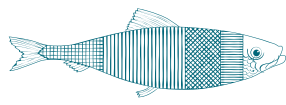


Herringbone



CRAFT COCKTAILS

Lychee Martini 16~
Pau Vodka, lychee, orange bitters

Aoki Manhattan 18~
Aoki Woodinville Rye, averna,
Benedictine, aromatic bitters

Liliko'i Mojito 16~
Koloa Rum, liliko'i, mint

Rosemary Passion Margarita 16~
Aoki Dobel Tequila, lime, rosemary,
liliko'i, agave

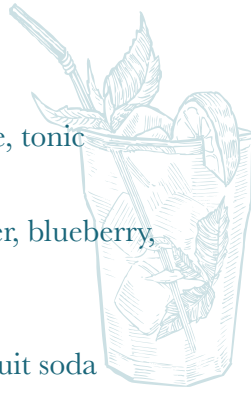
Blood Orange Sour 16~
Buffalo Trace Bourbon, blood orange, lemon
sour



Capricious Collins 16~
Hendrick's Gin, Watermelon, Basil, fresh lime, tonic

Prairie Dreams 16~
400 Conjeos Mezcal, Botanica Angelica Elderflower, blueberry,
pomegranate, fresh lemon

Guava Paloma 16~
Aoki Dobel Tequila, guava, fresh lime, grapefruit soda



Yuzu Sangria 16~
Sparkling Wine, Giffard peach liqueur,
yuzu, lime, orgeat

Better Mules & Gardens 16~
Tito's Vodka, rhubarb, strawberry,
ginger beer, cucumber, bitters

Pineapple Coconut Mai Tai 16~
Plantation pineapple Rum, Zaya Rum,
coconut, orgeat

Berry Good Time 16~
Wheatley Vodka, raspberry liqueur,
lemon, cane sugar

FLIGHTS

Aoki Barrel Selects 40~
Russell's Reserve, Woodinville,
Weller Full Proof

Buffalo Trace Flight 42~
Buffalo Trace, Blanton's, Stagg Jr.

Suntory Series 48~
Suntory AO, Hibiki Harmony,
Yamazaki 12yr

Connoisseur Flight 42~
Elijah Craig Toasted, E.H Taylor Small
batch, Bookers

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~
Four Roses 11yr - OESQ 61.4% ABV	18~
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 into the Forest Aoki Collection, 54.5% ABV	16~
Rare Character Rye "Shark" Broken Barrel Club, 66.24% ABV	18~
Rare Character "Sunset" Broken Barrel Club, 54.51% ABV	18~
Rare Character "Wave" Broken Barrel Club, 54.50 % ABV	18~
Rare Character "Brothers" Aoki Collection, 56.92 % ABV	22~
Russell's Reserve 10yr Aoki Collection, 55% ABV	18~
Woodinville Bourbon Aoki Collection, 57.9% ABV	16~
Woodinville Rye Aoki Collection, 59% ABV	16~
Wilderness Trail Aoki Collection, 56.1% ABV	16~

SCOTCH

Balmenach 21yr Borken Barrel Club, 56.3% ABV	28~
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~
Kavalan Vinho Barrigue 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. served cold. - Kanpai!

Junmai Ginjo (5oz) 14 | Bottle 30

NEW! Ultra Premium (5oz) 19 | Bottle 40

RED

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

WHITE

	6oz	Bottle
Chardonnay		
Cave De Lugny Les Charmes, France 2018	16~	62~
Daou, California	16~	62~
Trefethen, Napa Valley	17~	64~
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

	6oz	Bottle
Sparkling Wine		
Jean Louis Brut Cuvee, France	11~	44~
DeChanceney Brut Rose, Loire, France	12~	46~
Cuvee 20, Sonoma, California NV	21~	86~
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~
Maui Brewing Co., Big Swell IPA, Maui, 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~

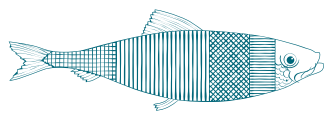
TEQUILA

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

- | | | |
|--|---|---|
| <p>King Trumpet Mushroom Risotto (Vegan) 28~
Arborio rice, cashew cream</p> <p>Ube Gnocchi (Vegetarian) 28~
roasted kabocha squash, grilled asparagus, goat
cheese, sundried tomato cashew cream</p> <p>Mentaiko Pasta 43~
Onda Pasta handmade bucatini, uni,
calamari, smoked trout roe, poached egg,
scallions, nori</p> <p>Char Siu Butterfish (Black Cod) 36~
Gai Lan, calamari, crispy shallots,
scallion oil, oyster sauce</p> | <p>Burger & Fries 27~
+3~ over easy egg
Wasugyu (American Wagyu) beef patty,
lettuce,
onion, tomato, cheddar cheese</p> <p>Lobster Roll 38~
New England style,
lemon mayo, creamy slaw, fries</p> <p>Seared Duck Breast 38~
foie gras, blood orange
five-spice gastrique, orzo, choy sum</p> <p>Salmon (healthy choice) 36~
Big Glory Bay king salmon, yuzu/soy
marinated Chinese black rice pilaf,
carrot/ginger reduction</p> | <p>Whole Fish MP~
daily preparation</p> <p>Potato Crusted Tuna 36~
ahi belly, whipped potato,
yuzu buerre noisette, capers, spinach</p> <p>10oz Washugyu (American Wagyu) Coulotte Steak 53~
truffle sea salt, yuzu kosho, pickled sweet onion</p> <p>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</p> |
|--|---|---|

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