

# AOKI REWARD MEMBERS

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*Doraku*

BLUETREE

38

1938  
INDOCHINE

Herringbone

AOKI

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& RECEIVE YOUR WELCOME GIFT TODAY!



# IZAKAYA

## COLD DISHES

<b>Ahi Tataki*</b> seared tuna, wakame-daikon salad, garnish with garlic aioli, kiaware sprouts, ponzu sauce and garlic chips	16
<b>Hamachi Carpaccio*</b> thinly sliced hamachi garnished with jalapeno, sweet miso, chili oil, red onions, green onions, and ponzu	14
<b>Salmon Carpaccio</b> thinly sliced king salmon sashimi, red onions, garnished with a creamy ginger saucee and tobiko	12
<b>Tako Carpaccio</b> your choice of hotate, ikura, otoro, oyster, pork belly or ali'i mushroom	22
<b>Spicy Tuna Crispy Rice*</b> deep fried sushi rice, topped with spicy tuna, spicy aioli, unagi sauce	14
<b>Shooter</b> your choice of hotate, ikura, otoro, oyster, pork belly or ali'i mushroom	8   5 FOR 35
<b>Green Salad</b>	5
<b>Seaweed Salad</b>	5
<b>Tsukemono</b>	5
<b>Sunomono</b>	4

## HOT VEGETABLES

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

## HOT MEAT + POULTRY

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

## HOT FISH + SEAFOOD


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

## DONBURI + SOUP

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

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

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**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**

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

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

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

<b>Negitoro Don*</b>	20
<b>Ahi Zuke Don*</b>	20
<b>Spicy Tuna Don*</b>	15
<b>Uni &amp; Ikura Don*</b>	46
<b>Unagi Don*</b>	19
<b>Traditional Miso Soup</b>	4

<b>Honey Toast</b> 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

<b>Ultimate Bluefin Trio*</b> 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.	

<b>Omakase Trio</b> 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
<b>Omakase 8</b> 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
<b>Hawaiian Local Catch Sashimi*</b> daily catch, limited availability	MP
<b>Sushi + Sashimi*</b> nigiri - tuna, king salmon, yellowtail, shrimp, bluefin toro, Daily Catch sashimi - tuna, king salmon, yellowtail	38
<b>Sushi + Sashimi Deluxe*</b> nigiri - tuna, king salmon, yellowtail, shrimp, bluefin toro, ebi, uni, kampachi, daily catch sashimi - tuna, king salmon, yellowtail, daily catch	56

<b>Sashimi Deluxe*</b> tuna, king salmon, yellowtail, bluefin toro, kampachi, daily catch	45
<b>Sushi Nigiri Deluxe*</b> tuna, king salmon, yellowtail, bluefin toro, shima aji, kindmedai, ebi, ika, uni, ikura, kampachi, daily catch	53
<b>Sapphire*</b> sashimi - tuna, salmon yellowtail, ono, Daily Catch rolls - Ultimate Spicy Tuna, Hamachi Garlic, God of Fire Doraku favorites - Ahi poke, Tuna Tataki, Edamame	200
<b>Platinum*</b> sashimi - otoro, hotate, kampachi, tuna, salmon nigiri - tuna, salmon, yellowtail rolls - Ultimate Spicy Tuna, Hamachi Garlic, Doraku Salmon Doraku favorites - Ahi poke	250

