

AOKI

I Z A K A Y A FROM THE KITCHEN

CHEFS RECOMMENDATIONS

SEAFOOD TOWER (FOR 2)	89
2 LOBSTER TAIL 4 COLOSSAL SHRIMP 4 OZ SCALLOP IKA KARAAGE <i>served with miso soup or salad and yuzu wasabi sauce (shrimp fried rice upgrade +6)</i>	
*SUSHI + SASHIMI PLATTER <i>chef's selection, 8 pieces nigiri + 8 pieces sashimi</i>	50
*A5 WAGYU 69 *RIBEYE STEAK 28 *AUSTRALIAN WAGYU 44	
JIDORI CHICKEN	17
<i>Hinai Jidori is a Japanese Chicken breed, raised locally, organic, free range and naturally fed. The outcome is lean, juicy texture and full of taste.</i>	

HOT WHISKY DEALS (WITH ANY ORDER OF CHEFS RECOMMENDATION)

JAPANESE PREMIUM FLIGHT YAMAZAKI 12YR HIBIKI HARMONY HAKUSHU 12YR	60	45
AOKI BOURBON BARREL SELECT YELLOWSTONE RUSSELL'S RESERVE 10YR WILD TURKEY RARE BREED	35	25
KEVIN'S KENTUCKY TRAIL WILD TURKEY RARE BREED	46	10

FROM THE KITCHEN

SHRIMP TEMPURA	13	IKA KARAAGE	12
JUMPIN' TEMPURA SHRIMP	13	KUROBUTA KIMCHI PORK	9
GRILLED SALMON BELLY	10	KUROBUTA BBQ PORK BUNS	12
PAN-FRIED CHICKEN LIVER	10	<i>2 pieces</i>	
*TERIYAKI STEAK	18	*TERIYAKI SALMON	17
WAGYU & BEEF TONGUE	12	<i>with roast vegetables and steamed rice</i>	
<i>kushiyaki (skewers)</i>		*WAGYU BEEF SLIDERS	18
CRISPY PIG EARS	8	CHICKEN YAKITORI	12
SPARE RIBS	16	GYOZA	8
KUROBUTA SAUSAGES	8	<i>edamame, pork, shrimp, or beef</i>	
CHICKEN KARAAGE	10	SPICY GARLIC CHICKEN WINGS	13
		HAMACHI KAMA	12

VEGETABLES & SALADS

EDAMAME w/ JAPANESE SEA SALT	6	*CARPACCIO HAMACHI, SALMON, OR OCTOPUS	15
EDAMAME w/ SWEET & SPICY MISO	8	*TUNA TATAKI	13
INAKA SWEET POTATO FRIES	6	FIRECRACKER CAULIFLOWER	10
ROASTED FOREST MUSHROOMS	9	EGGPLANT MISO	8
GRILLED BRUSSEL SPROUTS	10	INAKA CORN	9
VEGETABLE TEMPURA	9	GRILLED CHICKEN SALAD	16
ASPARAGUS TEMPURA	9	*TUNA TATAKI SALAD	15
KING OYSTER MUSHROOMS	11	MIXED GREEN SALAD w/ GINGER DRESSING	6
		EGGPLANT CHIPS	7

DONBURI (CHOICE OF MISO OR GINGER SALAD)

*CHIRASHI DONBURI <i>Chef's selected mix of seafood and vegetables over sushi rice</i>	18	KATSU KUROBUTA DONBURI <i>breaded chicken or pork with a tangy tonkatsu sauce served over rice and green cabbage</i>	14
*SALMON + IKURA DONBURI <i>salmon and roe sashimi, topped with avocado and nori</i>	17	YASAI VEGETABLE DONBURI <i>assortment of raw, cooked, and pickled local and Japanese vegetables</i>	21
*MAGURO DONBURI <i>tuna and scallions tossed with soy sauce on sushi rice</i>	18	STEAK DONBURI <i>thinly sliced steak, onions, garlic, and shiitake mushrooms finished with a demi-glace sauce</i>	16

SOUPS & RICE

INAKA FRIED RICE <i>Choice of: chicken, steak, or shrimp</i>	14	TEMPURA UDON NOODLE SOUP	10
		MISO SOUP	6

CRAFT COCKTAILS (+\$8 Signature Mug)

