

# AOKI

## TEPPANYAKI

### SUSHI + SASHIMI

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

### SUSHI MAKI

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

### ALA CARTE

| <i>2 pc per order for nigiri or sashimi</i> | ROLLS |
|---|-------|
| <b>*MAGURO</b> , tuna                       | 9 8   |
| <b>*SAKE</b> , salmon                       | 8 7   |
| <b>*HAMACHI</b> , yellowtail                | 8     |
| <b>*SABA</b> , mackerel                     | 7     |
| <b>*ONO</b> , wahoo                         | 8     |
| <b>UNAGI</b> , eel                          | 12    |
| <b>*IKA</b> , squid                         | 7     |
| <b>*HOTATE</b> , scallop                    | 9     |
| <b>TAKO</b> , octopus                       | 9     |
| <b>EBI</b> , shrimp                         | 7     |
| <b>*AMAEBI</b> , sweet shrimp               | 13    |
| <b>*IKURA</b> , salmon roe                  | 11    |
| <b>*MASAGO</b> , smelt roe                  | 8     |
| <b>TAMAGO</b> , sweet egg                   | 6     |
| <b>KANI</b> , krab stick                    | 7     |
| <b>*SALMON AVOCADO</b>                      | 13    |
| <b>EEL AVOCADO</b>                          | 10    |
| <b>*SPICY TUNA</b>                          | 14    |
| <b>SHRIMP TEMPURA</b>                       | 16    |
| <b>DELUXE VEGGIE</b>                        | 10    |
| <b>OYSTER SHOOTER</b>                       | 7     |

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## TEPPANYAKI

### SUSHI + SASHIMI

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

### SUSHI MAKI

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

### ALA CARTE

| <i>2 pc per order for nigiri or sashimi</i> | ROLLS |
|---|-------|
| <b>*MAGURO</b> , tuna                       | 9 8   |
| <b>*SAKE</b> , salmon                       | 8 7   |
| <b>*HAMACHI</b> , yellowtail                | 8     |
| <b>*SABA</b> , mackerel                     | 7     |
| <b>*ONO</b> , wahoo                         | 8     |
| <b>UNAGI</b> , eel                          | 12    |
| <b>*IKA</b> , squid                         | 7     |
| <b>*HOTATE</b> , scallop                    | 9     |
| <b>TAKO</b> , octopus                       | 9     |
| <b>EBI</b> , shrimp                         | 7     |
| <b>*AMAEBI</b> , sweet shrimp               | 13    |
| <b>*IKURA</b> , salmon roe                  | 11    |
| <b>*MASAGO</b> , smelt roe                  | 8     |
| <b>TAMAGO</b> , sweet egg                   | 6     |
| <b>KANI</b> , krab stick                    | 7     |
| <b>*SALMON AVOCADO</b>                      | 13    |
| <b>EEL AVOCADO</b>                          | 10    |
| <b>*SPICY TUNA</b>                          | 14    |
| <b>SHRIMP TEMPURA</b>                       | 16    |
| <b>DELUXE VEGGIE</b>                        | 10    |
| <b>OYSTER SHOOTER</b>                       | 7     |

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# AOKI

## TEPPANYAKI LUNCH SPECIAL

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

Only served at the Teppanyaki table : includes ginger salad, mixed vegetables, vegetable fried rice & dipping sauce ~

|                                     |    |                         |    |
|-------------------------------------|----|-------------------------|----|
| JIDORI CHICKEN (DARK OR BREASt)     | 17 | OCEAN SCALLOPS          | 18 |
| *STRIPLOIN                          | 18 | *SALMON                 | 16 |
| *FILET MIGNON                       | 28 | TERIYAKI TOFU           | 13 |
| SHRIMP                              | 16 | YAKISOBA NOODLES        | 15 |
| LUNCH DUO                           | 19 | (choice of one)         |    |
| (choice of two, no double portions) |    | chicken   beef   shrimp |    |
| chicken   *beef   shrimp            |    |                         |    |
| calamari   *salmon                  |    |                         |    |

## TEPPAN ADD-ONS

### MUST TRY

*Chef's Recommendation.  
Exclusive to Aoki Teppanyaki.*

|                       |    |
|-----------------------|----|
| WAGYU FRIED RICE 6OZ  | 12 |
| CHICKEN LIVER         | 9  |
| BEEF TONGUE           | 12 |
| JIDORI CHICKEN        | 10 |
| BRUSSEL SPROUTS       | 10 |
| CALAMARI STEAK        | 9  |
| KING OYSTER MUSHROOMS | 9  |