## HOUSE MAKI ROLLS

<b>God of Fire Roll*</b> spicy tuna roll with cucumber and jalapeno topped with tuna sashimi, habanero tobiko, and spicy garlic aioli	19
<b>Hamachi Garlic Roll*</b> shrimp tempura and avocado topped with hamachi, finished with kabayaki, garlic aioli, and ao nori	19
<b>Ultimate Spicy Tuna Roll*</b> shrimp tempura, spicy tuna, and avocado topped with unagi, finished with kabayaki, spicy aioli, and red tobiko	19
<b>Firecracker Roll*</b> hamachi, avocado, cucumber topped with hamachi, tobiko, spicy aioli, tempura flakes, and chili sauce	19
<b>Steak &amp; Lobster Roll*</b> avocado, lobster, and asparagus topped with seared ribeye, garlic aioli, kabayaki sauce, sesame seeds, green onions, and ao nori	20
<b>Vegan Roll</b> avocado, asparagus, spring mix, tomato, and cucumber rolled in green soy paper served with a side of ginger dressing	16
<b>Double Happiness* (NO RICE)</b> tuna, salmon, scallop, squid, shrimp, crab, shiso, kaiware, wrapped with cucumber nori, topped with garlic aioli, tobiko, and ponzu sauce	19
<b>Crispy Eel Roll*</b> eel, crab, and avocado topped with salmon, bonito, kabayaki sauce, and spicy aioli	19
<b>Doraku Salmon*</b> garlic aioli seared salmon, blanched asparagus, avocado, shrimp tempura, lemon slices, kabayaki, tobiko, green onion, and tograshi	20
<b>Natto Deluxe</b> natto, shiso, kaiware, and takuan garnished with unagi sauce, sesame seeds, and green onion	10
<b>Shi-so Vegan Roll</b> cucumber, takuan, and shiso served with wasabi and ginger.	12

## ALA CARTE

	NIGIRI	SASHIMI	MAKI
<b>Amaebi*</b> - sweet shrimp	18	36	
<b>Chutoro*</b> - light fatty tuna	18	34	
<b>Ebi*</b> - black tiger shrimp	12	24	
<b>Hamachi*</b> - yellowtail	12	20	14
<b>Hotate*</b> - Japanese scallop	11	22	
<b>Hotate*</b> - with uni butter	16		
<b>Ika*</b> - squid	10	20	
<b>Ikura*</b> - salmon roe	12		
<b>Kampachi*</b> - Hawaiian amber jack	10	20	
<b>King Salmon*</b> - New Zealand	10	20	10
<b>Kinmedai*</b> - golden eye Japanese snapper	12	22	
<b>Maguro*</b> - bigeye tuna	12	20	14
<b>Masago*</b> - smelt fish roe	8		
<b>Negi Hama*</b> - yellowtail with scallion	12	12	
<b>Negitoro*</b> - fatty tuna with scallion	14	18	
<b>Otoro*</b> - fatty tuna	22	44	
<b>Shima Aji</b> - Japanese stripe jack	10	18	
<b>Tako*</b> - Pacific octopus	10	20	
<b>Tamago</b> - sweet Japanese egg	10	14	
<b>Tobiko*</b> - flying fish roe	8		
<b>Unagi*</b> - fresh water eel	10	20	10
<b>Uni*</b> - sea urchin	26	46	
<b>Zuke Maguro*</b> - 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.

# IZAKAYA

## COLD DISHES

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

## HOT VEGETABLES

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

## HOT MEAT + POULTRY

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

## HOT FISH + SEAFOOD

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

## DONBURI + SOUP

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

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

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<b>Agedashi Tofu</b> lightly fried soft tofu with bonito flakes, green onions, ginger, daikon, served with dashi	11
<b>Umami Fries</b> sweet shichimi dust and ketchup	12
<b>Furikake Fries</b> with garlic aioli	12
<b>Vegetable Tempura</b> seasonal vegetables lightly battered and tempura fried, served with tentsuyu sauce	16

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

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

<b>Negitoro Don*</b>	20
<b>Ahi Zuke Don*</b>	20
<b>Spicy Tuna Don*</b>	15
<b>Uni &amp; Ikura Don*</b>	46
<b>Unagi Don*</b>	19
<b>Traditional Miso Soup</b>	4

<b>Honey Toast</b> 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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# SUSHI

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<b>Omakase 8</b> 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
<b>Hawaiian Local Catch Sashimi*</b> daily catch, limited availability	MP
<b>Sushi + Sashimi*</b> nigiri - tuna, king salmon, yellowtail, shrimp, bluefin toro, Daily Catch sashimi - tuna, king salmon, yellowtail	38
<b>Sushi + Sashimi Deluxe*</b> nigiri - tuna, king salmon, yellowtail, shrimp, bluefin toro, ebi, uni, kampachi, daily catch sashimi - tuna, king salmon, yellowtail, daily catch	56

