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IZAKAYA

Trunk Trun	COLD DISHES			
Hamach Carpaccion 19		18	Kushi Oysters on Half Shell* served with wasabi cocktail sauce and ceviche sauce	
Salmon Carpaccio Fued and a galance and accordance	thinly sliced hamachi garnished with jalapeno, sweet miso, chili oil,	19	1/2 Dozen 1 Dozen	
Secret As Supplement and the secret of the s	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
Special From Crispy Rico* Special Trunc Crispy Rico* Spe	Seafood Sashimi Salad*	17	tuna and avocado tossed in wasabi yuzu. topped with crispy wontons Grilled Shrimp Salad	
Secritical content into trace and ordinary state stop and and state and stat	tossed with Doraku dressing	40	Ahi Poke Nachos*	
Company Comp	deep fried sushi rice, topped with spicy tuna, spicy aioli, and unagi sauce		Seafood Ceviche*	32
Property	local hawaiian tuna, sweet onion, and macadamia nuts marinated in	19	greens Tofu Poke	14
## SUNCHINGTON SERVICE STABLES Edamame	spicy tuna, sushi rice, with sesame oil, masago, spicy aioli, sriracha and togara		Doraku poke sauce	
Vegetable Tempura 17				
Secret & Spricy Edmanne sance and beserved my price hearing states across acro	HOT VEGETABLES			
Garlic Ferfyaki Edamame sensor air Dissess with Edamame sensor		9	seasonal vegetables lightly battered and tempura fried, served	17
Sweet & Spicy Edemane series and Dealer Spicy Edemane King Oyster Mushroom 14 King Oyster Mushroom 14 Brussels Sprouts Brussels Sprouts Encount with critical marker gives with a problem or nine. Charred Shishitto Poppers Smeet Wagnur 10 Linka Sweet Corn Secretary Sprouts Linka Sweet Corn Secret		10	Popcorn Cauliflower	15
Signo System Mushroom 14	Sweet & Spicy Edamame seared and tossed with sweet spicy miso	10		11
Brussels Sprouts cased with acade with careful worth, different mirt, and plated orizons Charred Shishito Peppers cannot with your become more than the control of the con	King Oyster Mushroom grilled organic eringii mushrooms, with spicy ponzu	14	glaze	
## Suppress of the property according to the	Brussels Sprouts	15	lightly fried soft tofu with bonito flakes, green onions, ginger, daikon,	11
Instant Sweet Corn with shorters, sweet from and garks A-S. Japaneses Wagyu* A-S. Japanes	Charred Shishito Peppers seasoned with vuzu sweet miso	10		12
## A-S. Japanese Wagyu* A-S. Japanese Wagyu* A-S. Japanese Wagyu* A-S. Japanese Wagyu* **Mark Ribeye* **Charlest of safety, supervise information of sorred with wealth method positions and appearage. **Wafur Ribeye* **Charlest of Long and appearage and appearage in the safety of the safet	Inaka Sweet Corn	14	Jidori Chicken Stir Frv	18
A-5 Japanese Wagyu" for higher gustly Japanese Magyush teef severed with wasabi mashed professer and separate on the dealer with stack, wegetables, gardic butter and control teef with mastack and process. A process of processes and separate control stack with mastack and processes. A processes of the control stack of Lamb' Rack of Lamb' Rack of Lamb' Rack of Lamb' Jidori Chicken Wakayama Style grided mark chicken Wight with purpose and severed over wisabit mistered politobles. Jidori Chicken Wakayama Style grided mark chicken Wagyus and severed over wisabit mistered politobles. Jidori Chicken Ginger Kara-age chryp chicken bypogate with distinct, beets, lawrare, and sessare seeds, served that awards this you stack. Jidori Chicken Ginger Kara-age chryp chicken bypogate with distinct, beets, lawrare, and sessare seeds, served that awards this you stack. Jidori Chicken Ginger Kara-age chryp chicken bypogate with distinct, beets, lawrare, and sessare seeds, served that awards this you stack. Jidori Chicken Ginger Kara-age chryp chicken bypogate with distinct beets and the served over any served with purpose with the served over served with served with tensor purposed with served with tensor purposed with served with served with served with served over served dealth of the served over served with served with served with served with gride and served with gride	HOT MEAT + DOLLI TRY			