PASSION MANGO JALAPEÑO <i>infused tequila, triple sec, house crafted sour, double jalapeño, passion/mango purée</i>	14	GINGER OLD FASHIONED <i>ginger infused whisky, chocolate bitters, orange peel, crown sugar, and black cherry</i>	15
KEVIN'S KENTUCKY TRAIL <i>Wild Turkey Rare Breed, lime juice, agave, salted zucchini</i>	16	THE EMPRESS <i>Aoki Sake, Elderflower, butterfly pea infused aviation gin, orgeat, lime juice</i>	14
AOKI MOJITO <i>Bacardi rum, house crafted sour, mint, lime, and passion fruit</i>	14	TOKYO SOUR <i>Lar ceny, freshly muddled pineapples, yuzu juice</i>	14
AOKI MULE <i>Tito's vodka, Elderflower, passion fruit, ginger beer, and house crafted sour</i>	14	AOKI TAI <i>Zacapa Rum, Kraken Dark Rum, orange curacao, lime juice</i>	14
BERRY NICE LEMONADE <i>Tito's vodka, strawberry purée, lemon, strawberry, topped with soda</i>	14	AOKI MANHATTAN <i>Lar ceny, sweet vermouth, and chocolate bitters</i>	14
SMOKY NEGRONI <i>El Silencio Mezcal, Campari, and sweet vermouth</i>	15	JAPANESE GINGER SOUR <small>Shot 11</small> <i>Suntory Toki whisky, peach schnapps, sour mix, ginger syrup, topped with Sprfte.</i>	14
LYCHEE MARTINI <i>Tito's vodka, house crafted lychee purée, elderflower</i>	14	ROYAL MARGARITA <i>Don Julio Blanco, Grand Marnier, triple sec, lime juice, and simple syrup</i>	15
MATCHA CHA CHACHA <i>Bacardi, Tito's, Aviation, tequila, crafted sour, house fresh green tea</i>	14	ESPRESSO MARTINI <i>Tito's, Licor 43, Kahlua, Baileys, and coffee</i>	16

SUSHI + SASHIMI

*SUSHI PLATTER <i>chef's selection, 8 pieces</i>	30
*SASHIMI PLATTER <i>chef's selection, 8 pieces</i>	32
*SUSHI + SASHIMI PLATTER <i>chef's selection, 8 pieces nigiri + 8 pieces sashimi</i>	50

SUSHI MAKI

*DELUXE SPICY TUNA <i>shrimp tempura, spicy tuna, cucumber topped with tuna, spicy aioli, masago, and eel sauce</i>	16
*TOKYO RAINBOW <i>with avocado and krab mix; topped with tuna, salmon, yellowtail, and shrimp</i>	19
COCONUT SHRIMP <i>krab mix, shrimp tempura, spicy mayo, garlic aioli, eel sauce, fried wonton, and coconut flakes</i>	18
*GOD OF FIRE <i>spicy tuna, cucumber topped with tuna, jalapeno, masago, and spicy habanero aioli</i>	16
LAUGHING BUDDHA <i>mesclun greens, tomato, avocado, asparagus, bell pepper, and cucumber wrapped rice-less in daikon radish and served with sweet onion soy dressing</i>	15
*YAKINIKU <i>shrimp tempura, asparagus, scallions, topped with seared steak, spicy aioli, and eel sauce</i>	16
*HEARTY WARRIOR <i>salmon, krab stick, and avocado; tempura fried and topped with garlic aioli, spicy aioli, eel sauce, garlic chips, and jalapeno</i>	16
*HEALTHY GEISHA <i>salmon, tuna, yellowtail, krab stick, masago, and avocado wrapped rice-less in daikon radish served with ponzu sauce</i>	18
*HAMACHI GARLIC <i>shrimp tempura and avocado, topped with hamachi, garlic aioli, eel sauce, and garlic chips</i>	17
CALI ROLL <i>krab stick, cucumber, avocado</i>	12

ALA CARTE

2 pc per order for nigiri or sashimi ROLLS

*MAGURO , tuna	9	8
*SAKE , salmon	8	7
*HAMACHI , yellowtail	8	
*SABA , mackerel	7	
*ONO , wahoo	8	
UNAGI , eel	12	
*IKA , squid	7	
*HOTATE , scallop	9	
TAKO , octopus	9	
EBI , shrimp	7	
*AMAEBI , sweet shrimp	13	
*IKURA , salmon roe	11	
*MASAGO , smelt roe	8	
TAMAGO , sweet egg	6	
KANI , krab stick	7	
*SALMON AVOCADO		13
EEL AVOCADO		10
*SPICY TUNA		10
SHRIMP TEMPURA		14
DELUXE VEGGIE		16
OYSTER SHOOTER	7	

KODOMO kids 12 & under~

Served with noodles and vegetable fried rice.

