

AOKI REWARD MEMBERS

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Doraku

BLUETREE

38

1938
INDOCHINE

Herringbone

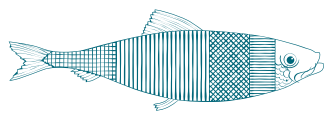
AOKI

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& 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 sauce, 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

- Whole Fish MP~**
daily preparation
- Char Siu Butterfish (Black Cod)** 36~
Gai Lan, calamari, crispy shallots,
scallion oil, oyster sauce
- 10oz Washugyu (American Wagyu)
Coulotte Steak** 53~
truffle sea salt, yuzu kosho, pickled sweet onion
- King Trumpet Mushroom Risotto
(Vegan)** 28~
Arborio rice, cashew cream
- Sweet Potato Gnocchi (Vegetarian)** 28~
roasted kabocha squash, grilled asparagus, goat
cheese, sundried tomato cashew cream
- Burger & Fries** 27~
+3~ over easy egg
Wasugyu (American Wagyu) 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
- Mentaiko Pasta** 43~
Onda Pasta handmade bucatini, uni,
calamari, smoked trout roe,
poached egg, scallions, nori
- Potato Crusted Tuna** 36~
ahi belly, whipped potato,
yuzu buerre noisette, capers, spinach
- Maui Nui Venison Wellington** 68~
Luxardo cherry demi-glaze, spinach, mushroom
duxelles, asparagus
- Pulehu Chicken (half)** 36~
guava marinated Mary's Free-Range chicken,
truffled sweet corn pudding, Mom's cornbread w/
whipped honey butter, watercress, popped sorghum

the GRILL

ALA CARTE PROTEIN

- 12oz | **Prime New York Steak** 63~
- 16oz | **Black Angus Choice Boneless Ribeye Steak** 68~

ACCOMPANIMENTS

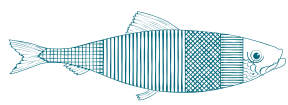
- House-Made Steak Sauce** 6~
- Black Garlic Chimichurri** 7~
- Pan Seared Foie Gras** 18~
- Roasted Washugyu (American Wagyu)
Bone Marrow & Sliced French Baguette** 16~
- Shrimp** 7~

side DISHES

- Sauteed King Trumpet Mushrooms** 12~
- Truffle/ Parmesan Fries** 16~
- Lobster Stuffed Twice 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~

SCOTCH

Balmenach 21yr Broken 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 Broken 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	16~	66~
Cote des Roses, France	12~	48~
Merlot		
Matanzas Creek, Sonoma, California 2018	17~	64~
Zinfandel		
Edmeades, Mendocino County, 2019	12~	48~
Blend		
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 Petegola', 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~