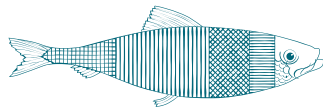


# Herringbone



## - SALT & BRINE RAW BAR -

**East & West Coast Oyster on the Half-shell\*** 6~/pc

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

**Peel & Eat Prawns (We Peel!)\*** 24~ | New Caledonia head-on blue prawn, wasabi cocktail sauce, lemon

**Raw Tuna Tacos\*** 23~ | ahi, crispy wonton, ponzu aioli, tobiko, nori

**Hamachi Crudo\*** 23~ | white truffle-yuzu vinaigrette, medley of vegetables, mango, crispy garlic, local Kupu Place Aquaponics red micro shiso

**Furikake Tuna Tataki\*** 23~ | ahi, edamame hummus, soy-ginger vinaigrette, Kunia Country Farms Kolohe Mix, crisspy garlic

**Skiff\*** 95~ | 6 oysters, Tristan lobster tail, 4 New Caledonia head-on blue prawn

**Sailboat\*** 145~ | 8 oysters, 1/4lb king crab, Tristan lobster tail, 6 New Caledonia head-on blue prawn

**Yacht\*** 195~ | dozen oysters, 1/4lb king crab, Tristan lobster tails, 8 New Caledonia head-on blue prawn

## - HOT FARE -

**Mussels Tikka Masala** 23~  
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, Kupu Place Aquaponics local micro shiso

**Grilled Gochuchang Octopus** 26~  
kimchi slaw, black-eyed peas, anchovy aioli, scallion oil

## - GREENS -

**Kiawe Smoked Salmon Caesar** 23~  
house smoked Big Glory Bay King Salmon, Gava Grow red & green gem lettuce, soft poached Waialua cage free egg, ikura, herbed croutons, parmesan crisp

**Island Chopped Salad** 21~  
pipikaula, romaine hearts, Castelvetro olives, local cherry tomato, cucumber, mozzarella cheese, lilikoi vinaigrette

**Green Papaya Salad** 23~  
local green papaya cucumber, Point Reyes blue cheese avocado, macadamia nuts, Fresno chile, Thai chile vinaigrette, lime, Kupu Place Aquaponics micro cilantro

ADD +12~ chicken breast / +8~ shrimp

## - FLATBREADS -

**Margherita** 23~  
local cherry tomato, mozzarella cheese, local micro basil

**Duck Confit** 28~  
BBQ sauce, Fontina and mozzarella, figs, sweet onion, Kunia Country Farms baby mizuna

**Ahi Poke\*** 26~  
tuna, truffle oil, Kunia Country Farms baby mizuna, ponzu aioli, avocado, sweet onion

## - SIDES -

**Furikake Fries** 16~  
scallions, tobiko, yuzu aioli, togarashi

**Brussels & Macadamia Nuts** 18~  
crispy, chile lime vinaigrette

**White Truffle Whipped Potato** 21~  
truffle oil, mascarpone, parmesan, pancetta lardons, scallions

## - MAIN -

**Mentaiko Pasta** 48~

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

Waialua cage-free egg, Kupu Place Aquaponics micro red shiso, scallions, nori

**Surf & Turf** 78~

Washugyu (American Wagyu) Coulotte Steak, Tristan lobster tail, Alaea Hawaiian red clay sea salt, roasted herb fingerling potatoes, Gava Grow Japanese spinach, black garlic chimichurri sauce

**Whole Fish** MP~

daily preparation

**Char Sui Black Cod** 38~

local Gai Lan, calamari, wood ear mushrooms, crispy shallots, scallion oil, oyster sauce

**Hamakua Mushroom Risotto (Vegan)** 30~  
Arborio rice, white truffle oil, cashew cream, vegan parmesan cheese, Kupu Place Aquaponics Microgreen Mix

**'Uala (Sweet Potato) Gnocchi (Vegetarian)** 32~  
Hawai'i 'Ulu Cooperative purple sweet potato and 'Ulu (breadfruit) grilled asparagus, goat cheese, Blood Orange EVOO, Kupu Place Aquaponics microgreen mix

**Lobster Roll** 40~

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** 12~  
assorted flavors of gelato and sorbetto

**Thien (lilikoi, orange, guava) Crepe Cake** 18~  
lilikoi, guava, and anglaise sauce, assorted berries, candied orange

**Chocolate Fireball** 18~  
Waialua Estate Chocolate, locally made French vanilla gelato, whipped cream, chocolate crumble, raspberry sauce

## - SPECIALTY COCKTAIL -

**Banana Fosters Martini** 14~  
Old Lahaina Rum, Banana liqueur, banana, cream, demarara sugar

## - DESSERT WINES BY THE GLASS -

Moscato d'Asti, Italy 2022 14~  
Tawny Port, Taylor Fladgate '20 yr 18~

## - DESSERT WINES BY THE BOTTLE -

Dolce by Far Niente, Late Harvest, Napa 2013 66~



## - JOIN OUR REWARDS PROGRAM -

5% Cash Back, redeemable on your next visit

Welcome Gifts & Birthday Specials

Seasonal discounts and rewards

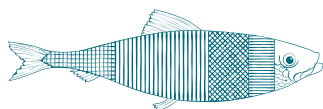
Earn status and unlock prizes!

