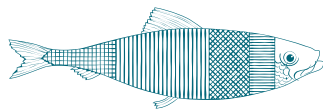


Herringbone



- SALT & BRINE RAW BAR -

East & West Coast Oyster on the Half-shell* 5~/pc

season's best with kimchi mignonette, wasabi cocktail sauce, chile pepper water, lemon (min. 3 oysters)

Peel & Eat Prawns (We Peel!)* 18~ | wasabi cocktail sauce

Raw Tuna Tacos* 21~ | local ahi, crispy wonton, ponzu aioli, tobiko, nori

Hamachi Crudo* 23~ | white truffle-yuzu vinaigrette, brunoise vegetables, chile, crispy garlic, micro shiso

Furikake Tuna Tataki* 23~ | local ahi, edamame, soy-ginger vinaigrette, Kunia Country Farms Kolohe Mix, bubu arare

Skiff* 90~ | 6 oysters, Tristan lobster tail, 4 jumbo shrimp

Sailboat* 140~ | 8 oysters, 1/4lb king crab, Tristan lobster tail, 6 jumbo shrimp

Yacht* 190~ | dozen oysters, 1/4lb king crab, Tristan lobster tails, 8 jumbo shrimp

Royal Osetra Caviar* 160~ | 1oz. caviar, Wailua cage free chopped egg yolks & whites, red onion, chive crème fraiche, mochi blinis

- HOT FARE -

Mussels Tikka Masala 21~

green lip mussels, cilantro, garlic herb bread

Korean Fried Chicken Wings 21~

gochujang fries, ranch dressing

Baked Crab Cake 21~

Japanese tartar sauce, Kunia Country Farms Kolohe mix, truffle/yuzu vinaigrette, basil oil, micro shiso

Oysters Rockefeller 21~

Portuguese sausage, local Okinawan spinach, lemon (3 pcs)

Buffalo Octopus 23~

shaved vegetables, black-eyed peas, anchovy aioli

- GREENS -

Island Chopped Salad 20~

pipikaula, romaine hearts, Castelvetrano olives, local tomato, cucumber, mozzarella cheese, lilikoi vinaigrette

Smoked Trout Caesar 21~

Kula baby romaine, rustic garlic croutons, shaved Grana Padano, smoked trout dressing, Wailua cage free egg

Heirloom Tomato & Burrata 21~

cilantro/macadamia nut pesto, berry balsamic glaze, prosciutto

ADD +9~ chicken / +6~ shrimp

- FLATBREADS -

Margherita 19~

local cherry tomato, mozzarella cheese, basil

Vongole 23~

pulled kalua pork, Manila clams, white sauce, mozzarella cheese, local tomato, sweet onion, chili pepper water

Ahi Poke* 25~

local tuna, truffle oil, Kunia Country Farms mizuna, ponzu aioli, avocado, sweet onion

- SIDES -

Furikake Fries 15~

scallions, tobiko, yuzu aioli, togarashi

Brussels & Macadamia Nuts 15~

crispy, chile lime vinaigrette

White Truffle Whipped Potato 19~

truffle oil, mascarpone, parmesan, pancetta lardons, scallions

- PLATES -

Island Burger & Fries 23~

dry-aged beef patty, pipikaula, Swiss cheese, onion, grilled pineapple, coleslaw

Lobster Roll 38~

New England style, lemon mayo, creamy slaw, fries

Potato Crusted Tuna 40~

local ahi belly, Bacalao whipped potato, lobster, yuzu buerre noisette, capers

Seared Duck Breast 40~

foie gras, blood orange five-spice gastrique, orzo, choy sum

Big Glory Bay King Salmon 36~

orange miso sauce, assorted vegetables, roasted eggplant

Seafood Pasta 48~

bucatini, mentaiko, lobster, king crab, uni, Wailua cage free egg, micro shiso

Surf & Turf 48~

red wine braised Washugyu beef cheek, Tristan lobster tail, truffle polenta, broccolini

24oz Prime Dry Aged Bone-In Ribeye 145~

+18~ Tristan lobster tail

Kona coffee rubbed, fingerling potato, shishito pepper, black garlic chimichurri

Whole Fish MP~

daily preparation

..... **OYSTER HOUR | 4PM - 6PM DAILY (BAR & LOUNGE ONLY) • 9PM - CLOSE DAILY**

THREE BUCK SHUCK*

3~/each Oysters on half shell

served with kimchi mignonette, chili pepper water, wasabi cocktail sauce (3 oyster min.)

