

IZAKAYA

COLD DISHES

Tuna Tataki* seared tuna, wakame-daikon salad, garlic aioli, and ponzu sauce	18
Hamachi Carpaccio* thinly sliced hamachi garnished with jalapeno, sweet miso, chili oil, red onions, green onions, and ponzu	19
Salmon Carpaccio* thinly sliced king salmon sashimi, red onions, garnished with a creamy ginger sauce and tobiko	16
Seafood Sashimi Salad* diced tuna, salmon, yellowtail accompanied with mango, tomato, and spring mix tossed with Doraku dressing	17
Spicy Tuna Crispy Rice* deep fried sushi rice, topped with spicy tuna, spicy aioli, and unagi sauce	18
Ahi Poke* local hawaiian tuna, sweet onion, and macadamia nuts marinated in Doraku's special poke sauce	19
Tofu Poke firm local pressed tofu with avocado, red onions, tossed in Doraku poke sauce	14
Inari Trio* spicy tuna, sushi rice, with sesame oil, masago, spicy aioli, sriracha and togarashi. spicy negihama, sushi rice, topped with sriracha. spicy salmon, sushi rice, topped with masago, spicy aioli, sriracha, togarashi.	22

HOT VEGETABLES

Edamame with Hawaiian sea salt	9
Garlic Teriyaki Edamame seared and tossed with garlic teriyaki sauce	10
Sweet & Spicy Edamame seared and tossed with sweet spicy miso	10
King Oyster Mushroom grilled organic eringii mushrooms, with spicy ponzu	14
Brussels Sprouts tossed with candied walnuts, chillies, mint, and pickled onions	15
Charred Shishito Peppers seasoned with yuzu sweet miso	10
Inaka Sweet Corn sweet corn with shichimi, sweet miso, and garlic	14

HOT MEAT + POULTRY

A-5 Japanese Wagyu* 5oz highest quality Japanese Miyazaki beef served with wasabi mashed potatoes and asparagus	75
Wafu Ribeye & Lobster Tail* our Wafu Garlic Ribeye accompanied with lobster tail with butter	60
Rack of Lamb* marinated in garlic, rosemary and thyme and lightly encrusted with panko and served over wasabi mashed potatoes	21
Jidori Chicken Wakayama Style grilled tender chicken thigh, served with julienned shiso and plum paste	18
Jidori Chicken Ginger Kara-age crispy chicken, topped with daikon, beets, kaiware, and sesame seeds, served with a sweet chili soy sauce	14
Jidori Chicken Yakisoba stir fry Japanese noodles with mixed vegetables	21
Jidori Chicken Teriyaki tender boneless chicken thigh glazed with teriyaki sauce and served over shredded cabbage	21

HOT FISH + SEAFOOD

Spicy Garlic Prawns flash fried served over greens with sweet chili soy and garlic aioli	16
Mahi Mahi Nanbanzuke crispy tempura fried mahi mahi marinated in a yuzu chili ponzu. topped with cilantro, jalapeno, and red onion	18
Misoyaki Butterfish bone in, black cod glazed and baked with yuzu miso served with grilled shishito peppers and sauteed spinach	22
Grilled Jumbo Calamari grilled whole squid, served with shichimi ponzu	15
Grilled Kama (LIMITED AVAILABILITY) served with ponzu	salmon 16 hamachi 26
Pan Seared Salmon seared, served with asparagus and king mushrooms topped with lemon butter ponzu sauce, daikon, beets, green onion	19

DONBURI + SOUP

Ahi Zuke Don*	17
Chirashi Don* assorted sashimi served over sushi rice	23
Uni & Ikura Don*	48
Traditional Miso Soup	5
Asari Clam Miso Soup	8

HAPPY ENDING DESSERTS

Brownie Tempura homemade brownie with fresh fruits and Tahitian vanilla ice cream	15
Japanese Ice Cream green tea ice cream with azuki beans and fresh fruits	10

