

# Herringbone

## *salt & brine* RAW BAR

**Oyster on the Half-shell\*** 6~/pc

(MIN. 3 OYSTERS - SAUCES UPON REQUEST)

season's best with kimchi mignonette, wasabi cocktail sauce, lemon

**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, 1/2 lobster, 6 shrimp

## BRUNCH

**Furikake Fries** 15~

scallions, tobiko, yuzu aioli, togarashi

**Pulled Kalua Pork Panini & Fries** 26~

Naan bread, honey glazed ham,  
dill pickles, Dijon aioli, Swiss cheese

**Papaya Bowl** 21~

granola, seasonal fruits, Honey, Il Gelato Hawaii Dark  
Acai Sorbetto, Greek Yogurt, coconut flakes

**Steak, Egg & Bone Marrow** 32~

top sirloin & bone marrow, poached eggs,  
herb grilled baguette, black garlic chimichurri

**Furikake Bagel & Lox** 18~

cold smoked salmon, capers, red onion, cream cheese,  
sundried tomato, dill, side salad

**Carne Asada Breakfast Burrito & Fries** 26~

Washugyu (American Wagyu) top sirloin, poached egg,  
potato, Monterey Jack cheese, green chile, salsa roja

**Grilled Octopus** 26~

gochujang sauce, slaw,  
black-eyed peas, anchovy aioli, scallion oil

**Burger & Fries** 26~

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

**Mochi Pancakes** 23~

mango curd, pure maple syrup, seasonal berries

**Crème Brulee BBP** 23~

Hawaiian Texas toast, liliko'i Bavarian cream,  
assorted berries, pure maple syrup

**Eggs Benedict** 34~

lobster, smoked trout roe, béarnaise,  
poached eggs, hash browns, spinach, bacon

**Lobster Roll\*** 38~

New England style, lemon mayo, creamy slaw, fries

## *the* GARDEN

**Kiawe Smoked Salmon Caesar** 21~

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

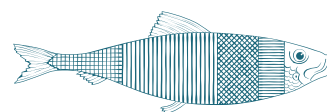
**Island Chopped Salad** 19~

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

(ADD +10~ chicken breast / +7~ shrimp)



**GOLD WINNER**  
**BEST NEW RESTAURANT OF 2019**



HERRINGBONE WAIKIKI  
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  
In an effort to be more environmentally friendly, we will only be serving straws upon request.

# 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 Knob Creek Bourbon, blood orange, lemon sour



## 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, Littet blanc

## Peach Daquiri 16~

Koloa rum, peach, lime, demerara



## 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



## MIMOSA SPECIAL

### \$22 BOTTLE

Jean Louis Brut Cuvée  
Served with fruit juices:  
Lilikoi, orange, guava

### \$3 MIMOSAS

Choice of: lilikoi, orange, guava



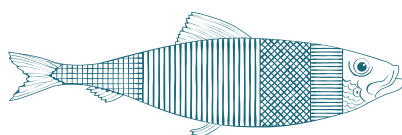
## BUCKET OF 5 FOR \$20 SPARKLING ROSÉ

Ruffino Prosecco Rose 187 ml



## by glass SPARKLING & CHAMPAGNE

Sparkling Wine	Jean Louis Brut Cuvee, France	11~
Sparkling Wine	Cuvee 20, Sonoma, California NV	21~
Sparkling Wine	Ruffino Prosecco Rose, Italy 2020 (187ml)	11~
Champagne	Taittinger Brut La Francaise NV Reims, France NV	33~



## by glass RED WINE

Cabernet Sauvignon	Simi, Alexander Valley, California 2018	17~
Cabernet Sauvignon	Quilt, Napa Valley	18~
Pinot Noir	Primarius Vineyards, Oregon 2020	16~
Merlot	Matanzas Creek, Sonoma, California 2018	17~
Zinfandel	Edmeades, Mendocino County, 2019	12~
Blend	Garnacha, Vina Borgia, 2020	12~

## by glass WHITE WINE

Chardonnay	Cave De Lugny Les Charmes, France 2018	16~
Chardonnay	Ferrari Carano, Russian River Valley 2018	18~
Sauvignon Blanc	Whitehaven, Marlborough, NZ 2021	15~
Pinot Grigio	Terlato Vineyard, Italy 2019	14~
Riesling	Dr. Loosen, Germany	14~
Unique Varietals	Picpoul de Pinet, Les Costières de Pomerols, France 2020	14~
Unique Varietals	Vermentino, Banfi 'La Pettegola', Tuscany, Italy 2021	12~
Moscato	d'Asti, Tintero, Italy 2021	12~
Rose	Mont Gravet Rose, Languedoc, France 2020	14~

## draft BEER

Golden Road Brewing	Blonde Ale Herringbone, Los Angeles, CA	9~
Kona Lavaman	Red Ale, Kailua-Konas, HI	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~
Big Wave	Golden Ale, Kailua, Kona	10~
Dogfish Head	Citrus Squall, Milton, Delaware 8.0%	10~
Seasonal Draft		10~
Canned Beer		
Ola Brew Co.	12oz Kiawe Vanilla Porter	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