instruction propose in the displace with region of the control production and appearation. Waffu Ribeye & Lobster Tail* Waffu Ribeye & Lobster Tail* Rack of Lamb* Rack of Lamb* Rack of Lamb* Rack of Lamb* Jidori Chicken Wakayama Style griled and seved with gailed propose accompanied by submitted in gails, consense and flymment of sites and pumpated Jidori Chicken Wakayama Style griled and seved with gailed propose accompanied by submitted in gails, consense and flymment distination and pumpated Jidori Chicken Wakayama Style griled and seved with gailed proposes with grain particle and pumpated Jidori Chicken Ginger Kara-age crays richient, topod with cident, beets, kaware, and severe rows ### Kobe Style Stilders Jidori Chicken Ginger Kara-age crays richient, topod with cident, beets, kaware, and severed over structed catchage ### House and the stop of the distination beets of the severe		75	Waqvu Beef Fried Rice*	22
transection from the process accompanied with blother fail with butter face of the present of year weeked in graditic, receivery and tyme and lightly encurised with parkin and served one weeked in graditic, receivery and tyme and lightly encurised with parking and with grifficent process of the process of	5oz highest quality Japanese Miyazaki beef served with wasabi mashed potatoes and asparagus	70	fried rice prepared on hot skillet with steak, vegetables, garlic butter and chili ponzu $\#$ +2 jidori chicken	
saled and served with parties groups promasseaux accompanied by saled and served with parties groups promasseaux accompanied by saled and served with grade groups promasseaux accompanied by saled and served with grade groups promasseaux accompanied by saled and served with grade groups promasseaux accompanied by saled and several orien served with criterious promasses produced by saled and several orien served with criterious promasses produced by saled and several orien served with criterious promasses produced free and honey wassable saucce. Street with criterious produced and promasses produced free and honey wassable saucce. Street with criterious produced and produced with served with produced collabogs. HOT FISH + SEAFOOD Spicy Garlic Prawns table freed or greens with sweet chils only and gartic aloi. Mahi Mahi Nanbanzuke This program is for the free free groups with sweet chils only and gartic aloi. Misopyaki Butterfish Down I toal collager and toked with produced shallow promasses and saled of spiruch. Grilled Jumbo Calamari signed with grade produced with call shallow popular and toked with promasses and saled of spiruch. Grilled Kama (Limitred avail.ABILITY) salmon 16 hamachi 26 Gochuljang Octopus NEW over 80 with promasses down with promasses down with promasses and king machinoms topoed with free mobile and better and basile proporal selection with a separate with promasses and king machinoms topoed with free mobiles and better with promasses and king machinoms topoed with grilled white grade, sweed with stream of the sale and promasses and several with free mobiles and better with promasses and king machinoms topoed with free mobiles and better with promasses and king machinoms topoed with free mobiles and better with promasses and king machinoms topoed with free mobiles and better with promasses and king machinoms topoed with free mobiles and better with free mobiles. Grilled Jumps Calamari served with free mobiles and with free mobiles and better with free mobiles. Soft Shell Crab served	our Wafu Garlic Ribeye accompanied with lobster tail with butter		braised pork belly with sauteed yakisoba noodles	16
Baby Back Ribs 18 20 20 20 20 20 20 20 2	marinated in garlic, rosemary and thyme and lightly encrusted with panko and		grilled and served with garlic ginger ponzu sauce, accompanied by	30
Solidar Soli	Jidori Chicken Wakayama Style grilled tender chicken thigh, served with julienned shiso and plum paste	18	Baby Back Ribs	18
