

IZAKAYA

COLD DISHES

Ahi Tataki* seared tuna, wakame-daikon salad, garlic aioli and ponzu sauce	13
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
Seafood Sashimi* diced tuna, salmon, yellowtail accompanied with mango, tomato, and spring mix tossed with Doraku dressing	15
Chef Special Poke daily selection, marinated in Doraku's special poke sauce	18
Spicy Tuna Crispy Rice* deep fried sushi rice, topped with spicy tuna, spicy aioli, unagi sauce	13
Shooter your choice of hotate, uni, ikura, otoro, oyster or pork belly and ali'i mushroom	7 5 FOR 30
Beef Tataki* seared beef with red onions, ponzu, garlic chips	9

HOT VEGETABLES

Edamame with Hawaiian sea salt	6
Garlic Teriyaki Edamame seared and tossed with garlic teriyaki sauce	7
Sweet & Spicy Edamame seared and tossed with sweet spicy miso	7
King Oyster Mushroom grilled organic eringii mushrooms, with spicy ponzu	10
Crispy Brussels Sprouts tossed with candied walnuts, serrano peppers, and pickled onions	12
Charred Shishito Peppers grilled with garlic butter	8

HOT MEAT + POULTRY

A-5 Japanese Wagyu* 5oz highest quality Japanese Miyazaki beef served with wasabi mashed potatoes and aspaagus	65
Wafu Garlic Ribeye* grilled and served with garlic ginger ponzu sauce, accompanied by sauteed 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 housemade teriyaki. topped with garlic chips	10
Jidori Chicken & Scallion Yakitori jidori chicken grilled with miso soy paste on skewer. topped with scallion	14
Inaka Yakisoba sauteed yakisoba noodles, garlic chips, shichimi	pork belly 14 jidori chicken 20

HOT FISH + SEAFOOD

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, sesame seeds	16
Grilled Ikayaki whole squid, served with spicy ponzu	13
Grilled Saba Shioyaki marinated Japanese mackerel broiled and grilled	12
Asari Clam Sakamushi live clam steamed with sake, mirin, and butter with ginger	13

DONBURI

Maguro Natto Don* local big eye tuna with natto served over sushi rice	15
Chirashi Don* assorted sashimi served over sushi rice	22
Ikura & Maguro Yamakake Don* salmon roe and tuna with grated yamaimo, served over sushi rice	15

SALAD + SOUP

Tuna Avocado Salad* tuna and avocado tossed in wasabi yuzu. topped with fried onions	15
Grilled Shrimp Salad tossed in honey orange vinaigrette dressing	13
Inaka Ochazuke Japanese style porridge with salmon and ume. served with dashi	8
Traditional Miso Soup	4

HAPPY ENDING DESSERTS

Brownie Tempura homemade brownie with fresh fruits and Tahitian vanilla ice cream	10
Ice Cream Tempura green tea or vanilla ice cream wrapped in Japanese bread, flash fried. garnished with caramel sauce and fresh fruits	12
Honey Toast stacked with flambe fruits and vanilla ice cream with honey and chocolate	16

now featuring
JIDORI CHICKEN

Jidori Chicken is an all natural and free range chicken which are fed natural grains. A hybrid breed from a Rhode Island and Japanese chicken that is tender and juicy. Considered the Kobe Beef of poultry which is so fresh, you can enjoy as sashimi!



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 yamaimo served with habanero masago, mesclun greens and spicy vinaigrette	12
Kushi Oysters on Half Shell* served with wasabi cocktail sauce and ceviche sauce	
	1/2 Dozen 24 1 Dozen 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	8

Vegetable Tempura seasonal vegetables lightly battered and tempura fried, served with tentsuyu sauce	12
Jumpin' Cauliflower lightly tempura battered pan sauteed in a spicy chili sauce	8
Eggplant Miso flash fried Asian eggplant with miso and garlic chips	8
Agedashi Tofu lightly fried soft tofu with bonito flakes, green onions, ginger, daikon, served with dashi	9
Umami Fries sweet shichimi dust and ketchup	8
Inaka Sweet Corn grilled with creamy yuzu-queso, shichimi	9

