

AOKI REWARD MEMBERS

- EARN STATUS & RECEIVE FREE PRIZES!
- 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

CHECK US OUT ON INSTAGRAM !

DOWNLOAD THE AOKI GROUP REWARDS APP
& RECEIVE YOUR WELCOME GIFT TODAY!



IZAKAYA

COLD DISHES

| | |
|--|--------------|
| Ahi Tataki* seared tuna, wakame-daikon salad, shiso aioli, micro shiso, and ponzu sauce | 15 |
| 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 sauce and tobiko | 12 |
| Spicy Tuna Crispy Rice* deep fried sushi rice, topped with spicy tuna, spicy aioli, unagi sauce | 14 |
| Shooter your choice of hotate, uni, ikura, otoro, oyster or pork belly and ali'i mushroom | 8 5 FOR 35 |
| Beef Tataki* seared beef with red onions, ponzu, garlic chips | 9 |
| Tofu Poke firm local pressed tofu with avocado, red onions, tossed in Doraku poke sauce | 10 |

HOT VEGETABLES

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|---|----|
| Edamame with Hawaiian sea salt | 7 |
| Garlic Teriyaki Edamame seared and tossed with garlic teriyaki sauce | 8 |
| Sweet & Spicy Edamame seared and tossed with sweet spicy miso | 8 |
| King Oyster Mushroom grilled organic ali'i mushrooms, with spicy ponzu | 12 |
| Crispy Brussels Sprouts tossed with candied walnuts, serrano peppers, and pickled onions | 14 |
| Vegetable Tempura seasonal vegetables lightly battered and tempura fried, served with tentsuyu sauce | 14 |
| Fried Mushrooms stuffed mushrooms fried and topped with unagi sauce, spicy mayo, bonito flakes, tobiko, and green onions. | 14 |

HOT MEAT + POULTRY

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| A-5 Japanese Wagyu* 5oz highest quality Japanese Miyazaki beef served with wasabi mashed potatoes and asparagus | 65 |
| Wafu Garlic Ribeye* grilled and served with garlic ginger ponzu sauce, accompanied by sautéed mushrooms, beansprouts, and sweet onion | 25 |
| Kobe Style Sliders served with umami fries, honey wasabi, ketchup | 13 |
| Steak & Shishito Yakitori diced ribeye on skewer with house crafted teriyaki, topped with garlic chips | 12 |
| Jidori Chicken & Scallion Yakitori chicken grilled with miso soy paste on skewer, topped with scallion | 12 |
| Inaka Yakisoba sautéed yakisoba noodles, garlic chips, shichimi | pork belly 16 chicken 18 |
| Teppanyaki Beef Tongue* Japanese delicacy, ponzu, chili oil, ginger, garlic, served on hot skillet | 20 |

HOT FISH + SEAFOOD

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| Spicy Garlic Prawns flash fried served over greens with sweet chili soy and garlic aioli | 13 |
| Mahi Mahi Nanbanzuke crispy tempura fried mahi mahi marinated in a yuzu chili ponzu. topped with cilantro, jalapeno, and red onion | 15 |
| Misoyaki Butterfish black cod glazed and baked with yuzu miso served with grilled shishito peppers, cabbage, broccolini, and sesame seeds | 20 |
| Grilled Ikayaki whole squid, served with spicy ponzu | 15 |
| Grilled Saba Shioyaki Japanese mackerel broiled and grilled | 14 |
| Asari Clam Sakamushi clam steamed with sake, mirin, and butter with ginger | 15 |
| Grilled Kama (LIMITED AVAILABILITY) served with ponzu | salmon 16 hamachi 20 |

DONBURI + SOUP

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| Maguro Natto Don* zuke marinated local big eye tuna with natto and quail egg served over sushi rice | 19 |
| King Salmon & Ikura Don* king salmon sashimi with zuke marinated salmon roe served over sushi rice | 22 |
| Chirashi Don* assorted sashimi served over sushi rice | 27 |
| Ikura & Maguro Yamakake Don* salmon roe and tuna with grated yamaimo, served over sushi rice | 18 |
| Inaka Ochazuke Japanese style porridge with salmon and ume. served with dashi | 12 |