CHICKEN	15
STRIPLOIN	17
SHRIMP	16
FILET MIGNON	26
JUNIOR DELUXE	21

TWO CHOICES:
CHICKEN | STEAK | SHRIMP

DESSERTS

MATCHA CRÈME BRULÉE	9
BROWNIE TEMPURA	9
CHEESECAKE TEMPURA BITES	9
ICE CREAM TEMPURA	9
INAKA WAFFLE ICE CREAM	9
MOCHI ICE CREAM	9
JAPANESE COFFEE JELLY	9
ICE CREAM	6

For your convenience, 18% Gratuity are applied on all checks

we are required by the health department to inform you the items indicated (*) contain raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions

AOKI

I Z A K A Y A LUNCH SPECIAL

Monday - Friday, 11:30 am - 3:00 pm

exclusively served at the izakaya table and bar

AOKI BENTO BOX 19

includes sashimi*, california roll (4 pcs), edamame, shrimp & vegetable tempura, miso soup, steamed rice and peeled orange.

choice of: chicken | beef | salmon

AOKI STEAK DONBURI	13	*AOKI MAKI TRIO	17
<i>sliced steak, onions, garlic, shiitake mushrooms, steamed rice, demi-glace sauce, miso soup or salad</i>		<i>tuna roll, salmon avocado roll, california roll, miso soup or salad</i>	
KOREAN LUNCH	12	*SUSHI LUNCH	18
<i>Korean bbq beef, sesame soy sauce, steamed rice, kimchee, miso soup or salad</i>		<i>1pc tuna, salmon, yellowtail, wahoo, tuna tataki, shrimp, tuna roll, miso soup or salad</i>	
JAPANESE YAKISOBA	12	*TUNA TATAKI SALAD	13
<i>chicken beef shrimp +\$3 pan fried noodles, yakisoba sauce, mixed vegetables, miso soup or salad</i>		<i>grilled rare tuna, mesclum greens, avocado, daikon radish, sweet onion dressing, miso soup</i>	
KATSU DONBURI (CHICKEN OR PORK)	12	CHICKEN WINGS	13
<i>breaded chicken or pork with a tangy tonkatsu sauce served over rice and green cabbage</i>		<i>6pc spicy soy garlic sauce wings. served with spicy cole slaw</i>	
SASHIMI LUNCH*	19	COCONUT SHRIMP ROLL	16
<i>2pc tuna, salmon, yellowtail, wahoo. 1pc tamago, steamed rice, miso soup</i>		<i>krab mix, shrimp tempura, spicy mayo, garlic aioli, eel sauce, fried wonton, and coconut flakes</i>	
HAMACHI KAMA	10	GRILLED CHICKEN SALAD	15
*WAGYU BEEF SLIDERS	15	INAKA CORN	8
GYOZA	7	*TERIYAKI SALMON	15
<i>edamame, pork, shrimp, or beef</i>		*TUNA TATAKI APPETIZER	13
IKA KARAAGE	10	*CARPACCIO	13
CHICKEN YAKITORI	10	<i>Hamachi, Salmon, or Octopus</i>	
TERIYAKI STEAK	15	OYSTER SHOOTER	6
CHICKEN KARAAGE	8		

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AOKI

HAPPY HOUR

Monday - Friday, 3 - 7PM

DAILY WHISKY PICK <i>served neat or rocks</i>	9	HOUSE WINE <i>red or white</i>	8
DRAFT BEER <i>Sapporo, Kirin Ichiban, Amber Bock</i>	6	HOUSE SANGRIA <i>red or white</i>	8
WELL DRINKS	9	SPARKLING <i>white, rose, or mimosa</i>	9
SAKE BREEZE <i>nigori sake, passionfruit, strawberry, lemon juice</i>	9	CUCUMBER RAIN	8
AOKI JUNMAI GINJO <i>hot or cold</i>	11 22	KEVIN'S KENTUCKY TRAIL <i>Wild Turkey Rare Breed, lime juice, agave, salted zucchini</i>	9
MANGO CHILI MARTINI	9	ESPRESSO MARTINI	9
LYCHEE MARTINI	11	RUSSELL'S RESERVE 10YR (AOKI BARREL SELECT)	13
ROYAL MARGARITA	12		
AOKI MOJITO	11		

