

AOKI REWARD MEMBERS

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 - SEASONAL DISCOUNTS & BIRTHDAY SPECIALS
 - 5% CASH BACK, REDEEMABLE ON YOUR NEXT VISIT
- START EARNING POINTS & PAY WITH OUR REWARDS APP!

Doraku

BLUETREE

38

1938
INDOCHINE

Herringbone

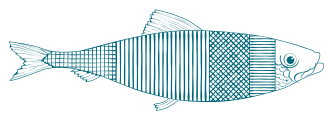
AOKI

CHECK US OUT ON INSTAGRAM !

DOWNLOAD THE AOKI GROUP REWARDS APP
& RECEIVE YOUR WELCOME GIFT TODAY!



Herringbone



salt & brine RAW BAR

- East & West Coast 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
- King Crab Cocktail*** 42~ | devil dip, wasabi cocktail sauce, lemon
- Half Lobster Cocktail*** 36~ | devil dip, wasabi cocktail sauce, lemon
- Skiff*** 80~ | 6 oysters, 1/2 lobster, 6 shrimp
- Sailboat*** 130~ | 8 oysters, 1/4lb king crab, 1 lobster, 8 shrimp
- Yacht*** 180~ | dozen oysters, 1/4lb king crab, 1.5 lobster, 12 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,
baby arugula, truffle/yuzu vinaigrette
- Grilled Gochuchang Octopus** 23~
slaw, black-eyed peas, anchovy aioli, scallion oil
- Miyazaki A5 Wagyu (Japan) Hot Stone** 26~
black garlic ponzu sauc, white truffle oil, scallion

the GARDEN

- Kiawe Smoked Salmon Caesar** 21~
house smoked Salmon, baby gem lettuce,
Waialua cage free soft poached egg, garlic herbed croutons, parmesan
cheese
- Island Chopped Salad** 20~
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
- ADD +10~** chicken breast / **+7~** shrimp

main DISH

- Mentaiko Pasta** 43~
Onda Pasta handmade bucatini, uni,
calamari, smoked trout roe,
poached egg, scallions, nori
- Whole Fish MP~**
daily preparation
- Potato Crusted Tuna** 31~
ahi belly, whipped potato,
yuzu buerre noisette, capers, spinach
- Maui Nui Venison Wellington** 68~
Luxardo cherry demi-glaze, spinach,
mushroom duxelles, asparagus
- Burger & Fries** 26~
+3~ over easy egg
dry-aged beef patty, lettuce,
onion, tomato, cheddar cheese
- Lobster Roll** 38~
New England style,
lemon mayo, creamy slaw, fries
- Seared Duck Breast** 38~
foie gras, blood orange
five-spice gastrique, orzo, choy sum
- Salmon (healthy choice)** 36~
Big Glory Bay king salmon, yuzu/soy
marinated Chinese black rice pilaf,
carrot/ginger reduction
- Char Siu Black Cod** 36~
Gai Lan, calamari, crispy shallots,
scallion oil, oyster sauce
- King Trumpet
Mushroom Risotto (Vegan)** 26~
Arborio rice, cashew cream
- Sweet Potato Gnocchi (Vegetarian)** 28~
roasted kabocha squash,
grilled asparagus, goat cheese,
roasted kabocha squash, sundried
tomato cashew cream

the GRILL

ALA CARTE PROTEIN

- 8oz | **Miyazaki A5 Wagyu Ribeye Steak** 120~
black truffle sea salt, yuzu kosho, pickled sweet onion
- 12oz | **28 Day Wet Aged Prime New York Steak CC** 68~
- 24oz | **Heritage Duroc Pork Chop** 72~
honey/mustard glaze, coconut, kukui nut, crispy brussels

ACCOMPANIMENTS

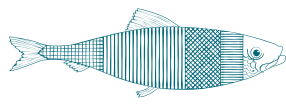
- House-Made Steak Sauce** 6~
- Black Garlic Chimichurri** 7~
- Pan Seared Foie Gras** 18~
- Roasted Washugyu (American Wagyu)**
- Bone Marrow & Sliced French Baguette** 16~
- Shrimp** 7~

side DISHES

- Sauteed King Trumpet Mushrooms** 12~
- Truffle/ Parmesan Fries** 16~
- Lobster Stuffed Baked Potato** 18~
- Whipped Potato** 15~
- Furikake Fries** 15~
scallions, tobiko, yuzu aioli, togarashi
- Brussels Sprouts** 16~
crispy, chile lime vinaigrette

*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

Herringbone



CRAFT COCKTAILS

| | |
|---|---|
| Lychee Martini 16~ Pau vodka, lychee, orange bitters | Better Mules & Gardens 16~ Tito's vodka, rhubarb, strawberry, ginger beer, cucumber bitters |
| Liliko'i Mojito 16~ Koloa rum, liliko'i, mint | Pineapple Coconut Mai Tai 16~ Plantation pineapple rum, Zaya rum, coconut, orgeat |
| Rosemary Grapefruit Margarita 16~ Aoki El Tesoro Tequila, lime, rosemary, grapefruit, agave | Berry Good Time 16~ Wheatley vodka, raspberry liqueur, lemon, cane sugar |
| Blood Orange Sour 16~ Aoki Buffalo Trace 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, 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

