

- DAY DRINKS -

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 Knob Creek Bourbon, blood orange, lemon sour

Mimosa 5~
liliko'i, orange, guava

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~
Aoki Makers Mark, avertina, Benedictine, aromatic bitters

Bitter is Coming 16~
Concierge gin, campari, grapefruit, lime

Lotto 16~
Los Vecinos mezcal, aperol, Littet blanc

Peach Daquiri 16~
Koloa rum, peach, lime, demerara

Mont Gravet Rosé 8~

- RED WINE BY THE GLASS -

Cabernet Sauvignon The Critic, Napa Valley, California 2020
Cabernet Sauvignon Quilt, Napa Valley
Pinot Noir Primarius Vineyards, Oregon 2020
Merlot Matanzas Creek, Sonoma, California 2018
Zinfandel Edmeades, Mendocino County, 2019
Blend Garnacha, Vina Borgia, 2020

16~
18~
16~
17~
12~
12~

- MIMOSA SPECIAL -

Jean Louis Brut Cuvée served with fruit juices 22~
liliko'i, orange, guava



- WHITE WINE BY THE GLASS -

Chardonnay Cave De Lugny Les Charmes, France 2018
Sauvignon Blanc Whitehaven, Marlborough, NZ 2021
Pinot Grigio Terlato Vineyard, Italy 2019
Riesling Dr. Loosen, Germany
Unique Veritas Picpoul de Pinet, Les Costières de Pomerols, France 2020
Unique Veritas Vermentino, Banfi 'La Pettegola', Tuscany, Italy 2021
Moscato d'Asti, Tintero, Italy 2021
Rose Mont Gravet Rose, Languedoc, France 2020

16~
15~
14~
14~
14~
12~
12~
14~

- CHAMPAGNE & SPARKLING BY THE BOTTLE -

Campo Viejo Cava Brut Sparkling Wine, Méthode Champenoise Spain NV 48~
Gruet Brut Méthode Champenoise, New Mexico, U.S.A. NV 49~
Collet Brut, Aÿ Champagne, France NV 85~
J Sparkling Wine, Cuvée 20, Sonoma, California NV 86~
Schramsberg 'Blanc de Blanc', North Coast, California 2019 90~
Lanson Brut Le Rose Champagne, France NV 120~
Taittinger Brut La Française, Reims Champagne, France 135~

- ROSÉ & WHITE BY THE BOTTLE -

Rosé of Grenache, Daou, Paso Robles, California 2020 48~
Rosé of Grenache, Fleur de Mer, Provence, France 2018 48~
Rosé of Cinsault, Mont Gravet Rosé, Languedoc, France 2020 56~
Moscato, Elivio Tintero, Piedmont, Italy 2020 50~
Picpoul de Pinet, Les Costières de Pomerols, France 2020 55~
Vermentino, Banfi 'La Pettegola', Tuscany, Italy 2020 48~
Sauvignon Blanc, Whiteheaven, Marlborough, New Zealand 2021 60~
Sauvignon Blanc, Cakebread, Napa Valley, California 2017 60~
Sauvignon Blanc, Regis Minet 'Pouilly Fume' Loire, France 2020 65~
Sauvignon Blanc, Sancerre, France 2021 95~
Chardonnay, Brewer-Clifton 'Diatom', Santa Rita Hills, California 2021 60~
Chardonnay, Cave De Lugny Les Charmes, Burgundy, France 2018 66~
Chardonnay, Kistler Vineyards, Les Noiselières, Sonoma Coast, California 2020 215~
Chardonnay, Bouchard Pere & Fils 'Puligny-Montrachet' Burgundy, France 2015 250~

- SPARKLING & CHAMPAGNE BY THE GLASS -

Sparkling Wine Jean Louis Brut Cuvée, France 11~
Sparkling Wine Cuvée 20, Sonoma, California NV 21~
Champagne Taittinger Brut La Française NV Reims, France NV 33~