Teppanyaki Beef Tongue Japanese delicacy, ponzu, chili oil, ginger, garlic, served on hot skillet	20
Jidori Chicken Teriyaki tender boneless jidori chicken glazed with teriyaki sauce and served over shredded cabbage	18
Wagyu Beef Fried Rice* fried rice prepared on hot skillet with steak, vegetables, garlic butter and chili ponzu // +6 jidori chicken	17
Rack of Lamb* marinated in garlic, rosemary and thyme and lightly encrusted with panko and served over wasabi mashed potatoes	17
Jidori Chicken Ginger Kara-Age crispy jidori chicken, topped with daikon, beets, kaiware, and sesame seeds, served with a sweet chili soy sauce	12

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	14
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	17
Soft Shell Crab	12
Grilled Kama (LIMITED AVAILABILITY) served with ponzu	salmon 10 hamachi 16

Negitoro Don*	18
Ahi Zuke Don*	15
Spicy Tuna Don*	15
Uni & Ikura Don*	25
Unagi Don*	19

Tofu Poke firm local pressed tofu with avocado, red onions, tossed in Doraku poke sauce	10
Green Salad	5
Seaweed Salad	5
Sunomono	4
Tsukemono	5

Fried Ube Mochi housemade ube mochi with ube filling, served with vanilla ice cream and condensed milk	15
Bluetree Affogato Caffe green tea ice cream drowned in our French Pressed Bluetree coffee blend	12
French Press Caffe table side French Press coffee service with our Bluetree Cafe blend	8

SUSHI

SUSHI + SASHIMI

Sushi 8* tuna, salmon, yellowtail, shrimp, kampachi, ika, ono, Daily Catch	25
Sashimi 8* tuna, salmon, yellowtail, Daily Catch	23
Sushi + Sashimi* nigiri - tuna, salmon, yellowtail, shrimp, ono, Daily Catch sashimi - tuna, salmon, Daily Catch	35
Sushi + Sashimi Deluxe* nigiri - tuna, salmon, yellowtail, shrimp, daily catch, uni, ono, unagi sashimi - tuna, salmon, yellowtail, daily catch	46
Sashimi Deluxe* shiromi, ono, tuna, salmon, yellowtail, chutoro	35
Sushi Nigiri Deluxe* uni, ikura, hotate, unagi, tuna, salmon, yellowtail, shrimp, ika, kampachi, ono, daily catch	43
Sapphire* sashimi - tuna, salmon yellowtail, ono, 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

TRADITIONAL MAKI

Tuna*	9
Spicy Tuna*	11
Salmon*	10
Salmon Jalapeno*	11
Natto Deluxe	9
California	9
Avocado	8
Cucumber	6
Negi Hama*	9
Yellowtail*	11
Wafu Spicy Tuna*	11
Shrimp Tempura	13

DELUXE MAKI ROLLS

God of Fire Roll* spicy tuna roll with cucumber and jalapeno topped with tuna sashimi, habanero tobiko and spicy garlic aioli	18
Hamachi Garlic Roll* shrimp tempura and avocado topped with hamachi, finished with kabayaki, garlic aioli, and ao nori	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, chili sauce	18

Black Peppered Ahi* spicy crab, cucumber, avocado, kaiware topped with peppered ahi, sweet and spicy ponzu and cilantro	HALF 10 FULL 18
Steak & Lobster Roll* avocado, lobster, and asparagus topped with seared ribeye, garlic aioli, kabayaki sauce and ao nori	20
Vegan Roll avocado, asparagus, spring mix, tomato, and cucumber rolled in green soy paper served with a side of ginger dressing	16

Stuffed Jalapeno* flash fried jalapeno stuffed with crab, spicy tuna, and avocado	18
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 spicy aioli	18
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NIGIRI SUSHI + SASHIMI