HAPPY ENDING DESSERTS

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| Brownie Tempura house crafted brownie with fresh fruits and Tahitian 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 |
| Honey Toast stacked with flambé fruits and vanilla ice cream with honey and chocolate | 18 |

We are proud to be serving locally made Dave's ice cream~

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| Ahi Poke* local Hawaiian tuna, sweet onion, marinated in Doraku's special poke sauce | 16 |
| New Style Hamachi Sashimi* <i>for the connoisseur.</i> hamachi with grated daikon served with habanero masago, mesclun greens and ponzu | 12 |
| Kushi Oysters on Half Shell* served with wasabi cocktail sauce and ceviche sauce | 24 42 |
| Oyster Shooter w/ Uni & Quail Egg* <i>for the connoisseur.</i> fresh oysters served with uni, quail egg, scallion, ponzu, sesame oil, chili oil, and spicy grated daikon | 12 |
| Green Salad | 5 |
| Sunomono | 4 |
| Seaweed Salad | 5 |
| Tsukemono | 5 |

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| Charred Shishito Peppers grilled with garlic butter | 8 |
| Eggplant Miso flash fried Asian eggplant with miso and garlic chips | 10 |
| Agedashi Tofu lightly fried soft tofu with bonito flakes, green onions, ginger, daikon, served with dashi | 10 |
| Umami Fries sweet potato fries with sweet shichimi dust and ketchup | 10 |
| Inaka Sweet Corn grilled with creamy yuzu-queso and shichimi | 10 |
| Jumpin' Cauliflower lightly tempura battered pan sautéed in a spicy chili sauce | 9 |
| Hot Stone Gyoza vegetable gyoza topped with chili ponzu, pickled onions, and fresno peppers | 14 |

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| Jidori Chicken Teriyaki tender boneless chicken glazed with teriyaki sauce and served over shredded cabbage | 16 |
| Hot Skillet Fried Rice* fried rice prepared on hot skillet with vegetables, garlic butter and chili ponzu +4 shrimp // +4 chicken // +6 wagyu steak | 16 |
| Rack of Lamb* marinated in garlic, rosemary and thyme and lightly encrusted with panko and fingerling potatoes | 20 |
| Jidori Chicken Ginger Kara-Age crispy chicken, topped with daikon, beets, kaiware, and sesame seeds, with a sweet chili soy sauce | 10 |
| Garlic Chili Wings deep fried wings tossed in house crafted sweet shoyu sauce, garnished with serrano peppers and pickled onions | 10 |

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| Pan Seared Salmon seared, served with asparagus and king mushrooms topped with lemon butter ponzu sauce, daikon, beets, green onion | 15 |
| Lobster Tempura lobster and basil tempura fried, served with firecracker sauce | 18 |
| Jumpin' Shrimp shrimp and basil tempura fried, served with firecracker sauce | 13 |
| Jumbo Shrimp Tempura tiger shrimp tempura fried, served with tentsuyu | 14 |
| Shoyu Scallop & Pork Belly braised pork belly, roasted beets, brussels sprouts, balsamic vinaigrette | 19 |
| Soft Shell Crab | 12 |
| Fried Calamari battered ikayaki with ponzu and shiso aioli | 17 |
| Local Whole Fried Fish - Red Snapper Hawaiian Red Snapper (Ehu) whole fish lightly tempura fried served with lemon, rosemary, and ponzu | MP |

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|------------------------------|----|
| Negitoro Don* | 18 |
| Ahi Zuke Don* | 18 |
| Spicy Tuna Don* | 15 |
| Uni & Ikura Don* | 46 |
| Unagi Don* | 19 |
| Traditional Miso Soup | 4 |

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| Fried Ube Mochi house crafted ube mochi with ube filling, served with vanilla ice cream and condensed milk | 15 |
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| Bluetree Affogato Caffe green tea ice cream drowned in our French Pressed Bluetree coffee blend | 12 |
| French Press Caffe with our Bluetree Café blend | 8 |