New Style Hamachi Sashimi* <i>for the connoisseur.</i> hamachi with grated yamaimo served with habanero masago, mesclun greens and spicy vinaigrette	16
Kushi Oysters on Half Shell* served with wasabi cocktail sauce and ceviche sauce	27
1/2 Dozen	53
1 Dozen	
Oyster Shooter* <i>for the connoisseur.</i> fresh oysters served with uni, quail egg, scallion, ponzu, sesame oil, chili oil, and spicy grated daikon	11
Tuna Avocado Salad* tuna and avocado tossed in wasabi yuzu. topped with crispy wontons	17
Grilled Shrimp Salad tossed in honey orange vinaigrette dressing	16
Ahi Poke Nachos* ahi poke, wonton chips, house crafted poke sauce, avocado, white and green onion	22
Seafood Ceviche* shrimp, scallop, hamachi, salmon, red onion, jalapeno, cilantro on mixed greens	31
Green Salad	7
Sunomono	5
Tsukemono	6
Seaweed Salad	6

Vegetable Tempura seasonal vegetables lightly battered and tempura fried, served with tentsuyu sauce	17
Popcorn Cauliflower lightly tempura battered pan sautéed in a spicy chili sauce	13
Eggplant Miso flash fried Asian eggplant with miso, sesame seeds, and garlic chips	11
Agedashi Tofu lightly fried soft tofu with bonito flakes, green onions, ginger, daikon, served with dashi	11
Umami Fries shichimi, garlic chips, oyster sauce, honey, and chili	11
Jidori Chicken Stir Fry local and mixed vegetables, house crafted sauce, and sesame seeds	18

Wagyu Beef Fried Rice* fried rice prepared on hot skillet with steak, vegetables, garlic butter and chili ponzu // +2 jidori chicken	22
Pork Belly Yakisoba braised pork belly with sauteed yakisoba noodles	16
Wafu Garlic Ribeye* grilled and served with garlic ginger ponzu sauce, accompanied by sauteed mushrooms, beansprouts, and sweet onion	29
Baby Back Ribs 4pc, house crafted soy sauce marinade, Japanese pickles	19
Kobe Style Sliders served with okinawan sweet potato fries and honey wasabi sauce	14
Kara-age Sliders with house crafted spicy mayo cabbage on Hawaiian sweet bread	24

Lobster Tempura lobster and basil tempura fried, served with firecracker sauce	20
Jumpin' Shrimp shrimp and basil tempura fried, served with firecracker sauce	14
Shrimp Tempura tiger shrimp tempura fried, served with tentsuyu	16
Crustaceans Trio* lobster tail, alaskan king crab legs, soft shell crab	64
Soft Shell Crab served with ponzu	17
Pork Belly Scallops deep fried pork belly, scallops, secret sauce, Japanese pickles	19
Chef's Local Catch - Red Snapper Hawaiian Red Snapper (Ehu) whole fish lightly tempura fried served with rice and ponzu	MP

Maguro Natto Don*	16
Negitoro Don*	18
Ikura & Maguro Yamakake Don*	18
Spicy Tuna Don*	16

SUSHI + SASHIMI

Hawaiian Red Snapper Sashimi* daily catch, limited availability	MP
Sushi 8* tuna, salmon, yellowtail, shrimp, kampachi, ika, ono, Daily Catch	31
Sashimi 8* tuna, salmon, yellowtail, Daily Catch	29
Sushi + Sashimi* nigiri - tuna, salmon, yellowtail, shrimp, ono, Daily Catch sashimi - tuna, salmon, Daily Catch	39
Sushi + Sashimi Deluxe* nigiri - tuna, salmon, yellowtail, shrimp, daily catch, uni, ono, unagi sashimi - tuna, salmon, yellowtail, daily catch	49
Sashimi Deluxe* shiromi, ono, tuna, salmon, yellowtail, chutoro	39
Sushi Nigiri Deluxe* uni, ikura, hotate, unagi, tuna, salmon, yellowtail, shrimp, ika, kampachi, ono, daily catch	47
Sapphire* sashimi - tuna, salmon yellowtail, ono, Daily Catch rolls - Ultimate Spicy Tuna, Hamachi Garlic, God of Fire Doraku favorites - Ahi poke, Tuna Tataki, Edamame	236
Platinum* sashimi - otoro, hotate, kampachi, tuna, salmon nigiri - tuna, salmon, yellowtail rolls - Ultimate Spicy Tuna, Hamachi Garlic, Black Peppered Ahi Doraku favorites - Ahi poke	281

