

Herringbone



- SALT & BRINE RAW BAR -

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

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

Peel & Eat Prawns (We Peel!)* 24~ | wasabi cocktail sauce

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

Hamachi Crudo* 23~ | white truffle-yuzu vinaigrette, medley of vegetables, mango, crispy garlic, local Mari's Gardens red micro shiso

Furikake Tuna Tataki* 23~ | 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

- 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, local micro shiso

Clams & Sausage 23~

Manila clams, Portuguese sausage, local cherry tomatoes, Mari's Garden Okinawan spinach, grilled baguette

Grilled Gochuchang Octopus 23~

kimchi slaw, black-eyed peas, anchovy aioli, scallion oil

- GREENS -

Kiawe Smoked Salmon Caesar 21~

house smoked Big Glory Bay King Salmon, baby gem lettuce, soft poached Waialua cage free egg, ikura, herbed croutons, parmesan crisp

Island Chopped Salad 19~

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

Beets & Burrata 21~

salt roasted baby beets, locally made whipped burrata cheese, basil/macadamia nut pesto, prosciutto, fig balsamic glaze, Kunia Country Farms baby mizuna, EVOO

ADD +12~ chicken / +8~ shrimp

- FLATBREADS -

Margherita 19~

local cherry tomato, locally made Burrata cheese, local micro basil

Duck Confit 28~

BBQ sauce, Fontina and mozzarella, figs, sweet onion, Kunia Country Farms baby mizuna

Ahi Poke* 25~

tuna, truffle oil, Kunia Country Farms baby 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

- MAIN -

Island Burger & Fries 28~

dry-aged beef patty, pipikaula, Swiss cheese, grilled pineapple, coleslaw +3~ over easy egg

Potato Crusted Tuna 34~

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

Misoyaki Big Glory Bay King Salmon 36~

bonito consommè, shrimp dumplings, choy sum, sweet soy glazed Hamakua Mushrooms

Mentaiko Pasta 48~

Onda Pasta handmade bucatini, uni, calamari, smoked trout roe,

Waialua cage-free egg, local micro shiso, scallions, nori

Surf & Turf 48~

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

32oz Tomahawk Ribeye for Two 220~

Kona coffee rubbed, roasted fingerling potato, black

garlic chimichurri sauce

Whole Fish MP~

daily preparation

Black Cod 38~

yuzu/soy marinated, bamboo rice, carrot/ginger reduction (Healthy Choice)

Hamakua Mushroom Risotto 28~

Arborio rice, white truffle oil, cashew cream, vegan parmesan cheese, micro mix and amaranth (Vegan)

Okinawan Sweet Potato Gnocchi 28~

grilled asparagus, goat cheese, roasted kabocha squash, Blood Orange EVOO, local micro mix and amaranth (Vegetarian)

Lobster Roll 38~

New England style, lemon mayo, creamy slaw, fries

*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

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

THREE BUCK SHUCK*

3~/each Oysters on half shell served with kimchi mignonette,

Uncle Gary's chili pepper water, wasabi cocktail sauce (3 oyster min.)

(ASK YOUR SERVER ABOUT OUR DAILY SELECTION)

Brussels & Macadamia Nuts 8~

crispy, chile lime vinaigrette

Gochujang Octopus* 13~

kimchi slaw, black-eyed peas, anchovy aioli, scallion oil

Baja Fish Taco* 7~

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

Furikake Tater Puffs 13~

scallions, tobiko, yuzu aioli, togarashi pepper

Hamachi Crudo* 15~

white truffle-yuzu vinaigrette, medley of vegetables, mango, crispy garlic, Mari's Gardens red micro shiso

Washygu Beef Hot Stone* 15~

American Wagyu, black garlic ponzu sauce, white truffle oil

- COCKTAIL / WINE / BEER -

A Berry Good Time 11~ | vodka, raspberry liqueur, lemon, cane sugar

Aoki Manhattan 11~ | whiskey, averta, benedictine, aromatic bitters

White Negroni 11~ | gin, lillet blanc, suze

Peach Daiquiri 11~ | 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 9~ | Garnacha Spain