SUSHI

SUSHI + SASHIMI

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

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| Hawaiian Red Snapper Sashimi* whole fish, daily catch, limited availability | MP |
| Sushi 8* tuna, salmon, yellowtail, shrimp, kampachi, ika, shima aji, Daily Catch | 25 |
| Sashimi 8* tuna, salmon, yellowtail, Daily Catch | 23 |
| Sushi + Sashimi* nigiri - tuna, salmon, yellowtail, shrimp, shima aji, Daily Catch sashimi - tuna, salmon, Daily Catch | 35 |
| Sushi + Sashimi Deluxe* nigiri - tuna, salmon, yellowtail, shrimp, daily catch, uni, shima aji, unagi sashimi - tuna, salmon, yellowtail, daily catch | 46 |
| Sashimi Deluxe* nairagi, shima aji, tuna, salmon, yellowtail, chutoro | 35 |
| Sushi Nigiri Deluxe* uni, ikura, hotate, unagi, tuna, salmon, yellowtail, shrimp, ika, kampachi, shima aji, daily catch | 43 |
| Sapphire* sashimi - tuna, salmon yellowtail, shima aji, Daily Catch rolls - Ultimate Spicy Tuna, Hamachi Garlic, God of Fire Doraku favorites - Ahi poke, Tuna Tataki, Edamame | 200 |
| Platinum* sashimi - otoro, hotate, kampachi, tuna, salmon nigiri - tuna, salmon, yellowtail rolls - Ultimate Spicy Tuna, Hamachi Garlic, Black Peppered Ahi Doraku favorites - Ahi poke | 250 |

HOUSE MAKI ROLLS

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| God of Fire Roll* spicy tuna roll with cucumber and jalapeno topped with tuna sashimi, habanero masago, and spicy garlic aioli | 18 |
| Hamachi Garlic Roll* shrimp tempura and avocado topped with hamachi, finished with kabayaki, garlic aioli, and garlic chips | HALF 10 FULL 18 |
| Ultimate Spicy Tuna Roll* shrimp tempura, spicy tuna, and avocado topped with unagi, finished with kabayaki, spicy aioli, and red tobiko | 18 |
| Firecracker Roll* hamachi, avocado, cucumber topped with hamachi, spicy aioli, tempura flakes, habenero masago, and sriracha spicy mayo | 18 |
| Black Peppered Ahi* spicy crab, cucumber, avocado, kaiware topped with peppered ahi, poke sauce, and cilantro | HALF 10 FULL 18 |
| Steak & Lobster Roll* avocado, lobster, and asparagus topped with seared ribeye, garlic aioli, kabayaki sauce | 20 |
| Vegan Roll avocado, asparagus, spring mix, tomato, and cucumber rolled in green soy paper served with a side of ginger dressing | 16 |
| Double Happiness* (NO RICE) tuna, salmon, scallop, squid, shrimp, crab, shiso, kaiware, wrapped with cucumber nori, topped with garlic aioli, tobiko and ponzu sauce | 18 |
| Emperor* (NO RICE) tuna, salmon, shrimp, avocado, crab and panko fried, topped with crispy sweet onion, unagi sauce, spicy aioli, and tobiko | 17 |
| Crispy Eel Roll* eel, crab, and avocado topped with salmon, bonito, kabayaki sauce, and spicy aioli | 18 |
| Doraku Salmon* garlic aioli seared salmon, blanched asparagus, avocado, shrimp tempura, kabayaki, tobiko, green onion, and togarashi | 20 |
| Wafu Spicy Tuna* spicy tuna, kabayaki, takuwan, shiso, and kiaware | 11 |