DELUXE MAKI ROLLS

God of Fire Roll* spicy tuna roll with cucumber and jalapeno topped with tuna sashimi, habanero tobiko and spicy garlic aioli	21
Hamachi Garlic Roll* shrimp tempura and avocado topped with hamachi, finished with kabayaki, garlic aioli, and ao nori	HALF 12 FULL 22
Ultimate Spicy Tuna Roll* shrimp tempura, spicy tuna, and avocado topped with unagi, finished with kabayaki, spicy aioli, and red tobiko	22
Emperor* (NO RICE) tuna, salmon, shrimp, avocado, crab and panko fried, topped with crispy sweet onion, unagi sauce, spicy aioli, and tobiko	20
Stuffed Jalapeno* flash fried jalapeno stuffed with crab, spicy tuna, and avocado	21
Deluxe Rainbow* (NO RICE) crab, spicy tuna, cucumber, topped with tuna, salmon, yellowtail with ponzu	22
Black Peppered Ahi* spicy crab, cucumber, avocado, kaiware topped with peppered ahi, sweet and spicy ponzu and cilantro	HALF 12 FULL 21
Steak & Shrimp Roll* cucumber, shrimp, and asparagus topped with seared ribeye, garlic aioli, chili sauce, ponzu, kabayaki sauce and ao nori	23
Double Happiness* (NO RICE) tuna, salmon, scallop, squid, shrimp, crab, shiso, kaiware, wrapped with cucumber nori, topped with garlic aioli, tobiko and ponzu sauce	21
Vegan Roll avocado, asparagus, spring mix, tomato, and cucumber rolled in green soy paper served with a side of ginger dressing	19
Crispy Eel Roll* eel, crab, and avocado topped with salmon, bonito, kabayaki sauce, spicy aioli	21
Sake Bomb Roll* spicy tuna and cucumber topped with salmon, wontons, spicy aioli	19

ALA CARTE

	NIGIRI	SASHIMI	MAKI
Amaebi* - sweet shrimp	21	37	
Avocado California			12
Chutoro* - light fatty tuna	19	34	
Cucumber			10
Ebi* - black tiger shrimp	11	19	
Hamachi* - yellowtail	13	21	15
Hotate* - Japanese scallop	14	25	
Ika* - squid	13	21	
Ikura* - salmon roe	13		
King Salmon* - New Zealand	13	21	14
Maguro* - bigeye tuna	13	21	13
Masago* - smelt fish roe	11		
Nairagi* - Hawaiian marlin	12	20	
Natto Deluxe			13
Negihama* - yellowtail with scallion	15		13
Negitoro* - fatty tuna with scallion	15		13
Ono* - wahoo	13	21	
Otoro* - fatty tuna	26	48	
Salmon Jalapeno*			15
Shiromi* - seasonal white fish	13	21	
Snow Crab California*			14
Spicy Salmon Avocado*			14
Spicy Tuna*			15
Tako* - Pacific octopus	13	21	
Tamago - sweet Japanese egg	13		
Tobiko* - flying fish roe	11		
Unagi* - fresh water eel	13	21	16
Uni* - sea urchin	29	49	
Wafu Spicy Tuna*			15
Zuke Maguro* - marinated tuna	15	26	

