

# AOKI REWARD MEMBERS

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*Doraku*

BLUETREE

38

1938  
INDOCHINE

Herringbone

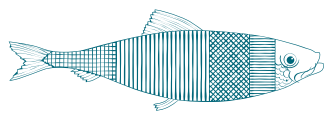
AOKI

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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

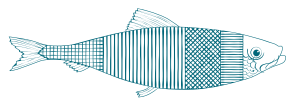
- House-Made Steak Sauce** 6~
- Black Garlic Chimichurri** 7~
- Pan Seared Foie Gras** 18~
- Roasted Washugyu (American Wagyu)  
Bone Marrow & Sliced French Baguette** 16~
- Shrimp** 7~

## 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

<p><b>Lychee Martini</b> 16~ Pau vodka, lychee, orange bitters</p> <p><b>Liliko'i Mojito</b> 16~ Koloa rum, liliko'i, mint</p> <p><b>Rosemary Grapefruit Margarita</b> 16~ Aoki Dobel Tequila, lime, rosemary, grapefruit, agave</p> <p><b>Blood Orange Sour</b> 16~ Aoki Buffalo Trace Bourbon, blood orange, lemon sour</p>	<p><b>Yuzu Sangria</b> 16~ <b>NEW!</b> Sparkling wine, Giffard peach liqueur, yuzu, lime, orgeat</p> <p><b>Better Mules &amp; Gardens</b> 16~ Tito's vodka, rhubarb, strawberry, ginger beer, cucumber bitters</p> <p><b>Pineapple Coconut Mai Tai</b> 16~ Plantation pineapple rum, Zaya rum, coconut, orgeat</p> <p><b>Berry Good Time</b> 16~ Wheatley vodka, raspberry liqueur, lemon, cane sugar</p>
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**Aoki Manhattan** 18~  
Aoki Knob Creek Rye, 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



## FLIGHTS

<p><b>Aoki Barrel Selects</b> 39~ Angels Envy, Hirsch, Elijah Craig Barrel Proof</p> <p><b>Buffalo Trace Flight</b> 42~ Buffalo Trace, Blanton's, Staggy Jr.</p>	<p><b>Suntory x Jim Bean</b> 60~ Bookers, Knob Creek, AO, Hibiki, Yamazaki 12</p> <p><b>Clase Azul Flight</b> 85~ Plata Blanco, Reposado, Gold Anejo</p>
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## AOKI SINGLE BARREL SELECT

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

### American BOURBON

<b>Angels Envy</b>   Broken Barrel Club, 55% ABV	18~
<b>Elijah Craig Barrel Proof</b>   Broken Barrel Club, 47% ABV	18~
<b>Eagle Rare 10yr</b>   Broken Barrel Club 2k22, 45% ABV	24~
<b>Four Roses 10yr - OBSK</b>   57.5% ABV	20~
<b>Hirsch Double Oak</b>   56.1% ABV	26~
<b>Knob Creek Bourbon 9yr</b>   Broken Barrel Club 10 2k23,	15~
<b>Knob Creek Rye 7.5yr</b>   Broken Barrel Club, 57.5% ABV	18~
<b>Larceny 8yr</b>   Aoki No.3, 46% ABV	16~
<b>Maker's Mark #2</b>   Aoki Collection, 54.2% ABV	18~
<b>Russell's Reserve 12yr</b>   Aoki Collection, 55% ABV	18~
<b>Woodinville Bourbon</b>   Aoki Collection, 57.9% ABV	16~
<b>Woodinville Rye</b>   Aoki Collection, 59% ABV	16~

## SCOTCH

<b>Balmenach 21yr</b>   Borken Barrel Club, 56.3% ABV	28~
<b>Caol Ila 12yr</b>   Gordon Macphail Broken Barrel Club, 57.6% ABV	22~
<b>Craigellachie 15yr</b>   Broken Barrel Club, 56.5% ABV	22~
<b>Dalmore 12yr</b>   Broken Barrel Club, 57.3% ABV	22~
<b>Glen Grant 28yr</b>   Broken Barrel Club, 51.28% ABV	46~
<b>Glenallachie 12yr</b>   Aoki Collection, 57% ABV	22~
<b>Glenlivet 19yr</b>   Gordon Macphail Broken Barrel Club, 50% ABV	28~
<b>Glenrothes 25yr</b>   Gordon Macphail Broken Barrel Club, 56.1% ABV	38~
<b>Kavalan Vinho Barrique</b>   Cask Strength Broken Barrel Club, 56.3% ABV	30~
<b>Ledaig 18yr</b>   Gordon Macphail Borken Barrel Club, 54.5% ABV	27~
<b>Speyburn 11yr</b>   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
<b>Cabernet Sauvignon</b>		
Charles Krug, Napa Valley, California	17~	64~
Quilt, Napa Valley	18~	72~
<b>Pinot Noir</b>		
Primarius Vineyards, Oregon 2020	16~	62~
Goldeneye, Anderson Valley	18~	72~
<b>Merlot</b>		
Matanzas Creek, Sonoma, California 2018	17~	64~
<b>Zinfandel</b>		
Edmeades, Mendocino County, 2019	12~	48~
<b>Blend</b>		
Garnacha, Vina Borgia, 2020	12~	48~

## WHITE

	6oz	Bottle
<b>Chardonnay</b>		
Cave De Lugny Les Charmes, France 2018	16~	62~
Ferrari Carrano, Russian River Valley 2018	18~	72~
<b>Sauvignon Blanc</b>		
Whitehaven, Marlborough, NZ 2021	15~	60~
<b>Pinot Grigio</b>		
Terlato Vineyard, Italy 2019	14~	56~
<b>Riesling</b>		
Dr. Loosen, Germany	14~	56~
<b>Unique Veritas</b>		
Picpoul de Pinet, Les Costières de Pomerols, France 2020	14~	55~
Vermentino, Banfi 'La Pettegola', Tuscany, Italy 2021	12~	48~
<b>Moscato</b>		
D'Asti, Tintero, Italy 2021	12~	50~
<b>Rose</b>		
Mont Gravet Rose, Languedoc, France 2020	14~	56~

## SPARKLING & CHAMPAGNE

	6oz	Bottle
<b>Sparkling Wine</b>		
Jean Louis Brut Cuvee, France	11~	44~
Cuvee 20, Sonoma, California NV	21~	86~
Ruffino Prosecco Rose, Italy, 2020 (187ml)		9~
<b>Champagne</b>		
Taittinger Brut La Francaise NV Reims, France NV	33~	135~

## BEER

<b>Draft Beer on Tap 16oz</b>	
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~
<b>Canned Beer 12oz</b>	
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	14~
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~