

AOKI REWARD MEMBERS

- EARN STATUS & RECEIVE FREE PRIZES!
- SEASONAL DISCOUNTS & BIRTHDAY SPECIALS
- 5% CASH BACK, REDEEMABLE ON YOUR NEXT VISIT

START EARNING POINTS & PAY WITH OUR REWARDS APP!



BLUETREE



Herringbone



CHECK US OUT ON INSTAGRAM !

DOWNLOAD THE AOKI GROUP REWARDS APP
& RECEIVE YOUR WELCOME GIFT TODAY!



craft COCKTAILS

LYCHEE MARTINI	18~
Pau Vodka, lychee, orange bitters	
AOKI MANHATTAN	20~
Aoki Knob Woodinville Rye, averta, Benedictine, aromatic bitters	
LILIKO'I MOJITO	18~
Koloa Rum, liliko'i, mint	
ROSEMARY PASSION MARGARITA	18~
Aoki Dobel Tequila, lime, rosemary, liliko'i, agave	

CAPRICIOUS COLLINS	18~
Hendrick's Gin, Watermelon, Basil, fresh lime, tonic	
GUAVA PALOMA	18~
Aoki Dobel Tequila, guava, fresh lime, grapefruit soda	
PRAIRIE DREAMS	18~
400 Conjeos Mezcal, Botanica Angelica Elderflower, blueberry, pomegranate, fresh lemon	
BLOOD ORANGE SOUR	18~
Buffalo Trace Bourbon, blood orange, lemon sour	

YUZU SANGRIA	18~
Sparkling Wine, Giffard peach liqueur, yuzu, lime, orgeat	
BETTER MULES & GARDENS	18~
Tito's Vodka, rhubarb, strawberry, ginger beer, cucumber, bitters	
PINEAPPLE COCONUT MAI TAI	18~
Plantation pineapple Rum, Zaya Rum, coconut, orgeat	
BERRY GOOD TIME	18~
Wheatley Vodka, raspberry liqueur, lemon, cane sugar	

red WINE

	6oz	BOTTLE
CABERNET SAUVIGNON		
Robert Mondavi Private Select, California	14~	56~
Quilt, Napa Valley	17~	64~
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~

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~
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 12oz	
Ola Brew Co. Kiawe Vanilla Porter 12oz	10~

white WINE

	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~
ROSÉ		
Mont Gravet Rose, Languedoc, France 2020	14~	56~

SPARKLING & BUBBLY

SPARKLING WINE		
Jean Louis Brut Cuvee, France	11~	44~
Cuvee 20, Sonoma, California NV	21~	86~
CHAMPAGNE		
Taittinger Brut La Francaise NV Reims, France NV	33~	135~

18% GRATUITY WILL BE ADDED FOR PARTIES OF SIX OR MORE ~ THREE CHECK LIMIT PER TABLE

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* 23~
ahi, edamame hummus, soy-ginger vinaigrette, crispy garlic

SNOW CRAB CLAW COCKTAIL* 38~
devil dip, wasabi cocktail sauce, lemon

HALF LOBSTER COCKTAIL* 38~
devil dip, wasabi cocktail sauce, lemon

SKIFF* 80~
6 oysters, 1/2 lobster, 6 shrimp

SAILBOAT* 130~
8 oysters, 1/4lb snow crab claws, 1 lobster, 8 shrimp

YACHT* 180~
dozen oysters, 1/2lb snow crab claws, 1.5 lobster, 12 shrimp

hot FARE

MUSSELS TIKKA MASALA 23~
green lip mussels, cilantro, garlic herb bread

KOREAN FRIED CHICKEN WINGS 19~
gochujang fries, ranch dressing

BAKED CRAB CAKE 19~
Japanese tartar sauce, baby arugula, truffle/yuzu vinaigrette

GRILLED GOCHUCHANG OCTOPUS 28~
slaw, black-eyed peas, anchovy aioli, scallion oil

MIYAZAKI A5 WAGYU (JAPAN) **HOT STONE** 28~
black garlic ponzu sauce, white truffle oil, scallion

the GARDEN

KIAWE SMOKED SALMON CAESAR 23~
house smoked Big Glory Bay King Salmon, baby gem lettuce,
Waialua cage free soft poached egg, garlic herbed croutons,
parmesan cheese

ISLAND CHOPPED SALAD 23~
pipikaula, romaine hearts, Castelvetro olives, cherry tomato,
cucumber, mozzarella cheese, lilikoi vinaigrette

GREEN PAPAYA SALAD 23~
green papaya, cucumber, blue cheese, avocado, Fresno chile, Thai
chile vinaigrette, lime, baby arugula

ADD +10~ chicken breast / +7~ shrimp

*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

main DISHES

ROASTED KABOCHA SQUASH RISOTTO (VEGAN) 31~
roasted pepitas, pumpkin seed oil, cashew cream, plant-based butter

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

MISOYAKI BUTTERFISH (BLACK COD) 38~
aka miso bonito consommé, shrimp wonton, baby bok choy, sweet soy glazed shiitake mushrooms

LOBSTER ROLL 39~
New England style, lemon mayo, creamy slaw, fries

ISLAND BURGER & FRIES 28~
dry-aged beef patty, pipikaula, Swiss cheese, secret sauce, brioche bun, grilled pineapple, coleslaw
ADD +3~ over easy egg

the GRILL

6oz **JAPAN A5 MIYAZAKI WAGYU BEEF TENDERLOIN** 95~
with grilled shishito peppers

16oz **KUROBUTA PORK CHOP** 52~
honey/mustard glaze, coconut, kukui nut, crispy brussel sprouts

10oz **WASHUGYU** (AMERICAN WAGYU) **COULOTTE STEAK** 58~
truffle sea salt, yuzu kosho, pickled sweet onion

32oz **COFFEE RUBBED TOMAHAWK BEEF RIBEYE STEAK** 180~
(for two)

accompaniments

BLACK GARLIC CHIMICHURRI 8~

PAN SEARED FOIE GRAS 18~

WASHUGYU BONE MARROW & GRILLED HERB BREAD 15~

SHRIMP 7~

MAPLE LEAF FARMS DUCK BREAST 39~
foie gras, blood orange five-spice gastrique, orzo, choy sum

BIG GLORY BAY KING SALMON (HEALTHY CHOICE) 36~
a la Nage, Butterfly Pea Flower Jasmine Rice, spicy Thai green curry, coconut milk, eggplant, cucumber, fried onion, basil oil

WHOLE FISH MP~
daily preparation

POTATO CRUSTED TUNA 36~
local ahi belly, whipped potato, yuzu buerre noisette, capers, spinach

PULEHU CHICKEN (HALF) 36~
guava marinated chicken, truffled sweet corn pudding, Mom's cornbread w/ whipped honey butter, Sumida Farms watercress, popped sorghum

SURF N TURF 58~
red wine braised Washugyu (American Wagyu) Beef Cheek, local Ama Ebi, truffle polenta, broccolini

side DISHES

SAUTÉED MUSHROOMS 15~

TRUFFLE/PARMESAN FRIES 15~

LOBSTER STUFFED TWICE BAKED POTATO 21~

TRUFFLE CREAMED SPINACH BRULEE 16~
truffle creamed spinach Au Gratin

WHIPPED POTATO 21~
white truffle oil, mascarpone and parmesan cheese, pancetta lardons, chives

FURIKAKE FRIES 15~
scallions, tobiko, yuzu aioli, togarashi

BRUSSELS 16~
crispy, chile lime vinaigrette

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