HOT

CHICKEN WINGS <i>6 pieces</i>	9	PAN FRIED CHICKEN LIVER	7
EDAMAME	5	GRILLED CHICKEN SALAD	13
CHICKEN YAKITORI	7	JUMPIN' SHRIMP	11
GYOZA <i>edamame, pork, shrimp, or beef</i>	6	KUROBUTA PORK BUNS <i>2 pieces</i>	10
CRISPY PIG EARS	6	EGGPLANT MISO	6
KUROBUTA SAUSAGE	7	EGGPLANT CHIPS	6
SALMON BELLY	8	WAGYU BEEF SLIDERS*	14
HAMACHI KAMA	8	INAKA CORN	7
TERIYAKI SALMON	13	IKA KARAAGE	9
CHICKEN KARAAGE	7	TERIYAKI STEAK	13
		HAWAIIAN LOCO MOCO	13

COLD

SALMON POKE*	9	TUNA TATAKI*	9
TUNA POKE*	9	CARPACCIO* <i>Hamachi or Salmon</i>	10
		OYSTER SHOOTER	5

SUSHI & ROLLS

CALI ROLL	9	JAPANESE NIGIRI* <i>4 pieces</i>	10
SPICY TUNA ROLL*	8	SALMON AVOCADO ROLL*	10
HOTEI "LAUGHING BUDDHA"	8	CITRUS WAHOO ROLL*	10
SOFT SHELL CRAB ROLL	10		

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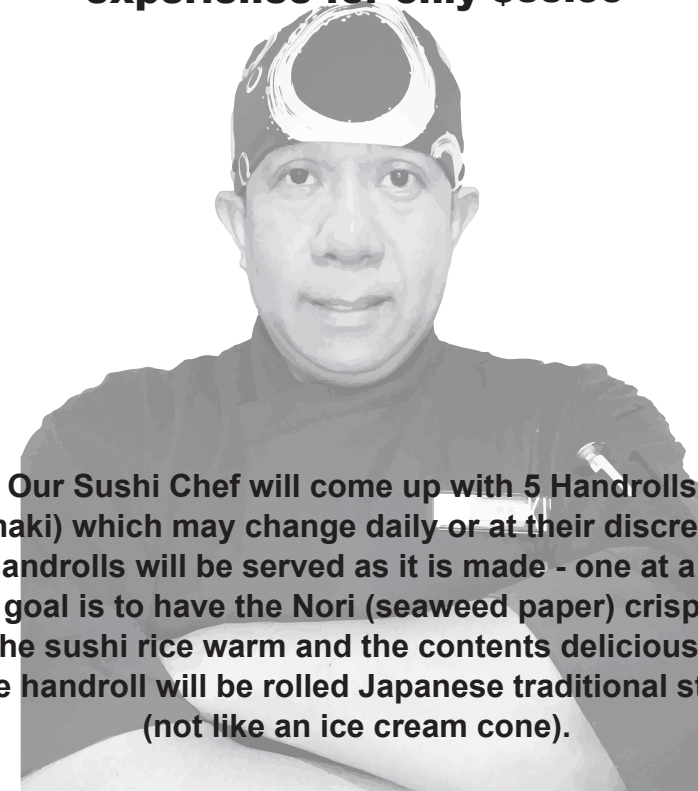
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OMAKASE

ONLY AT THE SUSHI BAR

We are offering a limited Omakase experience for only \$35.00



Our Sushi Chef will come up with 5 Handrolls (te-maki) which may change daily or at their discretion. The handrolls will be served as it is made - one at a time. The goal is to have the Nori (seaweed paper) crisp and the sushi rice warm and the contents delicious. The handroll will be rolled Japanese traditional style (not like an ice cream cone).

The hand rolls come with Miso Soup and hot Green Tea.

Itadakimasu, Chef Chris Amalo!

Omakase (Japanese: お任せ, Hepburn: o-makase) is a Japanese phrase, used when ordering sushi in restaurants, which means

"You will leave it up to your sushi chef"