



AOKI GROUP REWARDS

Eat, Drink, & Earn

- * 5% cash back, redeemable on your next visit
- * Earn Status (Bronze, Silver, Gold, Emerald)
- * Exclusive members only privileges
- * Easy takeout orders from app.

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Today!**



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AOKI

I Z A K A Y A

FROM THE KITCHEN

SHRIMP TEMPURA	13	SPARE RIBS	12
JUMPIN’ TEMPURA SHRIMP	12	KUROBUTA SAUSAGES	7
GRILLED SALMON BELLY	10	KUROBUTA KIMCHI PORK	9
PAN-FRIED CHICKEN LIVER	9	KUROBUTA BBQ PORK BUNS	10
TERIYAKI STEAK	17		
WAGYU & BEEF TONGUE kushiyaki (skewers)	12	INAKA JIDORI CHICKEN	17
CRISPY PIG EARS	6	<i>Hinai Jidori is a Japanese Chicken breed, raised locally, organic, free range and naturally fed. The outcome is lean, juicy texture and full of taste. Itadakimasu!!!</i>	

VEGETABLES & SALADS

EDAMAME w/ JAPANESE SEA SALT	5	ASPARAGUS TEMPURA	9
EDAMAME w/ SWEET & SPICY MISO	7	FIRECRACKER CAULIFLOWER	10
INAKA SWEET POTATO FRIES	6	INAKA SWEET CORN	8
ROASTED FOREST MUSHROOMS	9	GRILLED CHICKEN SALAD	16
GRILLED BRUSSEL SPROUTS	9	TUNA TATAKI SALAD	15
VEGETABLE TEMPURA	8	MIXED GREEN SALAD w/ ginger dressing	6

DONBURI (CHOICE OF MISO OR GINGER SALAD)

CHIRASHI DONBURI <i>Chef’s selected mix of seafood and vegetables over sushi rice</i>	18	KATSU KUROBUTA DONBURI <i>breaded pork with a tangy Japanese worcester-shire sauce, and a sunny side up egg served over rice</i>	13
SALMON + IKURA DONBURI <i>salmon and roe sashimi, topped with avocado and nori</i>	16	MAGURO DONBURI <i>tuna and shiso tossed with soy sauce on sushi rice</i>	17
STEAK DONBURI <i>thinly sliced steak, onions, garlic, and shiitake mushrooms finished with a demi-glace sauce</i>	14	YASAI VEGETABLE DONBURI <i>assortment of raw, cooked, and pickled local and Japanese vegetables</i>	21

SOUPS & RICE

TEMPURA UDON NOODLE SOUP	10	INAKA FRIED RICE	14
MISO SOUP	6	<i>choice of: chicken, steak, or shrimp</i>	

DESSERTS

WALNUT BROWNIE TEMPURA	9	MONAKA WAFFLE ICE CREAM	9
CHEESECAKE TEMPURA	8	MOCHI ICE CREAM	9
ICE CREAM TEMPURA	9	ICE CREAM	6

CRAFT COCKTAILS

PASSION MANGO JALAPEÑO infused tequila, triple sec, homemade sour, double jalapeño, passion/mango purée	13	GINGER OLD FASHIONED ginger infused whisky, chocolate bitters, orange peel, crown sugar, black cherry	15
AOKI MOJITO Bacardi Rum, homemade sour, mint, lime, blue agave, coconut purée, yuzu, strawberry, blueberry, ginger, passion fruit	13	THE EMPRESS St-Germain Elderflower, butterfly pea infused aviation gin, orgeat, lime juice	14
AOKI MULE Tito’s Vodka, St-Germain, passion fruit, ginger beer, <i>homemade sour</i> ,	13	TOKYO SOUR Aoki Barrel Select Buffalo Trace, freshly muddled pineapples, yuzu juice	14
BERRY NICE LEMONADE Tito’s Vodka, strawberry purée, lemon, strawberry, topped with soda	13	AOKI TAI Zacapa Rum, Whaler’s Rum, orange curacao, lime juice	14
SMOKY NEGRONI El Silencio Mezcal, Campari, sweet vermouth	15	AOKI MANHATTAN Aoki Barrel Select Knob Creek Rye, sweet vermouth, chocolate bitters	14
LYCHEE MARTINI Tito’s Vodka and housemade lychee Purée	12	YAMAHA SIDECAR Courvoisier, housemade yuzu juice, demerara	14
MATCHA CHA CHACHA long Island ice tea done with vodka, rum, tequila, triple sec, sour and housemade fresh green matcha tea leaves blend	12	ROYAL MARGARITA Aoki Broken Barrel El Tesoro, Grand Marnier, triple sec, lime juice, simple syrup	15

