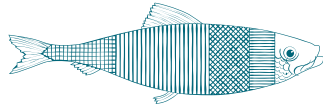


Herringbone



- 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
- Sailboat*** 130~ | 8 oysters, 1/4lb king crab, lobster tail, 6 shrimp
- Yacht*** 180~ | dozen oysters, 1/4lb king crab, lobster tail, 8 shrimp

- HOT FARE -

- Mussels Tikka Masala** 21~
green lip mussels, cilantro, garlic herb bread
- Korean Fried Chicken Wings** 18~
gochujang fries, ranch dressing
- Baked Crab Cake** 18~
Japanese tartar sauce, Kunia Country Farms Kolohe mix, truffle/yuzu vinaigrette
- Grilled Gochuchang Octopus** 23~
slaw, black-eyed peas, anchovy aioli, scallion oil

- GREENS -

- 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, lilikoi vinaigrette
- Green Papaya Salad** 21~
green papaya cucumber, blue cheese, avocado, Fresno chile, Thai chile vinaigrette, lime, baby arugula

- SIDES -

- Furikake Fries** 15~
scallions, tobiko, yuzu aioli, togarashi
- Brussels** 16~
crispy, chile lime vinaigrette
- Whipped Potato** 15~

ADD +10~ chicken breast / +7~ shrimp

Burger & Fries 26~

dry-aged beef patty, lettuce, onion, tomato, cheddar cheese

Potato Crusted Tuna 31~

ahi belly, whipped potato, yuzu buerre noisette, capers, spinach

Seared Duck Breast 38~

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

Salmon (healthy choice) 34~

yuzu/soy marinated bamboo rice, carrot and ginger reduction

- MAIN -

Mentaiko Pasta 43~

Onda Pasta handmade bucatini, uni, calamari, smoked trout roe, poached egg, scallions, nori

Whole Fish MP~

daily preparation

Lobster Roll 38~

New England style, lemon mayo, creamy slaw, fries

Char Sui Black Cod 36~

Gai Lan, calamari, crispy shallots, scallion oil, oyster sauce

King Trumpet Mushroom Risotto (Vegan)

26~

Arborio rice, cashew cream

Okinawan Sweet Potato Gnocchi (Vegetarian)

32~

roasted kabocha squash, grilled asparagus, goat cheese, cashew cream/sundried tomato sauce

- FROM THE GRILL -

ALA CARTE

- 16oz Black Angus Ribeye** 65~
- 24oz Prime Porterhouse** 90~
- 24oz Heritage Duroc Pork Chop** 48~

ACCOMPANIMENTS

- House-Made Steak Sauce** 6~
- Black Garlic Chimichurri** 7~
- Pan Seared Foie Gras** 18~
- Lobster Tail** 21~
- Prawn** 7~
- Sauteed King Trumpet Mushrooms** 12~
- Truffle/ Parmesan Fries** 16~
- Lobster Stuffed Baked Potato** 18~

*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** 10~
assorted flavors of gelato and sorbetto
- Fuji Apple Tart** 18~
ala mode
- Seasonal Cheesecake** 16~
- Chocolate Fireball** 18~
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~

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