(ASK YOUR SERVER ABOUT OUR DAILY SELECTION)

- OYSTERS & BUBBLES -

French Duet* 37~

3 fresh Oysters on the half shell & 6oz Glass of Taittinger Brut NV Champagne

American Pair* 26~

3 fresh Oysters on the half shell & 6oz Glass of J Sparkling Wine

Spanish Pareja* 18~

3 fresh Oysters on the half shell & 6oz Glass of Campo Viejo Cava Brut Sparkling Wine

Brussels & Macadamia Nuts 8~

crispy, chile lime vinaigrette

Buffalo Octopus* 13~

shaved vegetables, black-eyed peas, anchovy aioli

Fish Taco* 6~

avocado, queso fresco, red cabbage, pico de gallo, chipotle crema, cilantro, lime

Furikake Tater Puffs 13~

scallions, tobiko, yuzu aioli, togarashi

Hamachi Crudo* 15~

white truffle-yuzu vinaigrette, crispy garlic, micro shiso

Pulehu Steak* 15~

black garlic chimichurri, crispy garlic, tossed greens

- COCKTAIL / WINE / BEER -

A Berry Good Time 8~ | vodka, raspberry liqueur, lemon, cane sugar

Lower Manhattan 8~ | rye whiskey, averna, benedictine, aromatic bitters

White Negroni 8~ | gin, lillet blanc, suze

Peach Daiquiri 8~ | koloa rum, peach, lime, demerara

Taittinger 30~ | Brut La Francaise Champagne, France

J Sparkling Wine 19~ | Cuvee 20, Brut, USA

Campo Viejo 11~ | Cava Brut Sparkling Wine

Whiteheaven 9~ | Sauvignon Blanc, New Zealand

Cave De Lugny Les Charmes 13~ | Chardonnay, France

Mont Gravet 11~ | Cinsault Rose, France

Primarius 14~ | Pinot Noir, Oregon USA

Vina Borgia 7~ | Garnacha Spain

Golden Road Brewing 6~ | Herringbone Blonde Ale - Draft

Waikiki Brewing Co. 6~ | Skinny Jeans IPA - Draft

Ola Brewing Co. 8~ | Kiawe Vanilla Porter - Can

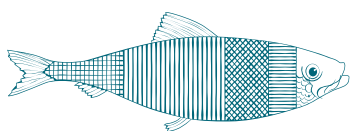
(SORRY, NO SUBSTITUTIONS IF WE ARE OUT OF THE ITEM)

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

- SECTION 11051, 2003 DC

* 20% gratuity will be added for parties of six or more

Herringbone



- RED -

6oz Bottle

Cabernet Sauvignon

The Critic, Napa Valley, California 2020 16~ 57~
Neal Vineyards, Napa Valley, 2016 25~ 99~

Pinot Noir

Primarius Vineyards, Oregon 2020 16~ 66~

Merlot

Matanzas Creek, Sonoma, California 2018 17~ 64~

Zinfandel

Edmeades, Mendocino County, 2019 12~ 48~

Blend

Garnacha, Vina Borgia, 2020 12~ 48~

- WHITE -

Chardonnay

Brewer-Clifton 'Diatom', Sta. Rita Hills, 2021 15~ 60~
Cave De Lugny Les Charmes, France 2018 16~ 66~

Sauvignon Blanc

Whiteheaven, Marlborough, NZ 2021 15~ 60~

Pinot Grigio

Terlato Vineyard, Italy 2019 14~ 56~

Riesling

Piesporter Goldtröpfchen Spätlese, Germany 2020 14~ 56~

Blend

Semillon, Brokenwood, Hunter Valley, Australia 2021 12~ 48~
Picpoul de Pinet, Les Costières de Pomerol, France 2020 14~ 55~
Vermentino, Banfi 'La Pettegola', Tuscany, Italy 2021 12~ 48~

Moscato

d'Asti, Tintero, Italy 2021 12~ 50~

Rose

Mont Gravet Rose, Languedoc, France 2020 14~ 56~

- SPARKLING & CHAMPAGNE -

Sparkling Wine

Campo viejo Cava Brut, Spain NV 12~ 48~
Cuvee 20, Sonoma, California NV 21~ 86~

Champagne

Taittinger Brut La Francaise NV Reims, France NV 33~ 135~

- WINES BY THE GLASS -

CORAVINE FINE WINE SELECTION

3oz 6oz

Chardonnay, Kistler, Sonoma Valley, California 2020	26~	52~
Chardonnay, Bouchard Pere & Fils Puligny-Montrachet, Burgundy, France 2015	30~	60~
Pinot Noir, EnRoute by Far Niente Winery, Les Pommiers, Russian River, Sonoma, California	12.5~	25~
Cabernet Sauvignon, Neal Vineyards, Napa Valley, California 2016	12.5~	25~
Pinot Noir, Bergstrom Cumberland Vineyard, Willamette Valley, Oregon 2019	13.5~	27~
Syrah, Plumpjack, Napa Valley, California 2018	18~	36~
Bordeaux Blend, Chateau Lassegue Saint-Emilion Grand Cru, France 2018	20~	40~
Sangiovese, Brunello di Montalcino, Argiano, Italy 2019	20~	40~
Nebbiolo, Pio Cesare Barolo, Piedmont, Italy 2014	23.5~	47~
Cabernet Sauvignon, Camus Vineyards, Napa Valley, California 2020	25~	50~
GSM, Vieux Telegraphe Chateauneuf-Du-Pape, Rhone, France 2019	27~	54~
Cabernet Sauvignon, La Jota Vineyards Howell Mountain, Napa Valley, California 2018	29~	58~
Bordeaux Blend, Chateau Lynch-Bages, 5th Growth, Pauillac Bordeaux, France 2015	58~	116~
Red Wine Blend, Peter Michael 'Les Pavots', Knights Valley, Sonoma, California 2019	60~	120~
Cabernet Franc, Patrimony Estates by Daou Vineyards, Paso Robles, California 2019	71.5~	143~
Red Blend, Opus One, Napa Valley, California 2018	72~	144~
Verite Winery, Sonoma California 2018, (choose one); La Muse / La Joie / Le Désir	81~	162~