Jidori Chicken Yakisoba sur ly Japanese roodes with invoide vegetables Jidori Chicken Terryaki tender bondess chicken they'n glazed with terryaki sauce and served over greene with sweet chill soy and gertic aloi Part Search over greene with sweet chill soy and gertic aloi Mahi Mahi Nanbanzuke orspy tempura hied mahi mahi mammated in a yuzu chili ponzu. topped with carey tempura hied mahi mahi mammated in a yuzu chili ponzu. topped with carey tempura hied mahi mahi mammated in a yuzu chili ponzu. topped with carey tempura hied. served with frecracker sauce Shrimp Tempura signed sympar hierupar field, served with frecracker sauce Shrimp Tempura signed sympar hierupar field, served with frecracker sauce Shrimp Tempura signed sympar hierupar field, served with frecracker sauce Shrimp Tempura signed sympar hierupar field, served with frecracker sauce Shrimp Tempura signed sympar hierupar field, served with frecracker sauce Shrimp Tempura signed sympar hierupar field, served with frecracker sauce Shrimp Tempura signed sympara field, served with tentibury signed sympara field, served with frecracker sauce Shrimp Tempura signed sympara field, served with frecracker sauce Shrimp Tempura signed sympara field, served with frecracker sauce Shrimp Tempura signed sympara field, served with tentibury signed sympara field, served with tentibury steps of the strength of served with tentibury soft ship repeate and signed sympara soft shall field and signed sympara soft shall field and signed sympara soft shall prepare and signed sympara soft shall prepare shall ship shall s	crispy chicken, topped with daikon, beets, kaiware, and sesame seeds, serve		Kobe Style Sliders	15
### HOT FISH + SEAFOOD Spicy Garlic Prawns	Jidori Chicken Yakisoba	22	Kara-age Sliders	25
### PROPRIESE HORSESTS Continue to the process of the process o	tender boneless chicken thigh glazed with teriyaki sauce and served over	20		15
Spicy Garlic Prawns tesh fried served over greens with sweet chill soy and garlic aioli Shift fried served over greens with sweet chill soy and garlic aioli Shift fried served over greens with sweet chill soy and garlic aioli Shift fried served over greens with sweet chill soy and garlic aioli Shift fried served over greens with sweet chill soy and garlic aioli Shift fried served with freoracker sauce 16 Shift fried shift fried mahin mahin mahin mahin aminated in a yuzu chill ponzu. topped with claimtp, plaspeno, and red onion Shift fried shift fried and balked with yuzu miso served with grilled shift fried and balked with yuzu miso served with grilled shift fried and balked spinach Shift fried and balked with shift fried ponzu Shift fried and balked with shift fried and balked with sale and shift fried and balked with shift fried and balked with sale and shift fried and ponzu Shift f	•			
flash find served over greens with sweet chill soy and gartic aloil Mahi Mahi Nanbanzuke crispy tempure fired mahi mahi marinated in a yuzu chili ponzu. topped with claretro, japeno, and red onno Misoyaki Butterfish Done in, black cod jazed and baked with yuzu miso served with grilled shishih perpers and sautleed spinach Grilled Jumbo Calamari gilled whole squid, served with shichimi ponzu Grilled Kama (LIMITED AVAILABILITY) Salmon Sarved with ponzu Fan Seared Salmon Served with saparagus and king mushnooms topped with Iemon buttler ponzu sauce, daikon, beets, green onion Ahi Zuke Don* Chef's Local Catch - Red Snapper Hawalian Red Snapper Hawalia		16	Lobster Tempura	20
shirmp and basil tempura field served with firecracker sauce orisy tempura field analy main maintated in a yuzu chili ponzu. topped with clianto, jalapeno, and red onion Misoyaki Butterfish Done in, black cod glazed and baked with yuzu miso served with grilled shish to perpers and saudeed spinach Grilled Jumbo Calamari grilled whole squid, served with shichimi ponzu Grilled Kama (LIMITED AVAILABILITY) salmon hamachi 26 Gochujang Octopus NEW Pan Seared Salmon seared, served with aparagus and king mushrooms topped with lemon butter ponzu sauce, diakon, beets, green onion Ahi Zuke Don* Chirashi Don* assorted sashimi served over sushi rice Uni & Ikura Don* Traditional Miso Soup The Port Selly Scallops deep fired pork belly, scallops, secret sauce, Japanese pickles Gochujang Octopus NEW Chef's Local Catch - Red Snapper Hawaiian Red Snapper (Enu) whole fish lightly tempura fired served with research one with research one served with research one served with research over sushi rice Uni & Ikura Don* Traditional Miso Soup The Port Selly Scallops deep fired pork belly, scallops, sceret sauce, Japanese pickles Gochujang Octopus NEW Ochef's Local Catch - Red Snapper Hawaiian Red Snapper (Enu) whole fish lightly tempura fired served with rice and ponzu Shrimp Tempura Misosoria served with aparagus and king mushrooms topped with scallion oil Chef's Local Catch - Red Snapper Hawaiian Red Snapper (Enu) whole fish lightly tempura fired served with rice and ponzu Shrimp Tempura Misosoria served with served with tempura pon* 16 NP HAPPY ENDING DESSERTS Brownie Tempura Japanese Matcha Ice Cream green lea ice cream with azuki beans and fresh fruits Japanese wheat bread stacked with flambe fruits and vanilla ice cream with honey Mochi Ice Cream green lea ice cream wrapped in Japanese sweet rice confection	flash fried served over greens with sweet chiili soy and garlic aioli		lobster and basil tempura fried, served with firecracker sauce	