	NIGIRI	SASHIMI
Otoro* - fatty tuna	22	44
Chutoro* - light fatty tuna	16	32
Zuke Maguro* - marinated tuna	12	19
Maguro* - bigeye tuna	10	20
Negitoro* - fatty tuna with scallion	12	
Hamachi* - yellowtail	10	20
Negi Hama* - yellowtail with scallion	12	
King Salmon* - New Zealand	10	20
Hotate* - Japanese scallop	11	22
Tobiko* - flying fish roe	8	
Ikura* - salmon roe	10	
Ono* - wahoo	10	20
Nairagi* - Hawaiian marlin	9	18
Kampachi* - Hawaiian amber jack	10	20
Uni* - sea urchin	20	40
Tako* - Pacific octopus	10	20
Ika* - squid	10	20
Ebi* - black tiger shrimp	12	24
Unagi* - fresh water eel	10	20
Amabi* - sweet shrimp	18	36
Masago* - smelt fish roe	8	
Tamago - sweet Japanese egg	10	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.

CRAFT COCKTAILS

GINGER OLD FASHIONED	13
Old Granddad bourbon, house crafted ginger syrup, and Angoustura bitters	
AOKI MANHATTAN	13
featuring our Aoki Single Barrel Knob Creek Rye, Antica sweet vermouth, and chocolate bitters	
TOKYO SOUR	13
Basil Hayden's Toasted bourbon, freshly muddled pineapples, yuzu, and lemon	
BUTTERFLY SAKETINI	13
house infused butterfly pea flower Aviation gin, Aoki sake, orgeat*, elderflower liquor, fresh lime, and yukari rim	
LYCHEE MARTINI	13
refreshing sultry Doraku classic martini with Tito's and lychee puree	
SMOKY NEGRONI	13
Xicaru Mezcal, Antica sweet vermouth, Campari, and fresh orange	

YAMAHA SIDECAR	13
Cointreau, De Luze VS, house crafted yuzu syrup, and demerara sugar rim	
DORAKU MULE	13
Tito's, fresh lime, ginger syrup, and fresh ginger	
SUNSET MOJITO	13
Kuleana Huihui rum, house crafted ginger syrup, fresh mint, fresh shiso, and fresh lime	
ROYAL MARGARITA	13
featuring our Maestro Dobel Diamante, triple sec, orange and lime juice, and Grand Mariner	
BLOOD ORANGE SPARKLER	13
Solerno liqueur, blood orange syrup, blood oranges	
AOKI TAI	13
featuring locally made Kuleana Nanea rum, Orange Curacao, house crafted Falernum*, and Kraken dark rum float	

WHISKY

AOKI SINGLE BARREL SELECT

Buffalo Trace #2	12
*Caol Ila 12yr	20
*Craigellachie 17yr	20
*Dalmore 14yr	20
Elijah Craig 9.5yr	14
Four Roses 10yr	18
*High West Rye	13
Knob Creek Bourbon 15yr	16
*Knob Creek Rye 7.5yr	16
Larceny 8yr	14
*Ledaig 18yr	25
*Maker's Mark #2	17
Russel's Reserve 7.5yr	16
*Whistle Pig Rye 10yr	18
Woodford Double Oak Reserve	15
*Yellowstone	14

**select bottles are available for takeout*

JAPANESE WHISKY

Akashi	14
Hakushu 12yr	26
Hakushu 18yr	55
Hibiki 21yr	75
Hibiki Harmony	19
Hibiki Master's Select	38
Ichiro's Malt & Grain	18
Ichiro's Malt Chichibu	45
Kaiyo Cask Strength	18
Kaiyo Mizunara	17
Kavalan Solist *Taiwanese*	38
Kikori	14
Mars Iwai Komagatake	24
Mars Iwai Traditon	15
Nikka 17yr	58
Nikka 21yr	75
Nikka Days	16
Nikka From the Barrel	20
Nikka Grain	15
Nikka Malt	18
Nikka Miyagikyo	20
Nikka Taketsuru	18
Nikka Yoichi	20
Ohishi Sherry	16
Ohishi Tokubetsu Reserve	45
Suntory Toki	14
Yamazaki 12yr	26
Yamazaki 18yr	75