## BECOME A MEMBER !

Download the Aoki Rewards App to receive your Welcome Gift today!



# Herringbone



## - RED -

6oz Bottle

<b>Cabernet Sauvignon</b>		
Swanson, Napa Valley, California	15~	55~
The Critic, Napa Valley, California 2020	16~	57~
Quilt, Napa Valley	18~	72~

<b>Pinot Noir</b>		
Primarius Vineyards, Oregon 2020	16~	66~
Cote des Roses, France	12~	48~
<b>Merlot</b>		
Matanzas Creek, Sonoma, California 2018	17~	64~
<b>Zinfandel</b>		
Edmeades, Mendocino County, 2019	12~	48~
<b>Blend</b>		
Garnacha, Vina Borgia, 2020	12~	48~

## - WHITE -

<b>Chardonnay</b>		
Cave De Lugny Les Charmes, France 2018	16~	66~
<b>Sauvignon Blanc</b>		
Whitehaven, Marlborough, NZ 2021	15~	60~
<b>Pinot Grigio</b>		
Terlato Vineyard, Italy 2019	14~	56~
<b>Riesling</b>		
Dr. Loosen, Germany	14~	56~
<b>Unique Veritas</b>		
Picpoul de Pinet, Les Costières de Pomerols, France 2020	14~	55~
Vermentino, Banfi 'La Pettegola', Tuscany, Italy 2021	12~	48~
<b>Moscato</b>		
D'Asti, Tintero, Italy 2021	12~	50~
<b>Rose</b>		
Mont Gravet Rose, Languedoc, France 2020	14~	56~

## - SPARKLING & CHAMPAGNE -

<b>Sparkling Wine</b>		
Jean Louis Brut Cuvee, France	11~	44~
Cuvee 20, Sonoma, California NV	21~	86~
<b>Champagne</b>		
Taittinger Brut La Francaise NV Reims, France NV	33~	135~

## - WINES BY THE GLASS -

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

## - SPECIALTY CRAFT COCKTAILS -

**Lychee Martini** 16~  
Pau vodka, lychee, orange bitters

**Liliko'i Mojito** 16~  
Koloa rum, liliko'i, mint

**Rosemary Grapefruit Margarita** 16~  
Aoki El Tesoro Tequila, lime, rosemary, grapefruit, agave

**Blood Orange Sour** 16~  
Aoki Buffalo Trace Bourbon, blood orange, lemon sour

**Better Mules & Gardens** 16~  
Tito's 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~  
Aoki Makers Mark, averna, 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 Club, 53.5% ABV	16~
<b>Elijah Craig Barrel Proof</b>   Broken Barrel Club, 47% ABV	18~
<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>   Broken Barrel Club, 57.5% ABV	18~
<b>Larceny 8yr</b>   Aoki No.3, 46% ABV	16~
<b>Maker's Mark #2</b>   Aoki Collection, 54.2% ABV	18~
<b>Russell's Reserve 12yr</b>   Aoki Collection, 55% ABV	18~
<b>Eagle Rare 10yr</b>   Broken Barrel Club 2k22, 45% ABV	24~

### - SCOTCH -

<b>Balmenach 21yr</b>   Borken Barrel Club, 56.3% ABV	28~
<b>Caol Ila 12yr</b>   Gordon Macphail Broken Barrel Club, 57.6% ABV	22~
<b>Craigellachie 15yr</b>   Broken Barrel Club, 56.5% ABV	22~
<b>Dalmore 12yr</b>   Broken Barrel Club, 57.3% ABV	22~
<b>Glen Grant 28yr</b>   Broken Barrel Club, 51.28% ABV	46~
<b>Glenallachie 12yr</b>   Aoki Collection, 57% ABV	22~
<b>Glenlivet 19yr</b>   Gordon Macphail Broken Barrel Club, 50% ABV	28~
<b>Glenrothes 25yr</b>   Gordon Macphail Broken Barrel Club, 56.1% ABV	38~
<b>Kavalan Vinho Barrigue</b>   Cask Strength Broken Barrel Club, 56.3% ABV	30~
<b>Ledaig 18yr</b>   Gordon Macphail Borken Barrel Club, 54.5% ABV	27~
<b>Speyburn 11yr</b>   Gordon Macphail Broken Barrel Club, 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

## - BEER -

Draft Beer on Tap 16oz	
Golden Road Brewing 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~

## - TEQUILA -

Aoki Reserve Maestro Dobel Diamante	17~
Casamigos Blanco	15~
Casamigos Reposado	16~
Clase Azul Gold Anejo 8yr	70~
Clase Azul Durango Mezcal	78~
Clase Azul Plata Blanco	32~
Clase Azul Reposado 8 Months	38~
Clase Azul Premiun Anejo	95~
Clase Azul Ultra 14yr	200~
Corazon Blanco	12~
Don Julio 1942	38~

## - MOCKTAILS & NON ALCOHOLIC -

Cucumber Cooler	10~
Lilikoi Lychee Breeze	10~
Hawaii Volcanic Water 777ml	9~
Hawaii Volcanic Sparkling Water 777ml	9~
Coca-Cola / Diet Coke / Sprite	6~
Orange / Pineapple / Cranberry Juice	6~
Redbull	6~
Cappuccino	6~
Espresso	6~
Fresh Roasted Coffee	5~