### ADDITIONAL

|                        |    |
|------------------------|----|
| OCEAN SCALLOPS         | 14 |
| COLOSSAL SHRIMP (3PCS) | 12 |
| SHRIMP                 | 12 |
| ASPARAGUS              | 9  |
| MUSHROOM MIX           | 8  |
| YAKISOBA               | 10 |
| UDON NOODLES           | 10 |

## FROM THE IZAKAYA KITCHEN

|                              |    |                   |    |
|------------------------------|----|-------------------|----|
| EDAMAME w/ JAPANESE SEA SALT | 6  | KUROBUTA SAUSAGES | 8  |
| CRISPY PIG EARS              | 8  | JUMPIN' SHRIMP    | 13 |
| FIRECRACKER CAULIFLOWER      | 10 | EGGPLANT MISO     | 8  |
| IKA KARAAGE                  | 12 |                   |    |

## DESSERTS

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

## CRAFT COCKTAILS (+8 SIGNATURE MUG)

|   |    |
|---|----|
| <b>PASSION MANGO JALAPEÑO</b>   | 14 |
| infused tequila, triple sec, house crafted sour, double jalapeño, and passion/mango purée |    |
| <b>KEVIN'S KENTUCKY TRAIL</b>   | 16 |
| Wild Turkey Rare Breed, lime juice, agave, salted zucchini                                |    |
| <b>AOKI MOJITO</b>  | 14 |
| Bacardi Rum, house crafted sour, mint, lime, and passion fruit                            |    |
| <b>AOKI MULE</b>  | 14 |
| Tito's Vodka, elderflower, passion fruit, ginger beer, and house crafted sour             |    |
| <b>BERRY NICE LEMONADE</b>  | 14 |
| Tito's Vodka, strawberry purée, lemon, strawberry, topped with soda                       |    |
| <b>SMOKY NEGRONI</b>  | 15 |
| El Silencio Mezcal, Campari, and sweet vermouth   |    |
| <b>LYCHEE MARTINI</b>   | 14 |
| Tito's vodka, house crafted lychee purée, elderflower                                     |    |
| <b>MATCHA CHA CHACHA</b>  | 14 |
| Bacardi, Tito's, Aviation, tequila, crafted sour, house fresh green tea                   |    |

## SUSHI MAKI

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

## NIGIRI & SASHIMI

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        | 6  |    |

## 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

|  |            |
|--|------------|
| <b>GINGER OLD FASHIONED</b>  | 15         |
| ginger infused whisky, chocolate bitters, orange peel, crown sugar, and black cherry |            |
| <b>THE EMPRESS</b>   | 14         |
| Aoki Sake, Elderflower, butterfly pea infused aviation gin, orgeat, and lime juice   |            |
| <b>TOKYO SOUR</b>  | 14         |
| Larceny, freshly muddled pineapples, yuzu juice                                      |            |
| <b>AOKI TAI</b>  | 14         |
| Zacapa Rum, Kraken Dark Rum, orange curacao, and lime juice                          |            |
| <b>AOKI MANHATTAN</b>  | 14         |
| Larceny, sweet vermouth, and chocolate bitters                                       |            |
| <b>JAPANESE GINGER SOUR</b>  | SHOT 11 14 |
| Suntory Toki whisky, peach schnapps, sour mix, ginger syrup, topped with Sprite      |            |
| <b>ROYAL MARGARITA</b>   | 15         |
| Don Julio Blanco, Grand Marnier, triple sec, lime juice, and simple syrup            |            |
| <b>ESPRESSO MARTINI</b>  | 16         |
| Titos, Licor 43, Kahlua, Baileys, and coffee   |            |

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# BEVERAGE

## JAPANESE WHISKY

|                     |     |
|---------------------|-----|
| AO Suntory, 43%     | 18  |
| Hakushu 12yr, 43%   | 28  |
| Hibiki Harmony, 43% | 22  |
| Nikka Days, 40%     | 14  |
| Nikka Grain, 45%    | 16  |
| Nikka Yoichi, 45%   | 19  |
| Suntory Toki, 43%   | 14  |
| Yamazaki 12yr, 43%  | 28  |
| Yamazaki 18yr, 43%  | 120 |
| Hakushu 18yr, 43%   | 120 |

