

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 !

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& RECEIVE YOUR WELCOME GIFT TODAY!



IZAKAYA

COLD DISHES

Tuna Tataki* seared tuna, wakame-daikon salad, garlic aioli, and ponzu sauce	18
Hamachi Carpaccio* thinly sliced hamachi garnished with jalapeno, sweet miso, chili oil, red onions, green onions, and ponzu	19
Salmon Carpaccio* thinly sliced king salmon sashimi, red onions, garnished with a creamy ginger sauce and tobiko	16
Seafood Sashimi Salad* diced tuna, salmon, yellowtail accompanied with , tomato, and spring mix tossed with Doraku dressing	17
Spicy Tuna Crispy Rice* deep fried sushi rice, topped with spicy tuna, spicy aioli, and unagi sauce	18
Ahi Poke* local hawaiian tuna, sweet onion, and macadamia nuts marinated in Doraku's special poke sauce	19
Inari Trio* spicy tuna, sushi rice, with sesame oil, masago, spicy aioli, sriracha and togarashi. spciy negihama, sushi rice, topped with sriracha. spicy salmon, sushi rice, topped with masago, spicy aioli, sriracha, togarashi.	22

HOT VEGETABLES

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

HOT MEAT + POULTRY

A-5 Japanese Wagyu* 5oz highest quality Japanese Miyazaki beef served with wasabi mashed potatoes and asparagus	75
Wafu Ribeye & Lobster Tail* our Wafu Garlic Ribeye accompanied with lobster tail with butter	60
Rack of Lamb* marinated in garlic, rosemary and thyme and lightly encrusted with panko and served over wasabi mashed potatoes	25
Jidori Chicken Wakayama Style grilled tender chicken thigh, served with julienned shiso and plum paste	18
Jidori Chicken Ginger Kara-age crispy chicken, topped with daikon, beets, kaiware, and sesame seeds, served with a sweet chili soy sauce	14
Jidori Chicken Yakisoba stir fry Japanese noodles with mixed vegetables	22
Jidori Chicken Teriyaki tender boneless chicken thigh glazed with teriyaki sauce and served over shredded cabbage	20

HOT FISH + SEAFOOD

Spicy Garlic Prawns flash fried served over greens with sweet chili soy and garlic aioli	16
Mahi Mahi Nanbanzuke crispy tempura fried mahi mahi marinated in a yuzu chili ponzu. topped with cilantro, jalapeno, and red onion	18
Misoyaki Butterfish bone in, black cod glazed and baked with yuzu miso served with grilled shishito peppers and sauteed spinach	25
Grilled Jumbo Calamari grilled whole squid, served with shichimi ponzu	15
Grilled Kama (LIMITED AVAILABILITY) served with ponzu	salmon 16 hamachi 26
Pan Seared Salmon seared, served with asparagus and king mushrooms topped with lemon butter ponzu sauce, daikon, beets, green onion	20

DONBURI + SOUP

Ahi Zuke Don*	17
Chirashi Don* assorted sashimi served over sushi rice	25
Uni & Ikura Don*	48
Traditional Miso Soup	5

HAPPY ENDING DESSERTS

Brownie Tempura homemade brownie with fresh fruits and Tahitian vanilla ice cream	15
Japanese Matcha Ice Cream green tea ice cream with azuki beans and fresh fruits	10
Scoop of Ice Cream choice of Vanilla, Green Tea, Kona Coffee	5

Kushi Oysters on Half Shell* served with wasabi cocktail sauce and ceviche sauce	25
1/2 Dozen	50
1 Dozen	10
Oyster Shooter* <i>for the connoisseur.</i> fresh oysters served with uni, quail egg, scallion, ponzu, sesame oil, chili oil, and spicy grated daikon	10
Tuna Avocado Salad* tuna and avocado tossed in wasabi yuzu. topped with crispy wontons	20
Grilled Shrimp Salad tossed in honey orange vinaigrette dressing	16
Ahi Poke Nachos* ahi poke, wonton chips, house crafted poke sauce, avocado, white and green onion	22
Seafood Ceviche* shrimp, scallop, hamachi, salmon, red onion, jalapeno, cilantro on mixed greens	32
Tofu Poke firm local pressed tofu with avocado, red onions, tossed in Doraku poke sauce	14
Green Salad	7
Sunomono	5
Seaweed Salad	6