Golden Road Brewing 7~ | Herringbone Blonde Ale - Draft

Waikiki Brewing Co. 8~ | Skinny Jeans IPA - Draft

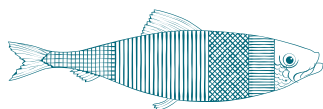
Ola Brewing Co. 8~ | Kiawe Vanilla Porter - Can

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

FARMER'S & FRIENDS: Mari's Gardens, Kunia Country Farms, Tropic Fish Hawaii, Fresh Island Fish, Quantum Foods, Garden & Valley Isle Seafood, Il Gelato Hawaii, The Cherry Co. Kupu Place Aquaponics, LLC, Bocconcino Mozzarella Factory, Koko Kai Yogurt, ATM International, Onda Pasta

EXECUTIVE CHEF GARY TAMASHIRO

Herringbone



- RED -

6oz Bottle

Cabernet Sauvignon

The Critic, Napa Valley, California 2020	16~	57~
Quilt, Napa Valley	18~	72~
Neal Vineyards, Napa Valley, 2016	25~	99~

Pinot Noir

Primarius Vineyards, Oregon 2020	16~	66~
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Merlot

Matanzas Creek, Sonoma, California 2018	17~	64~
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Zinfandel

Edmeades, Mendocino County, 2019	12~	48~
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Blend

Garnacha, Vina Borgia, 2020	12~	48~
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- WHITE -

Chardonnay

Cave De Lugny Les Charmes, France 2018	16~	66~
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Sauvignon Blanc

Whiteheaven, Marlborough, NZ 2021	15~	60~
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Pinot Grigio

Terlato Vineyard, Italy 2019	14~	56~
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Riesling

Dr. Loosen, Germany	14~	56~
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Unique Veritas

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~
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Rose

Mont Gravet Rose, Languedoc, France 2020	14~	56~
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- 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 2018	12.5~	25~
Pinot Noir, Bergstrom Cumberland Vineyard, Willamette Valley, Oregon 2020	13.5~	27~
Cabernet Sauvignon, 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 2019	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~

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

White Wine Lover Flight | 44~

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

Certified Sommelier Flight | 115~

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

Master Sommelier Flight | 243~

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

- SPARKLING & CHAMPAGNE -

Sparkling Wine

Jean Louis But Cuvee, France	11~	44~
Cuvee 20, Sonoma, California NV	21~	86~

Champagne

Taittinger Brut La Francaise NV Reims, France NV	33~	135~
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- SPECIALTY CRAFT COCKTAILS -

Lychee Martini 16~

Pau vodka, lychee, orange bitters

Liliko'i Mojito 16~

Koloa rum, liliko'i, mint

Rosemary Grapefruit Margarita 16~

Corazon tequila, lime, rosemary, grapefruit, agave

Blood Orange Sour 16~

Michter's Whiskey, blood orange, lemon sour

Better Mules & Gardens 16~

Wheatley vodka, rhubarb, strawberry, ginger beer, cucumber bitters

Pineapple Coconut Mai Tai 16~

plantation pineapple, Zaya rum, coconut

Berry Good Time 16~

Wheatley Vodka, raspberry liqueur, lemon, cane sugar

Aoki Manhattan 18~

Punchers Chance whiskey, averna, Benedictine, aromatic bitters

Bitter is Coming 16~

Conciere gin, campari, grapefruit, lime

Lotto 16~

Los Vecinos mezcal, aperol, Littet blanc

Peach Daquiri 16~

Koloa rum, peach, lime, demerara

- 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
Knob Creek 10yr Broken Barrel Club 10 2k23,	15
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	18
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	20

- SCOTCH -

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

- AOKI SAKE JUNMAI GINJO -

Exclusive for Aoki Group Restaurants, 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. - Kanpai!

COLD 5oz 14 | Bottle 30

- 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~
Golden Road Brewin, Mango Cart, Los Angeles, CA	10~

- CANNED BEER 12OZ -

Ola Brew Co. Kiawe Vanilla Porter 12oz	10~
DeSchutes IPA, Fresh Haze, Oregon ABV 6.5%	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~