## SCOTCH + IRISH

|                                    |    |
|------------------------------------|----|
| Alexander Murray Sherry 23yr, 46%  | 18 |
| Balvenie 12yr, 43%                 | 22 |
| Buchanan 12yr, 43%                 | 14 |
| Benriach 10yr, 43%                 | 16 |
| Crown Royal, 40%                   | 12 |
| Dewar's 12yr, 40%                  | 12 |
| Dewar's White Label, 40%           | 11 |
| Glendronach 12yr, 43%              | 16 |
| Glenkinchie Single Malt 12yr, 43%  | 15 |
| Glenrothes Single Malt 25yr, 56.1% | 35 |

## AOKI COLLECTION - PRIVATE BARREL SELECT

### BOURBON

|                                       |    |
|---------------------------------------|----|
| Angel's Envy, 55%                     | 18 |
| A Midwinter Night's Dram, 49.3%       | 24 |
| Blanton's Single Barrel, 46.5%        | 26 |
| Elijah Craig Single Barrel, 66.7%     | 18 |
| Four Roses Single Barrel, 58.2%       | 18 |
| Jeffersons Rye Single, 47%            | 16 |
| Knob Creek, 60%                       | 15 |
| Maker's Mark, 54.2%                   | 18 |
| Old Forester, 64.1%                   | 18 |
| Russell's Reserve 10yr, 55%           | 16 |
| Yellowstone, 57.5%                    | 16 |
| Rare Character Single Barrel, 56.92%  | 24 |
| Hirsch Single Barrel, 56.1%           | 28 |
| Woodinville Single Barrel 57.9%       | 16 |
| Woodinville Rye Barrel, 59.2%         | 16 |
| Wilderness Trail Single Barrel, 56.1% | 16 |
| Woodford Reserve Double Oaked, 45.2%  | 16 |

### TEQUILA + GIN

|                           |    |
|---------------------------|----|
| Avion Blanco              | 13 |
| Patron Reposado           | 15 |
| El Tesoro Reposado        | 16 |
| Don Julio Anejo           | 17 |
| Don Julio 1942            | 38 |
| Clase Azul Plata          | 32 |
| Clase Azul Reposado       | 38 |
| Clase Azul Mezcal Durango | 70 |
| Clase Azul Gold Anejo     | 85 |
| Clase Azul Premium Anejo  | 95 |
| Aviation                  | 12 |
| Hendrick's                | 14 |
| Bombay Sapphire           | 13 |
| Tanqueray                 | 13 |

### RUM

|                     |    |
|---------------------|----|
| 1888 Brugal Reserve | 15 |
| Flor De Caña 12yr   | 13 |
| Zacapa 23           | 14 |
| Diplomatico         | 14 |

## BOURBON

|                                       |    |
|---------------------------------------|----|
| Booker's Boe Pinkies, 61.2%           | 28 |
| Colonel E.H Taylor, 50%               | 20 |
| Eagle Rare 10yr, 45%                  | 18 |
| Jack Single Barrel, 47%               | 14 |
| Joseph Magnus Straight, 50%           | 16 |
| Joseph Magnus Cigar Blend, 63%        | 28 |
| Joseph Magnus Murray Hill Club, 51.5% | 22 |
| Knob Creek 18yr, 50%                  | 36 |
| Legent, 47%                           | 15 |
| Stagg Barrel Proof, 65%               | 24 |
| Weller Reserve, 45%                   | 30 |
| Weller Full Proof, 57%                | 30 |

|                                   |    |
|-----------------------------------|----|
| Glenlivet 18yr, 40%               | 18 |
| Glenlivet 12yr, 40%               | 14 |
| Glen Grant Single Malt 15yr, 40%  | 18 |
| Johnnie Walker Black, 40%         | 14 |
| Johnnie Walker Red, 40%           | 9  |
| Macallan 12yr, 43%                | 15 |
| Macallan the Harmony Coll., 44%   | 40 |
| Macallan Rare Cask, 43%           | 52 |
| Talisker Storm Single Malt, 45.8% | 14 |
| Tormore A&M 24yr, 40%             | 20 |

|                             |    |
|-----------------------------|----|
| Russell's Reserve 10 yr BTL | 85 |
|-----------------------------|----|

### SCOTCH

|                                 |    |
|---------------------------------|----|
| Glenallachie Single Malt, 57%   | 25 |
| Kavalan Vinho Barrigue, 56.3%   | 30 |
| Ledaig Single Malt, 54.5%       | 24 |
| Speyburn Distillery 11yr, 65.7% | 18 |