CRAFT COCKTAILS

GINGER OLD FASHIONED 18 featuring Aoki Collection Woodinville Bourbon, house crafted ginger syrup, Angostura bitters	DORAKU MULE 16 Tito's Vodka, fresh lime, ginger beer, fresh ginger
AOKI MANHATTAN 18 Joseph Magnus Murray Hill Club Bourbon, Cocchi sweet Vermouth, Angostura bitters	ESPRESSO IN PARADISE 16 Selvarey Chocolate and Coconut Rum, St George Coffee liqueur, house crafted macadamia nut crème
TOKYO SOUR 16 Buffalo Trace Bourbon, freshly muddled pineapples, house yuzu lemon sour	SUNSET MOJITO 16 featuring locally made Kuleana Huihui Rum, house crafted ginger syrup, fresh mint, shiso, lime
LYCHEE MARTINI 16 refreshing sultry Doraku classic martini with Wheatley Vodka and house crafted lychee puree	ROYAL MARGARITA 16 Aoki Collection Dobel Maestro, Grand Marnier, triple sec, orange, lime juice
BERRY LIME SANGRIA 16 Lillet Blanc, sparkling wine, blackberry syrup, strawberry puree, lime, sparkling water	SMOKY NEGRONI 18 Los Vecinos Mezcal, Cocchi sweet vermouth, Campari
LIME IN THE COCONUT 16 Selvarey Coconut Rum, Amaretto Disaronno, coconut, fresh pineapple, toasted coconut sugar rim	AOKI TAI 16 featuring locally made Kuleana Nanea Rum, house crafted Falernum, Orange Curacao, Mahina dark rum float
BUTTERFLY SAKETINI 16 house infused butterfly pea flower Hakuto gin, Aoki Sake, Orgeat, Elderflower, lime, yukari rim	

FULL WHISKY LIST (JAPANESE - AMERICAN - SCOTCH)

Over 100 to choose from



FLIGHTS

SAKE TRIO 2 oz each 28 Aoki Junmai Ginjo Dassai 45 Kubota Manju	SUNTORY FLIGHT 1oz each 56 Hibiki Harmony Yamazaki 12 Hakushu 12yr 100th anniversary
AOKI BARREL SELECT 1oz each 37 Woodinville Angels Envy Hirsch	NIKKA WHISKY SERIES 1oz each 44 Miyagikyo Coffey Malt From the Barrel
BUFFALO TRACE 1oz each 38 Buffalo Trace Blanton's Staggy Jr.	CLASE AZUL 1oz each 85 Plata Blanco Reposado Gold Anejo

HOUSE OF SUNTORY X JIM BEAM NEW! 60

Bookers | Knob Creek | Suntory AO | Hibiki | Yamazaki

our flights are curated by our spirits specialist for both beginners and connoisseurs

AOKI SINGLE BARREL SELECT

we carefully selected each barrel to bring you fulsom, spicy, and robust flavors from start to finish~

AMERICAN WHISKEY

Angels Envy Broken Barrel Club , 55% ABV	18
Eagle Rare 10yr Broken Barrel Club 2k22, 45% ABV	20
Elijah Craig Barrel Proof Broken Barrel Club , 66.75% ABV	18
Four Roses 10yr - OBSQ Broken Barrel Club , 57.5% ABV	20
Hirsch Double Oak - Aoki Collection , 56.1% ABV	26
Knob Creek Bourbon 9yr Broken Barrel Club , 60% ABV	15
Knob Creek Rye Broken Barrel Club , 50% ABV	18
Larceny 8yr Aoki No.3 , 46% ABV	16
Maker's Mark Aoki Collection , 55.7% 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 Broken Barrel Club , 56.3% ABV	28
Caol Ila 12yr Gordon Macphail Broken Barrel Club , 57.6% ABV	22
Glenrothes 25yr Gordon Macphail Broken Barrel Club , 56.1% ABV	38
Glenallachie 12yr Aoki Collection , 57% ABV	22
Glenlivet 19yr Gordon Macphail Broken Barrel Club , 50% ABV	28
Glen Grant 28yr Broken Barrel Club , 51.28% ABV	46
Kavalan Vinho Barrique Cask Strength Broken Barrel Club , 56.3%	30
Ledaig 18yr Gordon Macphail Broken Barrel Club , 54.5% ABV	27
Speyburn 11yr Gordon Macphail Broken Barrel Club , 65.7% ABV	18

BEER

DRAFT BEER

Kirin Ichiban	8
Kona Long Board Lager	9
Aoki Golden Ale	9

BOTTLED BEER

Sapporo (20oz)	12
Asahi (22oz)	13
Orion (21oz)	13
Echigo Stout (12oz)	10
Kona Brewing Gold Cliff IPA (12oz)	9
Honolulu Kewalos Cream Ale (12oz)	9
Bud Light (16oz)	8
Budweiser (16oz)	8
Michelob Ultra (16oz)	8
Kirin Light (12oz)	8