| | |
|--|-----|
| Elijah Craig Barrel Proof Broken Barrel Club, 47% ABV | 18~ |
| Eagle Rare 10yr Broken Barrel Club 2k22, 45% ABV | 24~ |
| Four Roses 10yr - OBSK 57.5% ABV | 20~ |
| Hirsch Double Oak 56.1% ABV | 26~ |
| Knob Creek 10yr Broken Barrel Club 10 2k23, | 15~ |
| Knob Creek Rye 7.5yr Broken Barrel Club, 57.5% ABV | 18~ |
| Larceny 8yr Aoki No.3, 46% ABV | 16~ |
| Maker's Mark #2 Aoki Collection, 54.2% ABV | 18~ |
| Russell's Reserve 12yr Aoki Collection, 55% ABV | 18~ |
| Woodinville Bourbon Aoki Collection, 57.9% ABV | 16~ |
| Woodinville Rye Aoki Collection, 59% ABV | 16~ |

SCOTCH

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

RED

| | 6oz | Bottle |
|---|-----|--------|
| Cabernet Sauvignon | | |
| Simi, Alexander Valley, California 2018 | 17~ | 64~ |
| Quilt, Napa Valley | 18~ | 72~ |
| Pinot Noir | | |
| Primarius Vineyards, Oregon 2020 | | |
| Cote des Roses, France | 16~ | 66~ |
| Merlot | 12~ | 48~ |
| Matanzas Creek, Sonoma, California 2018 | | |
| Zinfandel | 17~ | 64~ |
| Edmeades, Mendocino County, 2019 | | |
| Blend | 12~ | 48~ |
| Garnacha, Vina Borgia, 2020 | | |
| | 12~ | 48~ |

WHITE

| | 6oz | Bottle |
|--|-----|--------|
| Chardonnay | | |
| Cave De Lugny Les Charmes, France 2018 | 16~ | 66~ |
| Ferrari Carrano, Russian River Valley 2018 | 18~ | 72~ |
| Sauvignon Blanc | | |
| Whitehaven, Marlborough, NZ 2021 | 15~ | 60~ |
| Pinot Grigio | | |
| Terlato Vineyard, Italy 2019 | 14~ | 56~ |
| Riesling | | |
| Dr. Loosen, Germany | 14~ | 56~ |
| Unique Veritas | | |
| Picpoul de Pinet, Les Costières de Pomerols, France 2020 | 14~ | 55~ |
| Vermentino, Banfi 'La Pettegola', Tuscany, Italy 2021 | 12~ | 48~ |
| Moscato | | |
| D'Asti, Tintero, Italy 2021 | 12~ | 50~ |
| Rose | | |
| Mont Gravet Rose, Languedoc, France 2020 | 14~ | 56~ |

SPARKLING & CHAMPAGNE

| | 6oz | Bottle |
|--|-----|--------|
| Sparkling Wine | | |
| Jean Louis Brut Cuvee, France | 11~ | 44~ |
| Cuvee 20, Sonoma, California NV | 21~ | 86~ |
| Ruffino Prosecco Rose, Italy, 2020 (187ml) | | 11~ |

| Champagne | | |
|--|-----|------|
| Taittinger Brut La Francaise NV Reims, France NV | 33~ | 135~ |

BEER

| Draft Beer on Tap 16oz | |
|---|-----|
| Golden Road Brewing Ale, Herringbone, Los Angeles, CA | 9~ |
| Kona Brewing Co., Longboard, Kailua-Kona, HI | 9~ |
| Kona Lavaman Red Ale, Kailua-Kona, 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 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 Premium 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~ |

Herringbone 

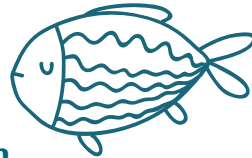
Keiki menu

for the guppies



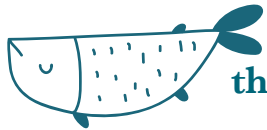
macadamia crusted chicken

chicken breast, fries, ketchup
16~



furikake pigs in a blanket

Arabiki sausage, fries, ketchup
16~



three cheese quesadilla & fries

Pico de Gallo, cilantro, lime
16~

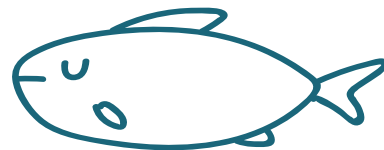
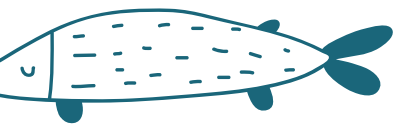


dry aged beef patty slider & fries

cheddar cheese, pickle, secret sauce
13~

chicken alfredo

bucatini pasta, parmesan cheese
18~



Herringbone 

DESSERT

Il Gelato 10~
assorted flavors
of gelato and sorbetto

Cheesecake 16~
seasonal flavors

Fuji Apple Tart 18~
ala mode

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

dessert COCKTAILS

Banana Fosters Martini 16~
old Lahaina rum, banana liqueur, banana, cream, demarara sugar

Berries & Cream 16~
Wheatly vodka, frangelico, raspberry liqueur, half & half

Key Lime Pie Martini 16~
Pau vodka, vanilla liqueur, pineapple, fresh lime juice,
heavy cream, graham cracker

dessert WINES

by the Glass

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