- RED BY THE BOTTLE -

Gamay, La Souer Cadette 'Julienas' Burgundy, France 2018 75~
Pinot Noir, Nielson Vineyards, Santa Barbara, California 2020 60~
Pinot Noir, Primarius Vineyards, Oregon 2018 66~
Pinot Noir, EnRoute by Far Niente Winery, Les Pommiers, Russian River Valley, Sonoma, California 99~
Pinot Noir Bergstrom 'Cumberland Vineyard' Willamette Valley, Oregon 2019 110~
GSM, Vieux Télégraphe 'Châteauneuf-du-Pape' Rhône, France 2019 225~
Syrah, Plumpjack, Napa Valley, California 2018 150~
Sangiovese, Brunello di Montalcino, Argiano, Italy 2019 166~
Zinfandel, Edmeades, Mendocino County, California 48~
Nebbiolo, Pio Cesare 'Barolo' Piedmont, Italy 2014 195~
Merlot, Matanzas Creek, Sonoma County, California 2018 64~
Merlot, Cakebread, Napa Valley, California 2018 175~
Cabernet Sauvignon, Daou, Paso Robles, California 2020 68~
Cabernet Sauvignon, The Critic, Napa Valley, California 2020 57~
Cabernet Sauvignon, Neal Vineyards, Napa Valley, Napa Valley, California 2016 104~
Cabernet Sauvignon, Caymus Vineyards, Napa Valley, California 2020 1L 188~
Red Wine Blend, Overture 'By Opus One' Napa Valley, California 2018 250~
Cabernet Sauvignon, Daou Vineyards Family Cuvée, Paso Robles, California 2018 270~
Red Wine Blend, Quintessa, Rutherford, California 2018 330~
Cabernet Franc, Patrimony Estates by Daou Vineyards, Paso Robles, California 2019 595~
Red Wine Blend, Opus One, Napa Valley, California 2018 600~

- DRAFT BEER -

Golden Road Brewing, Blonde Ale Herringbone, Los Angeles, CA 9~
Golden Road Brewing, Mango Cart, Los Angeles, CA 9~
Kona Brewing Co., Longboard, Kailua-Kona, HI 10~
Kohola Brewing Co., 'Red Sand' Amber Ale, Lahina, 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~

- BOTTLED & CANNED BEER -

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



Every day, 500 million straws are used in the U.S. alone, making them one of the world's largest ocean pollutants. In 2017, in congruence with the Surfrider Foundation, we have taken the pledge to lessen our impact. We will only be serving straws upon request. #oceanfriendly

Herringbone

- SALT & BRINE RAW BAR -

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

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

Peel & Eat Prawns (We Peel!)* 21~ | wasabi cocktail sauce, lemon

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

Hamachi Crudo* 21~ | white truffle-yuzu vinaigrette, medley of vegetables, mango, crispy garlic

Furikake Tuna Tataki* 21~ | ahi, edamame hummus, soy-ginger vinaigrette, crispy garlic

Skiff* 80~ | 6 oysters, lobster tail, 4 shrimp

- GREENS -

ADD +10~ chicken breast / +7~ shrimp

Kiawe Smoked Salmon Caesar 21~

house smoked Salmon, baby gem lettuce, poached egg, garlic croutons, parmesan cheese

Island Chopped Salad 19~

pipikaula, romaine hearts, Castelvetrano olives, cherry tomato, cucumber, mozzarella cheese, liliko'i vinaigrette

- BRUNCH -

Furikake Fries scallions, tobiko, yuzu aioli, togarashi 15~

Pulled Kalua Pork Panini & Fries Naan bread, honey glazed ham, dill pickles, Dijon aioli, Swiss cheese 26~

Papaya Bowl granola, seasonal fruits, Honey, Il Gelato Hawaii Dark Acai Sorbetto, Green Yogurt, coconut flakes 21~

Steak, Egg & Bone Marrow top sirloin & bone marrow, poached eggs, herb grilled baguette, black garlic chimichurri 32~

Furikake Bagel & Lox cold smoked salmon, capers, red onion, cream cheese, sundried tomato, dill, side salad 18~

Carne Asada Breakfast Burrito & Fries top sirloin, poached egg, potato, Monterey Jack cheese, green chile, salsa roja 26~

Grilled Octopus gochujang sauce, slaw, black-eyed peas, anchovy aioli, scallion oil 26~

Burger & Fries dry-aged beef patty, cheddar cheese, tomato, onion, lettuce 26~

Mochi Pancakes mango curd, pure maple syrup, seasonal berries 23~

Crème Brulee BBP Hawaiian Texas toast, liliko'i Bavarian cream, assorted berries, pure maple syrup 23~

Eggs Benedict lobster, smoked trout roe, béarnaise, poached eggs, hash browns, spinach, bacon 34~

Lobster Roll* New England style, lemon mayo, creamy slaw, fries 40~



GOLD WINNER
BEST NEW RESTAURANT OF 2019



HERRINGBONE WAIKIKI ~ MAY 2022

AOKI RESTAURANT GROUP

*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

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We aim to be as transparent as possible, so please feel free to ask us about it.