

# 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, Castelvetro 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 consommé, 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

**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

## - DESSERT -

**Il Gelato**

assorted flavors of gelato and sorbetto

10~

**Thien (lilikoi'i, orange, guava) Crepe Cake**

lilikoi'i, guava, and anglaise sauce, assorted berries, candied orange

15~

**Lilikoi'i Tapioca Pudding**

macadamia nut shortbread, haupia, lilikoi'i sorbetto

15~

**Chocolate Fireball**

Waialua Estate Chocolate, locally made French vanilla gelato, whipped cream, chocolate crumble, raspberry sauce

15~

## - SPECIALTY COCKTAIL -

**Banana Fosters Martini**

Old Lahaina Rum, Banana liqueur, banana, cream, demarara sugar

14~

## - DESSERT WINES BY THE GLASS -

Moscato, Foris, Rogue Valley Oregon 2015

Tawny Port, Taylor Fladgate '20 yr

14~

18~

## - DESSERT WINES BY THE BOTTLE -

Dolce by Far Niente, Late Harvest, Napa 2013

66~



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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

Whitehaven, 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 OR 6OZ

### Red Wine Lover Flight | 39~ / 78~

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

### White Wine Lover Flight | 44~ / 88~

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

## - SPARKLING & CHAMPAGNE -

### Sparkling Wine

Jean Louis Brut 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 rum, Zaya rum, coconut, orgeat

### Berry Good Time 16~

Wheatley Vodka, raspberry liqueur, lemon, cane sugar

### Aoki Manhattan 18~

Michter's Sour Mash whiskey, averta, Benedictine, aromatic bitters

### Bitter is Coming 16~

Conciere gin, campari, grapefruit, lime

### Lotto 16~

Los Vecinos mezcal, aperol, Lillet 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 -

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

## - SCOTCH -

<b>Caol Ila 12yr</b>   57.6% ABV	22
<b>Craigellachie 15yr</b>   56.5% ABV	22
<b>Dalmore 12yr</b>   57.3% ABV	22
<b>Ledaig 18yr</b>   54.5% ABV	27
<b>Glenallachie 12yr</b>   57% ABV	22
<b>Speyburn 11yr</b>   65.7% ABV	18

## - AOKI SAKE JUNMAI GINJO -

Exclusive to the 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 Brewing, 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~