Misoyaki Butterfish bone in, black cod glazed and beked with yuzu miso served with grilled shishib peppers and sauteed spinach Grilled Jumbo Calamari grilled who sauteed spinach served with spinach grilled Misoyaki Butterfish bone in, black cod glazed and beked with yuzu miso served with grilled shishib peppers and sauteed spinach Soft Shell Crab served with sponzu 17 Soft Shell Crab served with ponzu Pork Belly Scallops deep fried pork belly. Scallops deep fried pork belly. Scallops Grilled Kama (LIMITED AVAILABILITY) salmon seared, served with apparagus and king mushrooms topped with lemon butter ponzu sauce, daikon, beets, green onion Ani Zuke Don* Ani Zuke Don* Chef's Local Catch - Red Snapper Havailan Red Snapper (Ehru) whole fish lightly tempura fried served with rice and ponzu MP Maguro Natto Don* 18 Chirashi Don* Sasorted 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 lea ice cream with azuki beans and fresh fruits Mochi Ice Cream green lea ice cream with azuki beans and fresh fruits 65 Crustaceans Trio* Lobster tal, alaskan king orable legs, soft shell crab served with ponzu 17 Pork Belly Scallops Gochujang Octopus NEW over slaw with anchovi aloil and black eyed peas drizzled with scallon oil Chef's Local Catch - Red Snapper Havailan Red Snapper (Ehru) whole fish lightly tempura fried served with rice and ponzu MP Haguro Natto Don* 18 Spicy Tuna Don* 16 Honey Toast Japanese wheat bread stacked with flambe fruits and vanilla ice cream with honey with foream wapped in Japanese sweet rice conflection	crispy tempura fried mahi mahi marinated in a yuzu chili ponzu. topped with	18	shrimp and basil tempura fried, served with firecracker sauce	
lobster tail, alaskan king crab legs, soft shell crab seried with grilled Jumbo Calamari grilled whole squid, served with shichimi ponzu Grilled Kama (LIMITED AVAILABILITY) salmon 16 hamachi 26 gerred with ponzu 20 deep fried pork belly, scallops, secret sauce, Japanese pickles 30 deep fried pork belly, scallops, secret sauce, Japanese pickles 30 deep fried pork belly, scallops, secret sauce, Japanese pickles 30 deep fried pork belly, scallops deep fried pork belly, scallops, secret sauce, Japanese pickles 30 deep fried pork belly, scallops, secret sauce, Japanese pickles 30 deep fried pork belly, scallops, secret sauce, Japanese pickles 30 deep fried pork belly, scallops, secret sauce, Japanese pickles 30 deep fried pork belly, scallops, secret sauce, Japanese pickles 30 deep fried pork belly, scallops, secret sauce, Japanese pickles 30 deep fried pork belly, scallops, secret sauce, Japanese pickles 30 deep fried pork belly, scallops, secret sauce, Japanese pickles 30 deep fried pork belly, scallops, secret sauce, Japanese pickles 30 deep fried pork belly, scallops, secret sauce, Japanese pickles 30 deep fried pork belly, scallops, secret sauce, Japanese pickles 30 deep fried pork belly, scallops, secret sauce, Japanese pickles 30 deep fried pork belly, scallops, secret sauce, Japanese pickles 30 deep fried pork belly, scallops, secret sauce, Japanese pickles 30 deep fried pork belly, scallops, secret sauce, Japanese pickles 30 deep fried pork belly, scallops, secret sauce, Japanese pickles 30 deep fried pork belly, scallops, secret sauce, Japanese pickles 30 deep fried pork belly, scallops, secret sauce, Japanese pickles 30 deep fried pork belly, scallops, secret sauce, Japanese pickles 30 deep fried pork belly, scallops, secret sauce, Japanese pickles 30 deep fried pork belly, scallops, secret sauce, Japanese pickles 30 deep fried pork belly, scallops, secret sauce, Japanese pickles 30 deep fried pork belly, scallops, secret sauce, Japanese pickles 30 deep fried pork belly, scallops, secret sauce, Japanese	Misoyaki Butterfish	25	tiger shrimp tempura fried, served with tentsuyu	
