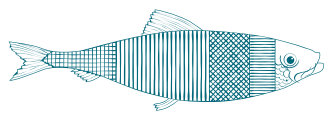


# Herringbone



## 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** 26~  
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

### Roasted Kabocha Squash Risotto (Vegan)

31~  
roasted pepitas, pumpkin seed oil, cashew  
cream, plant-based butter

**Baked Käsespätzle (Vegetarian)** 29~  
roasted cauliflower, white truffle oil, Swiss Gruyere  
cheese, crispy onion, chives

**Mentaiko Pasta** 43~  
Onda Pasta handmade bucatini, uni,  
calamari, smoked trout roe, poached egg,  
scallions, nori

**Misoyaki Butterfish (Black Cod)** 36~  
bonito consommé, shrimp dumplings, baby  
bok choy, sweet soy glazed shiitake mushrooms

### 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) 38~

Big Glory Bay King Salmon a la Nage,

Butterfly Pea Flower Jasmine rice, Thai

green curry, coconut milk, eggplant,

cucumber, fried onion, basil oil

### 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~

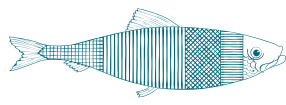
**Furikake Fries** 15~  
scallions, tobiko, yuzu aioli, togarashi

**Brussels Sprouts** 16~  
crispy, chile lime vinaigrette

\* parties of six or more are subjected to a 18% gratuity ~ Corkage Fee \$45 ~ Cake Cut Fee \$25

\*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

# 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

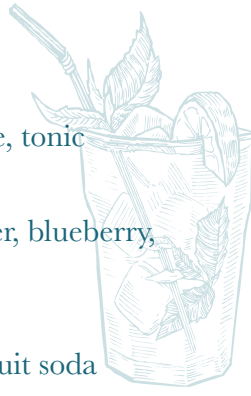
**Blood Orange Sour** 16~  
Buffalo Trace Bourbon, blood orange, lemon  
sour



**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

<b>Angels Envy</b>   Broken Barrel Club, 55% ABV	18~
<b>Elijah Craig Barrel Proof</b>   Broken Barrel Club, 47% ABV	18~
<b>Four Roses 11yr - OESQ</b>   61.4% ABV	18~
<b>Hirsch Double Oak</b>   56.1% ABV	26~
<b>Knob Creek Bourbon 9yr</b>   Broken Barrel Club 10 2k23,	15~
<b>Knob Creek Rye 7.5yr</b>   Broken Barrel Club, 57.5% ABV	18~
<b>Larceny 8yr</b>   Aoki No.3, 46% ABV	16~
<b>Maker's Mark into the Forest</b>   Aoki Collection, 54.5% ABV	16~
<b>Rare Character Rye "Shark"</b>   Broken Barrel Club, 66.24% ABV	18~
<b>Rare Character "Sunset"</b>   Broken Barrel Club, 54.51% ABV	18~
<b>Rare Character "Wave"</b>   Broken Barrel Club, 54.50 % ABV	18~
<b>Rare Character "Brothers"</b>   Aoki Collection, 56.92 % ABV	22~
<b>Russell's Reserve 10yr</b>   Aoki Collection, 55% ABV	18~
<b>Woodinville Bourbon</b>   Aoki Collection, 57.9% ABV	16~
<b>Woodinville Rye</b>   Aoki Collection, 59% ABV	16~
<b>Wilderness Trail</b>   Aoki Collection, 56.1% ABV	16~

## SCOTCH

<b>Balmenach 21yr</b>   Borken Barrel Club, 56.3% ABV	28~
<b>Glen Grant 28yr</b>   Broken Barrel Club, 51.28% ABV	46~
<b>Glenallachie 12yr</b>   Aoki Collection, 57% ABV	22~
<b>Glenlivet 19yr</b>   Gordon Macphail Broken Barrel Club, 50% ABV	28~
<b>Kavalan Vinho Barrigue</b>   Cask Strength Broken Barrel Club, 56.3% ABV	30~
<b>Ledaig 18yr</b>   Gordon Macphail Borken Barrel Club, 54.5% ABV	27~
<b>Speyburn 11yr</b>   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
<b>Cabernet Sauvignon</b>		
Charles Krug, Napa Valley, California	17~	64~
Quilt, Napa Valley	18~	72~
<b>Pinot Noir</b>		
Primarius Vineyards, Oregon 2020	16~	62~
Bravium, Anderson Valley	17~	64~
<b>Merlot</b>		
Matanzas Creek, Sonoma, California 2018	17~	64~
<b>Zinfandel</b>		
Edmeades, Mendocino County, 2019	12~	48~
<b>Blend</b>		
Garnacha, Vina Borgia, 2020	12~	48~

## WHITE

	6oz	Bottle
<b>Chardonnay</b>		
Cave De Lugny Les Charmes, France 2018	16~	62~
Daou, California	16~	62~
Trefethen, Napa Valley	17~	64~
<b>Sauvignon Blanc</b>		
Whitehaven, Marlborough, NZ 2021	15~	60~
<b>Pinot Grigio</b>		
Terlato Vineyard, Italy 2019	14~	56~
<b>Riesling</b>		
Dr. Loosen, Germany	14~	56~
<b>Unique Veritas</b>		
Picpoul de Pinet, Les Costières de Pomerols, France 2020	14~	55~
Vermentino, Banfi 'La Pettegola', Tuscany, Italy 2021	12~	48~
<b>Moscato</b>		
D'Asti, Tintero, Italy 2021	12~	50~
<b>Rose</b>		
Mont Gravet Rose, Languedoc, France 2020	14~	56~

## SPARKLING & CHAMPAGNE

	6oz	Bottle
<b>Sparkling Wine</b>		
Jean Louis Brut Cuvee, France	11~	44~
DeChanceney Brut Rose, Loire, France	12~	46~
Cuvee 20, Sonoma, California NV	21~	86~
<b>Champagne</b>		
Taittinger Brut La Francaise NV Reims, France NV	33~	135~

## BEER

<b>Draft Beer on Tap 16oz</b>	
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~
<b>Canned Beer 12oz</b>	
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~