### WHISKY FLIGHTS

#### AOKI BARREL SELECT 35

|  |
|--|
| Yellowstone I Russell's Reserve 10yr I |
| Wild Turkey Rare Breed                 |

#### JAPANESE PREMIUM 60

|   |
|---|
| Yamazaki 12yr I Hibiki Harmony I Hakushu 12yr |
|---|

### DRAFT BEER

|                 |    |
|-----------------|----|
| Asahi Super Dry | 10 |
| Sapporo         | 7  |
| Kirin Ichiban   | 7  |
| Stella Artois   | 9  |
| Amber Bock      | 7  |
| La Rubia        | 9  |

### BOTTLED & CANNED BEER

|                        |    |
|------------------------|----|
| Asahi 12oz (canned)    | 8  |
| La Rubia 12oz (canned) | 8  |
| Kirin Light 12oz       | 8  |
| Kirin Ichiban 12oz     | 8  |
| Sapporo Light 12oz     | 8  |
| Sapporo 12oz(canned)   | 8  |
| Sapporo 22oz (canned)  | 12 |

## WHITE WINE

### SAUVIGNON BLANC *Gls Btl*

|                           |    |    |
|---------------------------|----|----|
| Matua, New Zealand        | 12 | 46 |
| Kim Crawford, New Zealand | 13 | 50 |

### CHARDONNAY

|                             |    |    |
|-----------------------------|----|----|
| The Federalist, CA          | 10 | 38 |
| Chalk Hill Sonoma Coast, CA | 12 | 46 |

### PINOT GRIGIO

|                         |    |    |
|-------------------------|----|----|
| Gabbiano, Italy         | 12 | 46 |
| Santa Margherita, Italy | 15 | 58 |

### RIESLING

|                                       |    |    |
|---------------------------------------|----|----|
| Chateau Ste Michelle, Columbia Valley | 10 | 38 |
|---------------------------------------|----|----|

### RED WINE

#### ROSÉ

|                          |    |    |
|--------------------------|----|----|
| Whispering Angel, France | 12 | 46 |
|--------------------------|----|----|

### MOSCATO

|                      |    |    |
|----------------------|----|----|
| Gemma Di Luna, Italy | 10 | 38 |
|----------------------|----|----|

### PINOT NOIR

|                    |    |    |
|--------------------|----|----|
| La Crema, Monterey | 13 | 50 |
|--------------------|----|----|

### MERLOT

|                           |    |    |
|---------------------------|----|----|
| 14 Hands, Columbia Valley | 11 | 42 |
|---------------------------|----|----|

### CABERNET SAUVIGNON

|                           |     |    |
|---------------------------|-----|----|
| Louis Martini, Napa       | 12  | 46 |
| Meiomi, Sonoma County     | 13  | 50 |
| Josh Cellars, Paso Robles | 15  | 58 |
| Opus One, Napa Valley     | 495 |    |

### MALBEC

|                              |    |    |
|------------------------------|----|----|
| Don Miguel Gascon, Argentina | 12 | 46 |
|------------------------------|----|----|

### PLUM WINE

|                        |   |    |
|------------------------|---|----|
| Koshu Plum, California | 8 | 30 |
|------------------------|---|----|

### SPARKLING WINE

|                         |    |    |
|-------------------------|----|----|
| Ruffino Prosecco, Italy | 11 | 42 |
|-------------------------|----|----|

### SAKE

|                    |            |             |            |
|--------------------|------------|-------------|------------|
|                    | <i>5oz</i> | <i>10oz</i> | <i>Btl</i> |
| Aoki Junmai Ginjo  | 14         | 28          | 36         |
| Perfect Snow       |            |             | 28         |
| Dassai 45 (300 ML) |            |             | 32         |

### HOT SAKE

|                   |            |             |
|-------------------|------------|-------------|
|                   | <i>5oz</i> | <i>10oz</i> |
| Aoki Junmai Ginjo | 14         | 28          |

### FROZEN SMOOTHIE

|                    |   |
|--------------------|---|
| Virgin Pina Colada | 8 |
| Banana Berry       | 8 |
| Mango              | 8 |
| Strawberry         | 8 |
| Passionfruit       | 8 |

### MOCKTAILS

|                     |   |
|---------------------|---|
| Aoki Mojito         | 9 |
| Berry Nice Lemonade | 9 |
| Homemade Gingerale  | 9 |

### NON-ALCOHOLIC

|                              |   |
|------------------------------|---|
| Ramune Japanese Soda         | 6 |
| Juices or Soft Drink         | 4 |
| Matcha Cold Tea              | 4 |
| Organic Barley Ice Tea       | 4 |
| Genmai Hot Tea               | 5 |
| Sparkling & Still Water 28oz | 8 |
| Sparkling & Still Water 12oz | 4 |
| Fresh Brewed Coffee          | 4 |

### PADRON CIGARS (only served on patio ~ \$7 BYOC cutting fee )

**1926 Maduro Serie No.9, 5.5 x 56** 26  
Nicaraguan maduro wrapper with tobacco aged for five years to create smoothness and balance.