TEQUILA

Aoki Collection Dobel Maestro	14
Don Julio 1942	38
Casa Del Sol Anejo	34
Casamigos Blanco	15
Casamigos Reposado	16
Clase Azul Gold Anejo 8yr	70
Clase Azul Premium Anejo	95
Clase Azul Plata Blanco	32
Clase Azul Reposado 8 Months	38
Clase Azul Ultra 14yr	200
Corazon	12
Los Vecinos Mezcal	14

Exclusive menu for Doraku Sushi Waikiki
* 20% gratuity will be added for parties of six or more

WHITE WINE

CHARDONNAY	<i>Glass Btl</i>
Backhouse, California	14 52
Daou, Paso Robles	16 60
SAUVIGNON BLANC	<i>Glass Btl</i>
Wildsong, New Zealand	16 60
RIESLING	<i>Glass Btl</i>
Dr. Loosen, Germany	13 46
PINOT GRIGIO	<i>Glass Btl</i>
Placido, Tuscany	12 38

RED WINE

PINOT NOIR	<i>Glass Btl</i>
Gérard Bertrand - Côte des Roses, France	11 35
Goldeneye, Anderson Valley	18 70
MERLOT	<i>Glass Btl</i>
Decoy, Sonoma	15 57
Duckhorn, Napa Valley	78
CABERNET SAUVIGNON	<i>Glass Btl</i>
Fresh Vine, California	14 52
Charles Krug, Napa Valley	16 60
Silver Oak, Alexander Valley	135
Overture by Opus, Napa Valley	225
Caymus 1L, Napa Valley	170
Silver Oak, Napa	250
Opus, Napa Valley	450
Dominus, Napa Valley	480

SPECIALTY

CHAMPAGNE	<i>Glass Btl</i>
Jean-Louis Brut Cuvée	11 44
Ruffino Prosecco, Rose (187ml)	9
Veuve Clicquot, France	150
ROSE	<i>Glass Btl</i>
Domaine Nizas, France	12 48
PLUM WINE	<i>Glass Btl</i>
Choya Umeshu*	12 40

AOKI SAKE JUNMAI GINJO

Exclusive for Doraku, this unique sake is "RAW" unpasteurized (NAMA ZUME) creating a healthy and flavorful sake. Brewed in Niigata, Japan, bottled in a special sealed aluminum container to preserve its freshness. Recommended to be served cold but also delicious hot --- Kanpai!

	5oz	12oz	Btl
COLD	14		30
HOT	14		25

SAKE

	5oz	12oz	Btl
Dassai 45	18	42	80
Sho Chiku Bai (NIGORI)	14	24	
Kubota Manju	40	75	170

NON-ALCOHOLIC

Hawaiian Volcanic Water (Still/Sparkling)	8
Red Bull (Sugar Free, Red, Yellow)	6
Green Tea (Iced/Hot)	5
Oolong Tea	5
Juices & Soft Drinks	5

MOCKTAILS

Yuzu Lemonade	8
Ginger Blossom	8
Blackberry Limeade	8
Strawberry Limeade	8
Housemade Ginger Ale	6
Housemade Lemonade	6



LUNCH SET COURSE

11:30AM - 3PM

COMBO A 27 **COMBO B** 30

STARTER
choice of:

Miso Soup
House Salad

CHEF'S SASHIMI APPETIZER

Tuna, Salmon, Yellowtail,
Shiromi, Daily catch

CHEF'S SUSHI APPETIZER

Tuna, Yellowtail, Salmon

SPECIALTY 1/2 ROLLS

choice of:

Hamachi Garlic
Black Peppered Ahi

STARTER
choice of:

Miso Soup
House Salad

HOT DISHES

choice of:

Kobe Beef Sliders
Rack of Lamb (1pc)
Mahi Mahi Nanbanzuke

CHEF'S SUSHI APPETIZER

Tuna, Yellowtail, Salmon

SPECIALTY 1/2 ROLLS

choice of:

Hamachi Garlic
Black Peppered Ahi

AOKI GROUP REWARDS

EAT, DRINK, & EARN!

Available on App Store
and Google Home



- * 5% cash back, redeemable on your next visit
- * Earn Status (Bronze, Silver, Gold, Emerald)
- * Exclusive members only privileges
- * Easy takeout orders from app.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.