<b>Sashimi Deluxe*</b> tuna, king salmon, yellowtail, bluefin toro, kampachi, daily catch	45
<b>Sushi Nigiri Deluxe*</b> tuna, king salmon, yellowtail, bluefin toro, shima aji, kindmedai, ebi, ika, uni, ikura, kampachi, daily catch	53
<b>Sapphire*</b> sashimi - tuna, salmon yellowtail, ono, Daily Catch rolls - Ultimate Spicy Tuna, Hamachi Garlic, God of Fire Doraku favorites - Ahi poke, Tuna Tataki, Edamame	200
<b>Platinum*</b> sashimi - otoro, hotate, kampachi, tuna, salmon nigiri - tuna, salmon, yellowtail rolls - Ultimate Spicy Tuna, Hamachi Garlic, Doraku Salmon Doraku favorites - Ahi poke	250

## HOUSE MAKI ROLLS

<b>God of Fire Roll*</b> spicy tuna roll with cucumber and jalapeno topped with tuna sashimi, habanero tobiko, and spicy garlic aioli	19
<b>Hamachi Garlic Roll*</b> shrimp tempura and avocado topped with hamachi, finished with kabayaki, garlic aioli, and ao nori	19
<b>Ultimate Spicy Tuna Roll*</b> shrimp tempura, spicy tuna, and avocado topped with unagi, finished with kabayaki, spicy aioli, and red tobiko	19
<b>Firecracker Roll*</b> hamachi, avocado, cucumber topped with hamachi, tobiko, spicy aioli, tempura flakes, and chili sauce	19
<b>Steak &amp; Lobster Roll*</b> avocado, lobster, and asparagus topped with seared ribeye, garlic aioli, kabayaki sauce, sesame seeds, green onions, and ao nori	20
<b>Vegan Roll</b> avocado, asparagus, spring mix, tomato, and cucumber rolled in green soy paper served with a side of ginger dressing	16
<b>Double Happiness* (NO RICE)</b> tuna, salmon, scallop, squid, shrimp, crab, shiso, kaiware, wrapped with cucumber nori, topped with garlic aioli, tobiko, and ponzu sauce	19
<b>Crispy Eel Roll*</b> eel, crab, and avocado topped with salmon, bonito, kabayaki sauce, and spicy aioli	19
<b>Doraku Salmon*</b> garlic aioli seared salmon, blanched asparagus, avocado, shrimp tempura, lemon slices, kabayaki, tobiko, green onion, and tograshi	20
<b>Natto Deluxe</b> natto, shiso, kaiware, and takuan garnished with unagi sauce, sesame seeds, and green onion	10
<b>Shi-so Vegan Roll</b> cucumber, takuan, and shiso served with wasabi and ginger.	12

## ALA CARTE

	NIGIRI	SASHIMI	MAKI
<b>Amaebi*</b> - sweet shrimp	18	36	
<b>Chutoro*</b> - light fatty tuna	18	34	
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<b>Hamachi*</b> - yellowtail	12	20	14
<b>Hotate*</b> - Japanese scallop	11	22	
<b>Hotate*</b> - with uni butter	16		
<b>Ika*</b> - squid	10	20	
<b>Ikura*</b> - salmon roe	12		
<b>Kampachi*</b> - Hawaiian amber jack	10	20	
<b>King Salmon*</b> - New Zealand	10	20	10
<b>Kinmedai*</b> - golden eye Japanese snapper	12	22	
<b>Maguro*</b> - bigeye tuna	12	20	14
<b>Masago*</b> - smelt fish roe	8		
<b>Negi Hama*</b> - yellowtail with scallion	12	12	
<b>Negitoro*</b> - fatty tuna with scallion	14	18	
<b>Otoro*</b> - fatty tuna	22	44	
<b>Shima Aji</b> - Japanese stripe jack	10	18	
<b>Tako*</b> - Pacific octopus	10	20	
<b>Tamago</b> - sweet Japanese egg	10	14	
<b>Tobiko*</b> - flying fish roe	8		
<b>Unagi*</b> - fresh water eel	10	20	10
<b>Uni*</b> - sea urchin	26	46	
<b>Zuke Maguro*</b> - marinated tuna	12	20	14

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