

craft COCKTAILS

Lychee Martini 18~

Pau vodka, lychee, orange bitters

Liliko'i Mojito 18~

Koloa rum, liliko'i, mint

Rosemary Grapefruit Margarita 18~

Aoki Dobel Tequila, lime, rosemary, grapefruit, agave

Blood Orange Sour 18~

Aoki Knob Creek Bourbon, blood orange, lemon sour



Aoki Manhattan 20~

Aoki Knob Creek Rye, averna, Benedictine, aromatic bitters

Capricious Collins 18~

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

Prairie Dreams 18~

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

Guava Paloma 18~

Aoki Dobel Maestro, guava, fresh lime, grapefruit soda



Yuzu Sangria 18~ NEW !

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

Better Mules & Gardens 18~

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

Pineapple Coconut Mai Tai 18~

plantation pineapple, Zaya rum, coconut

Berry Good Time 18~

Wheatley Vodka, raspberry liqueur, lemon, cane sugar

brunch EXCLUSIVE

Coffee Colada 16~ NEW !

Koloa Coffee Rum, Kasama Rum, Coconut, Coffee Bitters

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 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~

by glass RED WINE

Cabernet Sauvignon	Robert Mondavi, California	14~
Cabernet Sauvignon	Quilt, Napa Valley	17~
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~

by glass WHITE WINE

Chardonnay	Cave De Lugny Les Charmes, France 2018	16~
Chardonnay	Daou, California	16~
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~

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

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* 23~ | 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 28~

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

Burger & Fries 28~

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* 39~

New England style, lemon mayo, creamy slaw, fries

the GARDEN

Kiawe Smoked Salmon Caesar 23~

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

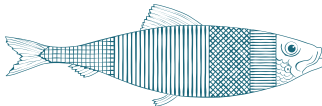
Island Chopped Salad 23~

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
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