ALA CARTE

| | NIGIRI | SASHIMI | MAKI |
|--|--------|---------|--------|
| Amaebi* - sweet shrimp | 18 | 36 | |
| Avocado California | | | 8 9 |
| Chutoro* - light fatty tuna | 16 | 32 | |
| Cucumber | | | 6 |
| Ebi* - black tiger shrimp | 12 | 24 | |
| Hamachi* - yellowtail | 10 | 20 | 11 |
| Hotate* - Japanese scallop | 12 | 22 | 12 |
| Ika* - squid | 10 | 20 | |
| Ikura* - zuke marinated salmon roe | 10 | | |
| Kampachi* - Hawaiian amber jack | 10 | 20 | |
| King Salmon* - New Zealand | 10 | 20 | 10 |
| Kinmedai* - golden eye Japanese snapper | 12 | 22 | |
| Maguro* - bigeye tuna | 10 | 20 | 10 |
| Masago* - smelt fish roe | 8 | | |
| Nairagi* - Hawaiian marlin | 9 | 18 | |
| Negi Hama* - yellowtail with scallion | 12 | | 12 |
| Negitoro* - fatty tuna with scallion | 14 | | 14 |
| Otoro* - fatty tuna | 22 | 44 | |
| Salmon Jalapeno* | | | 11 |
| Shima Aji - Japanese stripe jack | 10 | 18 | |
| Spicy Tuna* | | | 11 |
| 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 | |
| Natto Deluxe* | | | 10 |
| Zuke Maguro* - marinated tuna | 12 | 19 | 12 |

*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 BOX

11:30am - 3pm

COMBO A 26 **COMBO B** 29

STARTER
choice of:

Miso Soup
House Salad

STARTER
choice of:

Miso Soup
House Salad

CHEF'S SASHIMI APPETIZER

tuna, salmon, yellowtail,
shiromi, daily catch

HOT DISHES

choice of:

Kobe Beef Sliders
Rack of Lamb (1pc)
Mahi Mahi Nanbanzuke

CHEF'S SUSHI APPETIZER

tuna, yellowtail, salmon

CHEF'S SUSHI APPETIZER

tuna, yellowtail, salmon

SPECIALTY 1/2 ROLLS

choice of:

Hamachi Garlic
Black Peppered Ahi

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.

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HAPPY HOUR

MONDAY - FRIDAY: 4:00 pm - 6:00 pm & 9:00 pm - CL

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|---|--|
| Well Drinks 8 | Cocktails 8 |
| Tito's, Jose Cuervo, Sailor Jerry, Jameson, Fireball | Lychee Martini, Cucumber Cooler, Hibiscus, Momotaro Lemonade |
| Mules 9 | Top Shelf 10 |
| Doraku, Kentucky, Momo | Jose Clas_sic Margarita |
| House Wine (RED OR WHITE) | House Sake (NIGORI) |
| 6oz 7 | 5oz 9 |
| 9oz 9 | 12oz 16 |
| Daily Bartender's Pick | Draft Beers |
| Sparkling Wine 8 | Kirin Ichiban 5 |
| Neat Whisky 10 | Local Beers 7 |
| Sake Bomb 8 | Heineken 7 |
| (5 FOR \$35) | NEW! |
| | Ruffino Prosecco Rose (187ml) |
| | 1 Bottle for 4.5 |
| | 5 Bottle for 20 |

HOT

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|--------------------------------------|----|
| Edamame | 5 |
| Agedashi Tofu | 7 |
| Eggplant Miso | 7 |
| King Oyster Mushrooms | 7 |
| Shishito Peppers | 7 |
| Garlic Chili Wings | 8 |
| Inaka Ochazuke | 8 |
| Steak & Shishito Yakitori | 9 |
| Jumpin' Shrimp | 9 |
| Asari Sakamushi | 11 |
| Ikayaki | 11 |
| Spicy Garlic Prawns | 11 |
| Grilled Saba | 11 |

COLD

| | |
|--|---|
| Tsukemono | 4 |
| California Roll | 7 |
| Spicy Tuna Roll | 7 |
| Spicy Salmon Roll | 7 |
| Shrimp Tempura Roll | 7 |
| Tofu Poke | 7 |
| Ahi Poke | 8 |
| Beef Tataki | 8 |
| Salmon Carpaccio | 8 |
| Shooters (Oyster, Hotate, Uni, Ikura, Ali'i Mushroom & Pork Belly, or Otoro) | 7 |

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