 15 Pork Belly Scallops deep fried pork belly, scallops over slaw with and and black eyed peas drizzled with scallon oil Chef's Local Catch - Red Snapper Hawaiian Red Snapper (Ehu) whole fish lightly tempura fried served with rice and ponzu MP Maguro Natto Don* 18 Rura & Maguro Yamakake Don* 18 Spicy Tuna Don* 18 Spicy Tuna Don* 18 Spicy Tuna Don* 10 Mochi Ice Cream gourmet ice cream with Japanese sweet rice confection 10 Mochi Ice Cream gourmet ice cream with fried served with figence served with figence sweet rice confection	Spicy Garlic Prawns	16		20
All proper in black od glazed and baked with yuzu miso served with grilled shishilo peppers and sauteed spinach black with yuzu miso served with grilled shishilo peppers and sauteed spinach black with yuzu miso served with grilled shishilo peppers and sauteed spinach black with yuzu miso served with grilled shishilo peppers and sauteed spinach black with yuzu miso served with grilled shishilo peppers and sauteed spinach black with yuzu miso served with grilled shishilo peppers and sauteed spinach black peppers and sauteed spinach sauteed spinach spinach spinach served with peppers and sauteed spinach spinach served sauteed spinach spinach spinach served sauteed spinach spinach spinach served sauteed spinach spinach spinach spinach served sauteed spinach spinach spinach spinach	Mahi Mahi Nanbanzuke	18		16
bone in, black cod glazed and baled with yuzu miso served with grilled shishilito perpers and sauteed spinach Chicken Wings 6pcs. lossed in house ponzu Grilled Jumbo Calamari grilled Whole squid, served with shichimi ponzu Grilled Kama (LIMITED AVAILABILITY) salmon 16 hamachi 26 Gochujang Octopus NEW served with ponzu Pan Seared Salmon served with ponzu Pan Seared Salmon served with saparagus and king mushrooms topped with lemon butter porzu sauce, daikon, beets, green onion Ahi Zuke Don* Chér's Local Catch - Red Snapper Hawaiian Red Snapper (Ehu) whole fish lightly tempura fried served with rice and ponzu DONBURI + SOUP Ahi Zuke Don* Chirashi Don* assorted sashimi served over sushi rice Uni & Ikura Don* Traditional Miso Soup Brownie Tempura homenade brownie with friesh fruits and Tahitian vanilla ice cream Japanese Matcha Ice Cream Japanese Matcha Ice Cream green lea ice cream with azuk beans and fresh fruits Scoop of Ice Cream gourmet ice cream wrapped in Japanese sweet rice confection Crustaceans Trio* lobster tal, alaskan king crab legs, soft shell crab Soft Shell Crab soft shell porable ges, soft shell crab Soft Shell Crab served with ponzu 17 Soft Shell Crab served with ponzu 20 Grilled Kama (LIMITED AVAILABILITY) salmon 16 Gochujang Octopus NEW with anchorial black eyed peas drizzled with scallion oil Chef's Local Catch - Red Snapper Hawaiian Red Snapper (Ehu) whole fish lightly tempura fried served with rice and ponzu MP Republication oil Chef's Local Catch - Red Snapper Hawaiian Red Snapper (Ehu) whole fish lightly tempura fried served with rice and ponzu Served with rice and ponzu In Maguro Natto Don* 18 Ikura & Maguro Yamakake Don* 18 Ikura & Maguro Yamakake Don* 19 In Japanese wheat bread stacked with flambe fruits and vanilla ice cream with nozuk bears and fresh fruits Served with noze wheat bread stacked with flambe fruits and vanilla ice cream with nozuk bears and fresh fruits	cilantro, jalapeno, and red onion	25		15
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Grilled Jumbo Calamari grilled Whole squid, served with shichimi ponzu Grilled Kama (LIMITED AVAILABILITY) salmon served with ponzu Pan Seared Salmon seared, served with asparagus and king mushrooms topped with lemon butter porzu sauce, daikon, beets, green onion DONBURI + SOUP Ahi Zuke Don* Chirashi Don* assorted sashimi served over sushi rice Uni & Ikura Don* Traditional Miso Soup Brownie Tempura homemade brownie with fresh fruits and Tahitian vanilla ice cream Japanese Matcha Ice Cream green tea ice cream with azuki beans and fresh fruits Scoop of Ice Cream Sound Aliamachi 15 Pork Belly Scallops deep fried pork belly, scallops, secret sauce, Japanese poickles deep fried pork belly, scallops, and below the post deep fried pork belly, scallops, deep fried pork belly, scallops, and below to post deep fried pork belly, scallops, and black every peas drized with scallon of the scallops. Chef's Local Catch - Red Snapper (Ehu) whole fish lightly tempura fried served with rice and polacy every deep fried pork belly and black every deap drized with scallon of the frame from the frame from the frame fr		15	Soft Shell Crab	17