- WINE FLIGHTS -

3 WINES 3OZ

Red Wine Lover Flight | 39~

Matanzas Creek Merlot / Plumpjack Syrah /
Neal Cabernet Sauvignon Napa Valley

Certified Sommelier Flight | 115~

Kistler Sonoma Chardonnay / La Jota Howell
Mountain Cabernet / Peter Michael 'Les Pavots'

White Wine Lover Flight | 44~

Les Costières Picpoul de Pinet / Banfi La Pettegola
Vermentino / Kistler Chardonnay

Master Sommelier Flight | 243~

Vérité Winery Tasting, Sonoma, California 2018; 'La
Muse / Joie / Le Désir'

- SPECIALTY CRAFT COCKTAILS -

Lychee Martini 16~

vodka, lychee, orange bitters

Better Mules & Gardens 16~

vodka, rhubarb, strawberry, ginger beer, cucumber bitters

Lower Manhattan 16~

rye whiskey, averna, Benedictine, aromatic bitters

Liliko'i Mojito 16~

Koloa rum, liliko'i, mint

Pineapple Coconut Mai Tai 16~

pineapple, rum, coconut

Bitter is Coming 16~

gin, campari, grapefruit, lime

Rosemary Grapefruit Margarita 16~

blanco tequila, lime, rosemary, grapefruit, agave

Power Glide 16~

glenlivet nadurra, millet blanc, suze, orgeat, lemon

Lotto 16~

xicaru, mezcal, aperol, littet blanc

- AOKI SINGLE BARREL SELECT -

we carefully selected each barrel to bring you fulsom, spicy, and robust flavors from start to finish

- AMERICAN BOURBON -

Bradshaw Broken Barrel Collection, 53.5% ABV	16
Four Roses 10yr - OBSK 57.5% ABV	20
Jeffersons Reserve Broken Barrel Club, 50%ABV	14
Knob Creek Bourbon 15yr Broken Barrel Club 2k22, 60% ABV	15
Knob Creek 10yr Broken Barrel Club 10 2k23,	22
Knob Creek Rye 7.5yr Aoki Reserve #12, 57.5% ABV	18
Larceny 8yr Aoki No.3, 46% ABV	16
Maker's Mark #2 54.2% ABV	18
Old Elk Wheated Broken Barrel Club 2021 64.1% ABV	22
Russel's Reserve 12yr Aoki Collection, 55% ABV	18
Yellowstone Aoki Collection 2022, 57.5% ABV	20
Eagle Rare 10yr Broken Barrel Club 2k22, 45% ABV	16

- SCOTCH -

Caol Ila 12yr 57.6% ABV	
Craigellachie 15yr 56.5% ABV	22
Dalmore 12yr 57.3% ABV	22
Ledaig 18yr 54.5% ABV	22
Glenallachie 12yr 57% ABV	27
	22

- AOKI SAKE JUNMAI GINJO -

Exclusive for Doraku, this unique sake is "RAW" unpasteurized (NAMA ZUME) creating healthy and flavorful sake. Brewed in Niigata, Japan, bottled in a special sealed aluminum container to preserve its freshness. Recommended to be served cold, but also delicious hot. - Kanpai!

COLD 5oz 14 | Bottle 30 • HOT 5oz 14 | 12oz 25

- DRAFT BEER ON TAP 16OZ -

Golden Road Brewing, Blonde Ale, Herringbone, Los Angeles, CA	9~
Kona Brewing Co., Longboard, Kailua-Kona, HI	9~
Kohola Brewing Co., 'Red Sand' Amber Ale, Lahaina, HI	10~
Waikiki Brewing Co., Skinny Jeans IPA, Waikiki, HI	10~
Stella Artois, Pale Lager, Leuven, Belgium	10~
Aloha Beer Co., Farmhouse Ale, Waimanalo, HI	10~

- CANNED BEER 12OZ -

Ola Brew Co. Kiawe Vanilla Porter 12oz can	10~
--	-----

- TEQUILA -

Aoki Reserve Maestro Dobel Diamante	17
Don Julio 1942	38
Casamigos Blanco	15
Casamigos Reposado	16
Clase Azul Gold Anejo 8yr	85
Clase Azul Durango Mezcal	78
Clase Azul Plata Blanco	42
Clase Azul Reposado 8 Months	48
Clase Azul Ultra 14yr	200

- NON ALCOHOLIC -

Hawaii Volcanic Water 777ml	9~
Hawaii Volcanic Sparkling Water 777ml	9~
Coca-Cola / Diet Coke / Sprite	6~
Orange / Pineapple / Cranberry Juice	6~
Cappuccino	6~
Espresso	6~
Fresh Roasted Coffee	5~