grilled Jumbo Calamari grilled 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 ponzu sauce, daikon, beets, green onion Ahi Zuke Don* Chirashi Don* assorted sashimi served over sushi rice Uni & Ikura Don* Traditional Miso Soup The provided 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 Pork Belly Scallops deep fried pork belly, scallops, secret sauce, Japanese sweet rice orifection Gochujang Octopus NEW Gochujang Octopus NEW Gochujang Octopus NeW over slaw with anchoi aioli and 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 Maguro Natto Don* 18 Ikura & Maguro Yamakake Don* 18 Spicy Tuna Don* 16 HAPPY ENDING DESSERTS Brownie Tempura homemade brownie with fresh fruits and Tahitian vanilla ice cream green tea ice cream with azuki beans and fresh fruits Mochi Ice Cream green tea ice cream with azuki beans and fresh fruits			lobster tail, alaskan king crab legs, soft shell crab	
deep fried pork belly, scallops, secret sauce, Japanese pickles Salmon 16 hamachi 26 Salmon 26 Salmon 26 Salmon 26 Salmon 26 Salmon 27 Salmon 27 Salmon 28 Salmon 29 Salmon 20 Sal		15	served with ponzu	
pan Seared Salmon seared, served with asparagus and king mushrooms topped with lemon butter ponzu sauce, daikon, beets, green onion Chef's Local Catch - Red Snapper Hawaiian Red Snapper (Ehu) whole fish lightly tempura fried served with rice and ponzu DONBURI + SOUP			deep fried pork belly, scallops, secret sauce, Japanese pickles	
Importance of the port of the		20	over slaw with anchovi aioli and black eyed peas drizzled with scallion oil	
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 5 15 Honey Toast 3 Japanese Matcha Ice Cream 6 with fresh fruits and Tahitian vanilla ice cream 6 Japanese Matcha Ice Cream 7 Mochi Ice Cream 7 green tea ice cream with azuki beans and fresh fruits 10 Mochi Ice Cream 7 gournet ice cream wrapped in Japanese sweet rice confection 10			Hawaiian Red Snapper (Ehu) whole fish lightly tempura fried	MP
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 green tea ice cream with azuki beans and fresh fruits 25 Negitoro Don* 18 Ikura & Maguro Yamakake Don* 16 Spicy Tuna Don* 16 Honey Toast Japanese Watcha Ice Cream with honey Mochi Ice Cream gourmet ice cream wapped in Japanese sweet rice confection	DONBURI + SOUP			
Uni & Ikura Don* Traditional Miso Soup Spicy Tuna Don* 18	Ahi Zuke Don*	17	Maguro Natto Don*	16
Traditional Miso Soup Spicy Tuna Don* Traditional Miso Soup Spicy Tuna Don* 16 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 Mochi Ice Cream gourmet ice cream wrapped in Japanese sweet rice confection	············	25	•	
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 15 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			_	
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 15 Honey Toast Japanese wheat bread stacked with flambe fruits and vanilla ice cream with honey 10 Mochi Ice Cream gourmet ice cream wrapped in Japanese sweet rice confection	Traditional Miso Soup	5	- -	_
homemade brownie with fresh fruits and Tahitian vanilla ice cream Japanese Matcha Ice Cream green tea ice cream with azuki beans and fresh fruits Mochi Ice Cream gourmet ice cream wrapped in Japanese sweet rice confection	HAPPY ENDING DESSE	RTS		
Japanese Matcha Ice Cream green tea ice cream with azuki beans and fresh fruits 10 Mochi Ice Cream gournet ice cream wrapped in Japanese sweet rice confection		15		20
gourmet ice cream wrapped in Japanese sweet rice confection		10	•	10
Scoop of Ice Cream choice of Vanilla, Green Tea, Kona Coffee	Scoop of Ice Cream	5		

SUSHI + SASHIMI

OCCIII - CACIIIIII	
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 onzu
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, spicy aioli	21

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

ALA CARTE	NIGIRI	SASHIMI	MAKI
Amaebi* - sweet shrimp	21	37	
Avocado			12
California			13
Chutoro* - light fatty tuna	19	34	
Cucumber			10
Ebi* - black tiger shrimp	11	19	
Hamachi* - yellowtail	13	21	15
Hotate* - Japanese scallop	14	25	
lka* - 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 scallio	n 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	3	
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	

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.