Grilled Kama (LIMITED AVAILABILITY) served with porzu served with porzu Pan Seared Salmon seared, served with asparagus and king mushrooms topped with lemon butter porzu sauce, daikon, beets, green onion Pan Seared Salmon seared, served with asparagus and king mushrooms topped with lemon butter porzu sauce, daikon, beets, green onion Chef's Local Catch - Red Snapper (Hu) whole fish lightly tempura fried served with rice and porzu MP Ahi Zuke Don* 17 Maguro Natto Don* 18 Ikura & Maguro Yamakake Don* 18 Ikura & Maguro Yamakake Don* 18 Spicy Tuna Don* 16 Traditional Miso Soup 5 Honey Toast Japanese Matcha Ice Cream green tea ice cream with azuki beans and fresh fruits Scoop of Ice Cream 5 Scoop of Ice Cream 10 green tea ice cream wrapped in Japanese sweet rice confection 10 gournet ice cream wrapped in Japanese sweet rice confection 10 gournet ice cream wrapped in Japanese sweet rice confection 10 gournet ice cream wrapped in Japanese sweet rice confection 10 gournet ice cream wrapped in Japanese sweet rice confection 10 gournet ice cream wrapped in Japanese sweet rice confection 10 gournet ice cream wrapped in Japanese sweet rice confection 10 gournet ice cream wrapped in Japanese sweet rice confection 10 gournet ice cream wrapped in Japanese sweet rice confection 10 gournet ice cream wrapped in Japanese sweet rice confection 10 gournet ice cream wrapped in Japanese sweet rice confection 10 gournet ice cream wrapped in Japanese sweet rice confection 10 gournet ice cream wrapped in Japanese sweet rice confection 10 gournet ice cream wrapped in Japanese sweet rice confection 10 gournet ice cream wrapped in Japanese sweet rice confection 10 gournet ice cream wrapped in Japanese sweet rice confection 10 gournet ice cream wrapped in Japanese sweet rice confection 10 gournet ice cream wrapped in Japanese sweet rice confection 10 gournet ice cream wrapped in Japanese sweet rice confection 11 gournet ice cream wrapped in Japanese sweet rice confection 11 gournet ice cream wrapped in Japanese wrapped in Japanese wra		15	Pork Belly Scallops	20
Pan Seared Salmon seared, served with asparagus and king mushrooms topped with lemon butter porzu sauce, daikon, beets, green onion DONBURI + SOUP Ahi Zuke Don* 17 Maguro Natto Don* 18 Assorted sashimi served over sushi rice 19 Ikura & Maguro Yamakake Don* 18 Ikura & Maguro Yamakake Don* 18 Spicy Tuna Don* 16 Spicy Tuna Don* 17 Spicy Tuna Don* 17 Spicy Tuna Don* 17 Spicy Tuna Don* 18 Spicy Tuna Don* 18 Spicy Tuna Don* 18 Spicy Tuna Don* 16 Spicy Tuna Don* 16 Spicy Tuna Don* 16 Spicy Tuna Don* 17 Spicy Tuna Don* 17 Spicy Tuna Don* 17 Spicy Tuna Don* 18 Spicy Tuna Don* 18 Spicy Tuna Don* 18 Spicy Tuna Don* 16 Spicy Tuna Don* 16 Spicy Tuna Don* 16 Spicy Tuna Don* 16 Spicy Tuna Don* 17 Spicy Tuna Don* 17 Spicy Tuna Don* 17 Spicy Tuna Don* 18 Spic	Grilled Kama (LIMITED AVAILABILITY) salmon served with ponzu salmon hamachi		Gochujang Octopus NEW!	30
Ahi Zuke Don* 17 Maguro Natto Don* 16 Chirashi Don* 25 Negitoro Don* 18 assorted sashimi served over sushi rice Uni & Ikura Don* 48 Ikura & Maguro Yamakake Don* 18 Traditional Miso Soup 5 Spicy Tuna Don* 16 HAPPY ENDING DESSERTS Brownie Tempura Nomemade brownie with fresh fruits and Tahitian vanilla ice cream yeen tea ice cream with azuki beans and fresh fruits Scoop of Ice Cream 30 yournet ice cream warpped in Japanese sweet rice confection 10 Scoop of Ice Cream 5	seared, served with asparagus and king mushrooms topped with	20	Chef's Local Catch - Red Snapper Hawaiian Red Snapper (Ehu) whole fish lightly tempura fried	MP
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Uni & Ikura Don* Traditional Miso Soup HAPPY ENDING DESSERTS Brownie Tempura homemade brownie with fresh fruits and Tahitian vanilla ice cream Japanese Matcha Ice Cream green tea ice cream with azuki beans and fresh fruits Scoop of Ice Cream 5 Ikura & Maguro Yamakake Don* 16 Spicy Tuna Don* 16 Honey Toast Japanese wheat bread stacked with flambe fruits and vanilla ice cream with honey Mochi Ice Cream gourmet ice cream wrapped in Japanese sweet rice confection 10	············	25		. •
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gournet ice cream wrapped in Japanese sweet rice confection Scoop of Ice Cream 5	Japanese Matcha Ice Cream	10	with honey	10
CROWN OF LOOK LOOK AND LOOK AND LOOK		5		