TEQUILA

Aoki Collection Patron Reposado	18
Clase Azul	45
Clase Azul Plata	38
El Tesoro Reposado	16
Don Julio 1942	25
Don Julio Blanco	11
Herradura Reposado	12
Herradura Anejo	14
Maestro Dobel Diamante	12

SAKE

	5oz	12oz	Btl
Dassai 45	17	41	79
Kikusui Junmai Ginjo	14	30	72
Koshu Masamune (HOT)	12	22	
Kubota Manju			180
Sho Chiku Bai (NIGORI)	15		30

BOURBON

1792 Full Proof	18
Blanton's	34
Bradshaw	14
E.H Taylor Small Batch	15
Eagle Rare 10yr	20
Elijah Craig 12yr Barrel Proof	18
Elijah Craig Toasted Barrel	16
Elmer T. Lee	28
Henry Mckenna 10yr	14
Joseph Magnus Cigar Blend	42
Joseph Magnus Murray Hill Club	32
Joseph Magnus Straight	18
Kentucky Owl	22
Larceny Barrel Proof	28
Legent	14
Maker's Mark	10
Rare Breed Barrel Proof	14
Smoke Wagon	14
Smoke Wagon Small Batch	18
Weller 12yr	34
Weller Antique	26
Weller Special Reserve	16
Willet Small Batch	16
Whistle Pig Boss Hog	75
Woodinville	10

RYE

Angel's Envy Rye	17
Whistle Pig Rye 10yr	14
Willet Rye 4yr	18
Woodinville Rye	10

SCOTCH

BenRiach 10yr	12
Berry Bros & Rudd	16
Deanston	18
Finlaggan	14
Glen Grant 15yr	12
Glenfiddich 12yr	12
Johnnie Walker Black	11
Johnnie Walker Blue	39
Johnnie Walker Gold	16
Johnnie Walker Green	16
Lagavulin 16yr	22
Macallan 12yr	16
Macallan 18yr	48
Macallan Harmony Collection	42
Mortlach 19yr	35
Old Particular 18yr	18
Talisker Storm	14
Tullibardine	15

WHISKY FLIGHTS

JAPANESE WHISKY	55
Hakushu 12 Hibiki Harmony Yamazaki 12	
AOKI BOURBON	33
Maker's Mark Larceny Knob Creek	
AOKI RYE	30
High West Rye Knob Creek Rye Whistle Pig Rye	
AOKI SCOTCH	35
Dalmore 14 Craigellachie 17 Ledaig 18	

WHITE WINE

HOUSE	<i>Glass Btl</i>
Conundrum, California	13 68
<i>by Caymus, Wagner Family of Wines</i>	
CHARDONNAY	<i>Glass Btl</i>
La Crema, Sonoma Coast	13 48
Dutton Goldfield, Russian River	15 58
Sequoia Grove, Napa Valley	44
SAUVIGNON BLANC	<i>Glass Btl</i>
Whitehall Lane, Napa Valley	10 38
St. Francis, Sonoma County	10 40
Echo Bay, Napa Valley	13 48
PINOT GRIGIO	<i>Glass Btl</i>
Santa Christina, Italy	11 42
RIESLING	<i>Glass Btl</i>
A to Z, Oregon	11 42

RED WINE

HOUSE	<i>Glass Btl</i>
Joel Gott, Napa Valley	11 44
<i>Cabernet Sauvignon by Trinchero Family Wines</i>	
PINOT NOIR	<i>Glass Btl</i>
Carmel Road, Monterey	10 48
Kessler Haak, Sta. Rita Hills	15 57
Penner-Ash, Willamette Valley	78
MERLOT	<i>Glass Btl</i>
Sycamore Lane, California	11 42
Trefethen, Napa Valley	20 80
Duckhorn, Napa Valley	20 80
CABERNET SAUVIGNON	<i>Glass Btl</i>
Charles Krug, Napa Valley	13 48
Caymus 750ml, Napa Valley	160
Caymus 1L, Napa Valley	200
BLEND	<i>Glass Btl</i>
Cain Cuve'e, Napa Valley	16 50
<i>red blends from Bordeaux</i>	
Dominus, Napa Valley	400
Opus One 2012, Napa Valley	430

