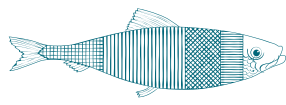


Herringbone



CRAFT COCKTAILS

<p>Lychee Martini 16~ Pau vodka, lychee, orange bitters</p> <p>Liliko'i Mojito 16~ Koloa rum, liliko'i, mint</p> <p>Rosemary Grapefruit Margarita 16~ Aoki Dobel Tequila, lime, rosemary, grapefruit, agave</p> <p>Blood Orange Sour 16~ Aoki Buffalo Trace Bourbon, blood orange, lemon sour</p>	<p>Yuzu Sangria 16~ NEW! Sparkling wine, Giffard peach liqueur, yuzu, lime, orgeat</p> <p>Better Mules & Gardens 16~ Tito's vodka, rhubarb, strawberry, ginger beer, cucumber bitters</p> <p>Pineapple Coconut Mai Tai 16~ Plantation pineapple rum, Zaya rum, coconut, orgeat</p> <p>Berry Good Time 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>Aoki Barrel Selects 39~ Angels Envy, Hirsch, Elijah Craig Barrel Proof</p> <p>Buffalo Trace Flight 42~ Buffalo Trace, Blanton's, Stagg Jr.</p>	<p>Suntory x Jim Bean 60~ Bookers, Knob Creek, AO, Hibiki, Yamazaki 12</p> <p>Macallan Scotch Flight 40~ 12yr DBL Cask, 15yr DBL Cask, Harmony Collection Amber Meadow +\$25 Macallan 18yr</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

Angels Envy Broken Barrel Club, 55% ABV	18~
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 Bourbon 9yr 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

Cabernet Sauvignon	6oz	Bottle
Charles Krug, Napa Valley, California	17~	64~
Quilt, Napa Valley	18~	72~
Pinot Noir		
Primarius Vineyards, Oregon 2020	16~	62~
Goldeneye, Anderson Valley	18~	72~
Merlot		
Matanzas Creek, Sonoma, California 2018	17~	64~
Zinfandel		
Edmeades, Mendocino County, 2019	12~	48~
Blend		
Garnacha, Vina Borgia, 2020	12~	48~

WHITE

Chardonnay	6oz	Bottle
Cave De Lugny Les Charmes, France 2018	16~	62~
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

Sparkling Wine	6oz	Bottle
Jean Louis Brut Cuvee, France	11~	44~
Cuvee 20, Sonoma, California NV	21~	86~
Ruffino Prosecco Rose, Italy, 2020 (187ml)		9~
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~

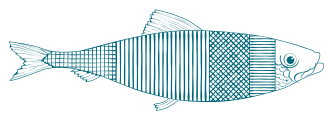
TEQUILA

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	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	5~
Orange / Pineapple / Cranberry Juice	5~
Redbull	6~
Cappuccino	6~
Espresso	6~
Fresh Roasted Coffee	5~

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

- King Trumpet Mushroom Risotto (Vegan)** 28~
Arborio rice, cashew cream
- Ube Gnocchi (Vegetarian)** 28~
roasted kabocha squash, grilled asparagus, goat
cheese, sundried tomato cashew cream
- Mentaiko Pasta** 43~
Onda Pasta handmade bucatini, uni,
calamari, smoked trout roe, poached egg,
scallions, nori
- Char Siu Butterfish (Black Cod)** 36~
Gai Lan, calamari, crispy shallots,
scallion oil, oyster sauce
- 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
- Whole Fish MP**~
daily preparation
- Potato Crusted Tuna** 36~
ahi belly, whipped potato,
yuzu buerre noisette, capers, spinach
- 10oz Washugyu (American Wagyu)
Coulotte Steak** 53~
truffle sea salt, yuzu kosho, pickled sweet onion
- 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