SUSHI + SASHIMI

Hawaiian Red Snapper Sashimi* daily catch, limited availability	MP
Sushi 8* tuna, salmon, yellowtail, shrimp, kampachi, ika, ono, Daily Catch	32
Sashimi 8* tuna, salmon, yellowtail, Daily Catch	30
Sushi + Sashimi* nigiri - tuna, salmon, yellowtail, shrimp, ono, Daily Catch sashimi - tuna, salmon, Daily Catch	40
Sushi + Sashimi Deluxe* nigiri - tuna, salmon, yellowtail, shrimp, daily catch, uni, ono, unagi sashimi - tuna, salmon, yellowtail, daily catch	50
Sashimi Deluxe* shiromi, ono, tuna, salmon, yellowtail, chutoro	40
Sushi Nigiri Deluxe* uni, ikura, hotate, unagi, tuna, salmon, yellowtail, shrimp, ika, kampachi, ono, daily catch	48
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

Sake Bomb Roll*

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	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 po	22 nzu
Black Peppered Ahi* spicy crab, cucumber, avocado, kaiware topped with peppered ahi, sweet and spicy ponzu and cilantro	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,	21

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

ALA CARTE	NIGIRI	SASHIMI	MAKI
Amaebi* - sweet shrimp	2	1 37	
Avocado			12
California			13
Chutoro* - light fatty tuna	19	34	
Cucumber			10
Ebi* - black tiger shrimp	11	1 19	
Hamachi* - yellowtail	13	3 21	15
Hotate* - Japanese scallop	14	1 25	
lka* - squid	13	3 21	
Ikura* - salmon roe	13	3	
King Salmon* - New Zealand	13	3 21	14
Maguro* - bigeye tuna	13	3 21	13
Masago* - smelt fish roe	11	1	
Nairagi* - Hawaiian marlin	12	2 20	
Natto Deluxe			13
Negihama* - yellowtail with scallio	n 15	5	13
Negitoro* - fatty tuna with scallion	15	5	13
Ono* - wahoo	13	3 21	
Otoro* - fatty tuna	26	3 48	
Salmon Jalapeno*			15
Shiromi* - seasonal white fish	13	3 21	
Snow Crab California*			14
Spicy Salmon Avocado*			14
Spicy Tuna*			15
Tako* - Pacific octopus	13	3 21	
Tamago - sweet Japanese egg	13	3	
Tobiko* - flying fish roe	11	1	
Unagi* - fresh water eel	13	3 21	16
Uni* - sea urchin	29	49	
Wafu Spicy Tuna*			15
Zuke Maguro* - marinated tuna	15	5 26	

20



LUNCH

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 APPETI	ZER	HOT DISHES	

Shiromi, Daily catch **CHEF'S SUSHI APPETIZER**

Tuna, Yellowtail, Salmon

SPECIALTY 1/2 ROLLS choice of:

Hamachi Garlic Black Peppered Ahi

choice of: Tuna, Salmon, Yellowtail, **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!



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

WAIKIKI

MONDAY - FRIDAY: 4PM - 6PM

Cocktails		House Sake	
Lychee Martini	8	(Sho Chiku Bai Nigor	i)
Tokyo Sour	11	5oz	9
Old Fashioned	11	12oz	15
Draft Beer Kirin Ichiban	5	Wine Fresh Vine Cabernet	7
Sake Bomb	5	Backhouse Chardonay	7
		Ruffino Prosecco Rose	5
Bartenders			
Whisky Pick	12		

Oysters on the Half Shell NEW!

6 for \$15 | 12 for \$25

НОТ

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

COLD

Tuna Tataki California Hand Roll	8 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

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.