WAIKIKI HAPPY HOUR

MONDAY - FRIDAY: 4PM - 6PM

Cocktails

Lychee Martini	8
Tokyo Sour	11
Old Fashioned	11

Draft Beer

Kirin Ichiban 5

Sake Bomb 5

Bartenders

Whisky Pick 12

House Sake

(Sho Chiku Bai Nigori)

5oz	9
12oz	15

Wine

Fresh Vine Cabernet	7
Backhouse Chardonay	7
Ruffino Prosecco Rose	5

HOT

Edamame	5
Agedashi Tofu	7
Eggplant Miso	7
King Oyster Mushrooms	7
Shishito Peppers	7
Jumpin' Shrimp	7
Inaka Sweet Corn	7
Chicken Karaage	9
Chicken Yakitori	12
Beef Yakitori	13

COLD

Tuna Tataki	8
California Hand Roll	8
Spicy California Hand Roll	8
Salmon Handroll	8
Spicy Salmon Hand Roll	9
Spicy Tuna Hand Roll	9
Negi Hama Hand Roll	9
Snow Crab Cali Hand Roll	11
Wafu Spicy Tuna Hand Roll	11
Salmon Carpaccio	11

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WORLD WHISKY



JAPANESE

Hakushu 12 100th Anniversary	28
*Hakushu 18	88
*Hibiki 21	128
*Hibiki Harmony	21
*Hibiki Master's Select	40
Hibiki Blender's Choice	36
Ichiro's Malt & Grain	18
*Ichiro's Malt & Grain Limited	38
Kaiyo Cask Strength	20
*Mars Komagatake	
Mars Iwai Traditional	26
Matsui Kurayoshi 18yr	16
*Nikka 17	28
Nikka From the Barrel	88
Nikka Taketsuru	18
Nikka Yoichi	20
Nikka Coffey Malt	18
Nikka Miyagikyo	20
Suntory Toki	18
Yamazaki 12	14
*Yamazaki 18	28
	98

AMERICAN RYE

A Midwinters Night Dram	20
*Whistle Pig Boss Hog VIII	90
Whistle Pig 18yr	75
Basil Hayden Rye 10yr	18
Michter's Single Barrel 10yr	36
*Thomas H Handy	70

SCOTCH + IRISH

Aberfeldy 12yr	14
BenRiach 10yr	15
Glen Grant 15yr	16
Glenfiddich 12yr	16
Glenlivet Nadurra	17
Glenmorangie	12
Glendullan 12yr	12
Johnnie Walker Blue	39
Lagavulin 16yr	22
Macallan 12yr Double Cask	18
Macallan 12yr Sherry Cask	18
Macallan 15yr	28
*Macallan 18yr Double Cask	46
*Macallan 18yr Sherry Cask	48
*Macallan Harmony Collection	36
Oban 14yr	18
Old Particular 15yr	16
*Red Breast 27yr	60
Talisker 10 yr	22
Talisker Storm	16
Tullibardine	15
Spot Whiskey - Yellow 12yr	20
Speyside Single Malt	14

AMERICAN BOURBON

1792 Full Proof	18
1792 12yr	20
Basil Hayden	16
Blanton's Original	20
*Blanton's Gold Edition	40
*Booker's	26
Blue Run	22
Buffalo Trace	14
E.H Taylor Small Batch	18
E.H Taylor Single Batch	20
Eagle Rare	20
Elijah Criag 18yr	36
Elijah Craig Toasted Barrel	18
*Elmer T Lee	28
*Goerge T Staggs Sr	85
*Joseph Magnus Cigar Blend	28
*Joseph Magnus Murray Hill Club	22
Joseph Magnus Straight	16
Kentucky Owl St. Patrick	18
*Little Book	30
*Michter's Toasted Barrel	30
Michter's Small Batch	16
Mckenna 10yr	16
Sam Houston 15yr	22
Smoke Wagon	14
Smoke Wagon Small Batch	18
Stagg Jr. Barrel Proof	24
*Weller 12	38
*Weller Antique 107	40
*Weller CYPB	35
Weller Special Reserve	20
Weller Full Proof	28

***RARE & EXCLUSIVE**

Updated exclusively for Doraku Waikiki as of 3.29.2023