SPARKLING

CHAMPAGNE	<i>Glass Btl</i>
Gerard Bertrand, France*	11 44
Taittinger Brut, France	100
Veuve Clicquot, France	140
Cristal Champagne, France	300
SPARKLING WINE	<i>Glass Btl</i>
Decoy by Duckhorn, California	11 44
ROSE	<i>Glass Btl</i>
The Pale by Sacha Lichine, France	11 44

BEER

DRAFT BEER

Kirin Ichiban	7
Heineken	8
Red Zeppelin IPA	8
Seasonal Draft	8
Honolulu Beerworks	8

BOTTLED BEER

Sapporo (20oz)	12
Kirin Light (20oz)	12
Orion (21oz)	12
Asahi (12oz)	7
Bud Light (16oz)	7
Heineken Light (20oz)	12
Dead Guy Rouge Ale (12oz)	8

NON-ALCOHOLIC

Lychee Green Tea	5
Yuzu Lemonade	5
Housemade Ginger Ale	5
Housemade Lemonade	5
Hawaiian Volcanic (Still/Sparkling)	8
Soft Drinks & Juices	4
Red Bull	5
Coconut Water	5
Green, Oolong, Matcha Tea	4
Hot Green Tea (Genmaicha)	5



LUNCH BENTO BOX

COMBO A	25	COMBO B	28
STARTER choice of:		STARTER choice of:	
Miso Soup House Salad		Miso Soup House Salad	
CHEF'S SASHIMI APPETIZER		HOT DISHES choice of:	
tuna, salmon, yellowtail, shiromi, daily catch		Kobe Beef Sliders Rack of Lamb (1pc) Mahi Mahi Nanbanzuke	
CHEF'S SUSHI APPETIZER		CHEF'S SUSHI APPETIZER	
tuna, yellowtail, salmon		tuna, yellowtail, salmon	
SPECIALTY 1/2 ROLLS choice of:		SPECIALTY 1/2 ROLLS choice of:	
Hamachi Garlic Black Peppered Ahi		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

Well Drinks	7	Cocktails	7
Tito's, Jose Cuervo, Sailor Jerry, Jameson, Fireball		Lychee Martini, Cucumber Cooler, Hibiscus, Momotaro Lemonade	
Mules	8	Top Shelf	9
Doraku, Kentucky, Momo		Jose Classic Margarita	
House Wine (RED OR WHITE)		House Sake (COLD, HOT, NIGORI)	
6oz	6	5oz	8
9oz	8	12oz	15
Daily Bartender's Pick		Draft Beers	
Sparkling Wine	9	Kirin Ichiban	6
Neat Whisky	9	Local Beers	8
		Heineken	8
Sake Bomb (5 FOR \$30)	7		

HOT

Edamame	4
Agedashi Tofu	6
Eggplant Miso	6
King Oyster Mushrooms	6
Shishito Peppers	6
Garlic Chili Wings	7
Inaka Ochazuke	7
Steak & Shishito Yakitori	8
Jumpin' Shrimp	8
Asari Sakamushi	10
Ikayaki	10
Spicy Garlic Prawns	10
Grilled Saba	10

COLD

Seaweed Salad	4
Sunomono	4
Tsukemono	4
California Roll	6
Spicy Tuna Roll	6
Spicy Salmon Roll	6
Shrimp Tempura Roll	6
Tofu Poke	6
Ahi Poke	7
Beef Tataki	7
Salmon Carpaccio	7
Shooters (Oyster, Hotate, Uni, Ikura, Ali'i Mushroom & Pork Belly, or Otoro)	6

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