**1964 Maduro Serie Exclusivo, 5.5 x 50** 18  
Nicaraguan cigar aged four years to perfection with flavors of spice, nut, and wood. full bodied masterpiece with cuban spirit.

**1964 Natural Serie Exclusivo, 5.5 x 50** 18  
Nicaraguan cigar with a natural wrapper and four year aged filler. this cigar delivers complex flavors and smooth smoking.

**1964 Torpedo Anniversary Serie, 6 x 52** 23  
Nicaraguan cigar with a sun-grown natural wrapper; aged for four years creating a smooth and complex flavor; 2021 Cigar Aficionado of the Year.

**2000 Robusto Maduro, 5 x 50** 12  
Cuban seed tobacco with Nicaraguan wrapper. medium bodied, perfectly seasoned and complex.

**Damaso Serie, 5.5 x 46** 12  
Nicaraguan cigar with an Ecuadorian Connecticut wrapper which offers a complex mild to medium flavor profile crafted over 5 generations.

# AOKI

## INAKA TEPPANYAKI

### COMBINATION ENTRÉES

All entrees include our signature ginger salad, vegetable fried rice, local vegetables, and dipping sauces.

(FRIED RICE UPGRADE: WAGYU +6 | CHICKEN, SHRIMP, OR BEEF +3.25)

|  |  |  |
|--|--|--|
| <p><b>A5 JAPANESE WAGYU</b></p> <p>Indulge in one of the most exquisite meats with a cut of premium Wagyu from Japan. World renowned for perfect marbling and tenderness that will melt in your mouth.</p> | <p><b>AUSTRALIAN WAGYU BEEF</b></p> <p>a healthier and nutritionally rich than other beefs, Gold Series, that is crossbred with a full blood Wagyu and Angus cattle.</p> | <p><b>JIDORI CHICKEN</b></p> <p>all natural and free range chicken which are fed natural grains. A hybrid breed from a Rhode Island and Japanese chicken that is tender and juicy.</p> |
|--|--|--|

AUSTRALIAN WAGYU BEEF + TWO LOBSTER TAILS 95

|                                    |    |                            |    |
|------------------------------------|----|----------------------------|----|
| *CENTER CUT FILET MIGNON + LOBSTER | 65 | JIDORI CHICKEN + SHRIMP    | 36 |
| *STRIPLOIN + JIDORI CHICKEN        | 37 | SHRIMP + SCALLOP + LOBSTER | 51 |
| *STRIPLOIN + SHRIMP                | 39 | *RIBEYE + LOBSTER          | 49 |
|                                    |    | TWIN LOBSTER TAIL          | 50 |

### HOT WHISKY DEALS (WITH ANY ORDER OF COMBINATION ENTRÉES)

|  |               |    |
|--|---------------|----|
| JAPANESE PREMIUM FLIGHT YAMAZAKI 12YR   HIBIKI HARMONY   HAKUSHU 12YR                    | <del>60</del> | 45 |
| AOKI BOURBON BARREL SELECT YELLOWSTONE   RUSSELL'S RESERVE 10YR   WILD TURKEY RARE BREED | <del>35</del> | 25 |
| KEVIN'S KENTUCKY TRAIL WILD TURKEY RARE BREED  | <del>16</del> | 10 |

### CLASSIC

|                                |    |                                 |    |
|--------------------------------|----|---------------------------------|----|
| *A5 WAGYU (5OZ)                | 90 | SHRIMP                          | 30 |
| *AUSTRALIAN WAGYU BEEF (8OZ)   | 58 | *SALMON                         | 30 |
| *RIBEYE (8OZ)                  | 38 | *TUNA STEAK                     | 30 |
| *STRIPLOIN (8OZ)               | 32 | OCEAN SCALLOPS                  | 35 |
| *FILET MIGNON (6OZ)            | 38 | TOFU TERIYAKI                   | 26 |
| *CENTER CUT FILET MIGNON (8OZ) | 45 | INAKA FARMER'S SELECTION        | 26 |
|                                |    | JIDORI CHICKEN (DARK OR BREASt) | 31 |