Vegetable Tempura seasonal vegetables lightly battered and tempura fried, served with tentsuyu sauce	17
Popcorn Cauliflower lightly tempura battered pan sautéed in a spicy chili sauce	15
Japanese Eggplant flash fried Asian eggplant with miso, sesame seeds, and garlic chips with miso glaze	11
Agedashi Tofu lightly fried soft tofu with bonito flakes, green onions, ginger, daikon, served with dashi	11
Umami Fries shichimi, garlic chips, oyster sauce, honey, and chili	12
Jidori Chicken Stir Fry local and mixed vegetables, house crafted sauce, and sesame seeds	18

Wagyu Beef Fried Rice* fried rice prepared on hot skillet with steak, vegetables, garlic butter and chili ponzu // +2 jidori chicken	22
Pork Belly Yakisoba braised pork belly with sauteed yakisoba noodles	16
Wafu Garlic Ribeye* grilled and served with garlic ginger ponzu sauce, accompanied by sauteed mushrooms, beansprouts, and sweet onion	30
Baby Back Ribs 4pc, house crafted soy sauce marinade, Japanese pickles	18
Kobe Style Sliders served with okinawan sweet potato fries and honey wasabi sauce	15
Chicken Wings 6pcs. tossed in house ponzu	15

Lobster Tempura lobster and basil tempura fried, served with firecracker sauce	20
Jumpin' Shrimp shrimp and basil tempura fried, served with firecracker sauce	16
Shrimp Tempura tiger shrimp tempura fried, served with tentsuyu	15
Crustaceans Trio* lobster tail, alaskan king crab legs, soft shell crab	65
Soft Shell Crab served with ponzu	17
Pork Belly Scallops deep fried pork belly, scallops, secret sauce, Japanese pickles	20
Buffalo Octopus <small>NEW!</small> over slaw with anchovi aioli and black eyed peas drizzled with scallion oil and gochujang sauce	30
Chef's Local Catch - Red Snapper Hawaiian Red Snapper (Ehu) whole fish lightly tempura fried served with rice and ponzu	MP

Maguro Natto Don*	16
Negitoro Don*	18
Ikura & Maguro Yamakake Don*	18
Spicy Tuna Don*	16

Honey Toast Japanese wheat bread stacked with flambe fruits and vanilla ice cream with honey	20
Mochi Ice Cream gourmet ice cream wrapped in Japanese sweet rice confection	10

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

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* <small>HALF 12 FULL 22</small> 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 ponzu	22
Black Peppered Ahi* <small>HALF 12 FULL 21</small> 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
Sake Bomb Roll* spicy tuna and cucumber topped with salmon, wontons, spicy aioli	20

ALA CARTE

	NIGIRI	SASHIMI	MAKI
Amaebi* - sweet shrimp	21	37	
Avocado California Chutoro* - light fatty tuna	19	34	
Cucumber Ebi* - black tiger shrimp	11	19	
Hamachi* - yellowtail	13	21	15
Hotate* - Japanese scallop	14	25	
Ika* - 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 Negihama* - yellowtail with scallion	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		
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	

* 18% gratuity will be added for parties of six or more

*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 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.

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WAIKIKI HAPPY HOUR

MONDAY - FRIDAY: 4PM - 6PM

Cocktails

Lychee Martini 8
Tokyo Sour 11
Old Fashioned 11

Draft Beer

Kirin Ichiban 5

Sake Bomb

5

Bartenders

Whisky Pick 12

House Sake

(Sho Chiku Bai Nigori)

5oz 9
12oz 15

Wine

Fresh Vine Cabernet 7
Backhouse Chardonay 7
Ruffino Prosecco Rose 5

Oysters on the Half Shell NEW!

6 for \$15 | 12 for \$25

HOT

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 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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