

Herringbone

salt & brine RAW BAR

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

Skiff* 80~ | 6 oysters, 1/2 lobster, 6 shrimp

BRUNCH

Furikake Fries 15~

scallions, tobiko, yuzu aioli, togarashi

Pulled Kalua Pork Panini & Fries 26~

Naan bread, honey glazed ham,
dill pickles, Dijon aioli, Swiss cheese

Papaya Bowl 21~

granola, seasonal fruits, Honey, Il Gelato Hawaii Dark
Acai Sorbetto, Greek Yogurt, coconut flakes

Steak, Egg & Bone Marrow 32~

top sirloin & bone marrow, poached eggs,
herb grilled baguette, black garlic chimichurri

Furikake Bagel & Lox 18~

cold smoked salmon, capers, red onion, cream cheese,
sundried tomato, dill, side salad

Carne Asada Breakfast Burrito & Fries 26~

Washugyu (American Wagyu) top sirloin, scrambled
egg, potato, Monterey Jack cheese, green chile, salsa
roja

Grilled Octopus 26~

gochujang sauce, slaw,
black-eyed peas, anchovy aioli, scallion oil

Burger & Fries 26~

dry-aged beef patty,
cheddar cheese, tomato, onion, lettuce

Mochi Pancakes 23~

mango curd, pure maple syrup, seasonal berries

Crème Brulee BBP 23~

Hawaiian Texas toast, liliko'i Bavarian cream,
assorted berries, pure maple syrup

Eggs Benedict 34~

lobster, smoked trout roe, béarnaise,
poached eggs, hash browns, spinach, bacon

Lobster Roll* 38~

New England style, lemon mayo, creamy slaw, fries

the GARDEN

Kiawe Smoked Salmon Caesar 21~

house smoked Salmon, baby gem lettuce, poached egg, garlic croutons, parmesan cheese

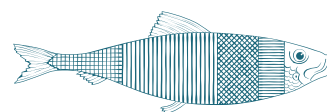
Island Chopped Salad 19~

pipikaula, romaine hearts, Castelvetrano olives,
cherry tomato, cucumber, mozzarella cheese, liliko'i vinaigrette

(ADD +10~ chicken breast / +7~ shrimp)



GOLD WINNER
BEST NEW RESTAURANT OF 2019



HERRINGBONE WAIKIKI
AOKI RESTAURANT GROUP

*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
In an effort to be more environmentally friendly, we will only be serving straws upon request.

craft COCKTAILS

Lychee Martini 16~

Pau vodka, lychee, orange bitters

Liliko'i Mojito 16~

Koloa rum, liliko'i, mint

Rosemary Grapefruit Margarita 16~

Aoki Dobel Tequila, lime, rosemary, grapefruit, agave

Blood Orange Sour 16~

Aoki Knob Creek Bourbon, blood orange, lemon sour



Aoki Manhattan 18~

Aoki Knob Creek Rye, avertina, Benedictine, aromatic bitters

Capricious Collins 16~ NEW!

Hendrick's Gin, Watermelon syrup, Thai basil, fresh lime, tonic

Prairie Dreams 16~ NEW!

Mezcal 400 Conjeos, Botanica Angelica Elderflower, blueberry, pomegranate, fresh lemon

Guava Paloma 16~ NEW!

Aoki Dobel Maestro, guava, fresh lime, grapefruit soda



Yuzu Sangria 16~ NEW!

Sparkling wine, Giffard peach liqueur, yuzu, lime, orgeat

Better Mules & Gardens 16~

Wheatley vodka, rhubarb, strawberry, ginger beer, cucumber bitters

Pineapple Coconut Mai Tai 16~

plantation pineapple, Zaya rum, coconut

Berry Good Time 16~

Wheatley Vodka, raspberry liqueur, lemon, cane sugar



brunch EXCLUSIVE

Coffee Colada 16~ NEW!

Koloa Coffee Rum, Kasama Rum, Coconut, Coffee Bitters

by glass RED WINE

Cabernet Sauvignon Charles Krug, California	17~
Cabernet Sauvignon Quilt, Napa Valley	18~
Pinot Noir Primarius Vineyards, Oregon 2020	16~
Merlot Matanzas Creek, Sonoma, California 2018	17~
Zinfandel Edmeades, Mendocino County, 2019	12~
Blend Garnacha, Vina Borgia, 2020	12~

mimosa SPECIAL

\$22 BOTTLE

Jean Louis Brut Cuvée
Served with fruit juices:
Lilikoi, orange, guava

\$5 MIMOSAS

Choice of: lilikoi, orange, guava



BUCKET OF 5 FOR \$20 SPARKLING ROSÉ

Ruffino Prosecco Rose 187 ml



by glass WHITE WINE

Chardonnay Cave De Lugny Les Charmes, France 2018	16~
Chardonnay Ferrari Carano, Russian River Valley 2018	18~
Sauvignon Blanc Whitehaven, Marlborough, NZ 2021	15~
Pinot Grigio Terlato Vineyard, Italy 2019	14~
Riesling Dr. Loosen, Germany	14~
Unique Varietals Picpoul de Pinet, Les Costières de Pomerols, France 2020	14~
Unique Varietals Vermentino, Banfi 'La Pettegola', Tuscany, Italy 2021	12~
Moscato d'Asti, Tintero, Italy 2021	12~
Rose Mont Gravet Rose, Languedoc, France 2020	14~

draft BEER

Golden Road Brewing , Blonde Ale Herringbone, Los Angeles, CA	9~
Kona Lavaman , Red Ale, Kailua-Konas, HI	9~
Kona Brewing Co. , Longboard, Kailua-Kona, HI	10~
Kohola Brewing Co. , 'Red Sand' Amber Ale, Lahina, 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	
Ola Brew Co. 12oz Kiawe Vanilla Porter	10~

by glass SPARKLING & CHAMPAGNE

Sparkling Wine Jean Louis Brut Cuvee, France	11~
Sparkling Wine Cuvee 20, Sonoma, California NV	21~
Champagne Taittinger Brut La Francaise NV Reims, France NV	33~

Every day, 500 million straws are used in the U.S. alone, making them one of the world's largest ocean pollutants. In 2017, in congruence with the Surfrider Foundation, we have taken the pledge to lessen our impact. We will only be serving straws upon request. #oceanfriendly