### FROM THE IZAKAYA KITCHEN

|                              |    |                        |    |
|------------------------------|----|------------------------|----|
| EDAMAME w/ JAPANESE SEA SALT | 6  | KUROBUTA SAUSAGES      | 8  |
| CRISPY PIG EARS              | 8  | JUMPIN' TEMPURA SHRIMP | 13 |
| FIRECRACKER CAULIFLOWER      | 10 | EGGPLANT MISO          | 8  |
|                              |    | IKA KARAAGE            | 12 |

### CRAFT COCKTAILS (+\$8 SIGNATURE MUG)

|  |    |
|--|----|
| <b>PASSION MANGO JALAPEÑO</b><br>infused tequila, triple sec, house crafted sour, double jalapeño, and passion/mango purée | 14 |
| <b>KEVIN'S KENTUCKY TRAIL</b><br>Wild Turkey Rare Breed, lime juice, agave, salted zucchini                                | 16 |
| <b>AOKI MOJITO</b><br>Bacardi Rum, house crafted sour, mint, lime, and passion fruit                                       | 14 |
| <b>AOKI MULE</b><br>Tito's Vodka, Elderflower, passion fruit, ginger beer, and house crafted sour                          | 14 |
| <b>BERRY NICE LEMONADE</b><br>Tito's Vodka, strawberry purée, lemon, strawberry, topped with soda                          | 14 |
| <b>SMOKY NEGRONI</b><br>El Silencio Mezcal, Campari, and sweet vermouth  | 15 |
| <b>LYCHEE MARTINI</b><br>Tito's vodka, house crafted lychee purée, elderflower   | 14 |
| <b>MATCHA CHA CHACHA</b><br>Bacardi, Tito's, Aviation, tequila, crafted sour, house fresh green tea                        | 14 |

|   |            |
|---|------------|
| <b>GINGER OLD FASHIONED</b><br>ginger infused whisky, chocolate bitters, orange peel, crown sugar, and black cherry | 15         |
| <b>THE EMPRESS</b><br>Aoki Sake, Elderflower, butterfly pea infused aviation gin, orgeat, and lime juice            | 14         |
| <b>TOKYO SOUR</b><br>Larceny, freshly muddled pineapples, yuzu juice  | 14         |
| <b>AOKI TAI</b><br>Zacapa Rum, Kraken Dark Rum, orange curacao, and lime juice                                      | 14         |
| <b>AOKI MANHATTAN</b><br>Larceny, sweet vermouth, and chocolate bitters   | 14         |
| <b>JAPANESE GINGER SOUR</b><br>Suntory Toki whisky, peach schnapps, sour mix, ginger syrup, topped with Sprite      | SHOT 11 14 |
| <b>ROYAL MARGARITA</b><br>Don Julio Blanco, Grand Marnier, triple sec, lime juice, and simple syrup                 | 15         |
| <b>ESPRESSO MARTINI</b><br>Tito's, Licor 43, Kahlua, Baileys, and coffee  | 16         |

### AOKI BROTHERS SPECIAL

\*A5 WAGYU + LOBSTER TAIL + COLOSSAL SHRIMP 120  
top quality steak, \*A5 wagyu from Japan, paired with deep cold water Maine lobster tail and wild Colossal Shrimp

### TEPPAN MUST TRY ADD-ONS

Chef's Recommendation. Exclusive to Aoki Teppanyaki.

|                       |    |
|-----------------------|----|
| WAGYU FRIED RICE 6OZ  | 12 |
| CHICKEN LIVER         | 9  |
| BEEF TONGUE           | 12 |
| JIDORI CHICKEN        | 10 |
| BRUSSEL SPROUTS       | 10 |
| CALAMARI STEAK        | 9  |
| KING OYSTER MUSHROOMS | 9  |

### ADDITIONAL ADD-ONS

|                        |    |
|------------------------|----|
| OCEAN SCALLOPS         | 14 |
| COLOSSAL SHRIMP (3PCS) | 12 |
| SHRIMP                 | 12 |
| ASPARAGUS              | 9  |
| MUSHROOM MIX           | 8  |
| YAKISOBA               | 10 |
| UDON NOODLES           | 10 |

### 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 |
| ICE CREAM                | 6 |
| JAPANESE COFFEE JELLY    | 9 |

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