SUSHI + SASHIMI

SUSHI PLATTER <i>chef’s selection, 8 pieces</i>	25
SASHIMI PLATTER <i>chef’s selection, 8 pieces</i>	23
SUSHI + SASHIMI PLATTER <i>chef’s selection, 8 pieces nigiri + 8 pieces sashimi</i>	45

SUSHI MAKI

DELUXE SPICY TUNA <i>shrimp, spicy tuna, cucumber topped with tuna, spicy aioli, masago and eel sauce</i>	15
TOKYO RAINBOW <i>with asparagus, avocado and tomato; topped with tuna, salmon, yellowtail, shrimp and micro greens</i>	16
COCONUT SHRIMP <i>crab mix, shrimp, cream cheese, spicy mayo, garlic aioli, eel sauce, fried wonton</i>	15
GOD OF FIRE <i>spicy tuna, cucumber topped with tuna, jalape-no, masago, and spicy habanero aioli</i>	15
LAUGHING BUDDHA <i>mesclun greens, tomato, avocado, asparagus, bell pepper, and cucumber wrapped rice-less in daikon radish and served with sweet onion soy dressing</i>	14
YAKINIKU <i>shrimp tempura, asparagus, and cream cheese topped with seared steak, spicy aioli, eel sauce</i>	15
HEARTY WARRIOR <i>salmon, crab, cream cheese, and avocado; tempura fried and topped with garlic aioli, spicy aioli, eel sauce, garlic chips, jalapeno</i>	14
HEALTHY GEISHA <i>salmon, tuna, yellowtail, crab stick, masago, and avocado wrapped rice-less in daikon radish and served with ponzu sauce</i>	15
HAMACHI GARLIC <i>shrimp tempura and avocado inside, topped with hamachi, garlic aioli, eel sauce, garlic chips,</i>	16

CLASSIC MAKI

YELLOWTAIL SCALLION	8
PHILADELPHIA	13
SALMON	7
EEL AVOCADO	10
TUNA	8
SPICY TUNA	10
CALIFORNIA	7
SHRIMP TEMPURA	11
DELUXE VEGI	16

NIGIRI & SASHIMI

<i>(2 pc per order)</i>	
MAGURO, tuna	8
SAKE, salmon	7
HAMACHI, yellowtail	7
SABA, mackerel	6
ONO, wahoo	7
UNAGI, eel	11
IKA, squid	6
HOTATE, scallop	8
TAKO, octopus	8
EBI, shrimp	6
AMAEBI, sweet shrimp	12
IKURA, salmon roe	10
MASAGO, smelt roe	7
TAMAGO, sweet egg	5
KANI, imitation crab	6
UNI, sea urchin	22

*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 fish and consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*

AOKI

IZAKAYA LUNCH SPECIAL

Monday - Friday, 11:30 am - 3:00 pm
ONLY SERVED AT IZAKAYA TABLE AND BAR

AOKI BENTO BOX 17

includes sashimi*, california roll (4 pcs), edamame, miso soup, steamed rice and peeled orange

choice of:
chicken | beef | salmon

AOKI DONBURI 11
sliced steak, onions, garlic, shiitake mushrooms, steamed rice, demi-glaze sauce, miso soup or salad

KOREAN LUNCH 10
Korean bbq beef, pear sesame soy sauce, steamed rice, salad, homemade kimchee, miso soup or salad

JAPANESE YAKISOBA 11
*chicken +\$2
pan fried noodles, yakisoba sauce, aioli, bonito flakes, miso soup or salad*

PORK KATSU DONBURI 11
breaded pork with a tangy Japanese Worcestershire sauce and a sunny side up egg served over rice

SASHIMI LUNCH* 18
2pc tuna, salmon, yellowtail, wahoo. 1pc tamago, imitation crab, steamed rice, miso soup

AOKI MAKI TRIO 15
tuna roll, philly roll, california roll, miso soup or salad

SUSHI LUNCH 16
1pc tuna, salmon, yellowtail, wahoo, tuna tataki, shrimp, tuna roll, miso soup or salad

TUNA TATAKI SALAD 13
grilled rare tuna, mesclum greens, avocado, daikon radish, sweet onion dressing, miso soup

CHICKEN WINGS 11
6pc spicy soy garlic sauce wings. served with spicy cole slaw

COCONUT SHRIMP ROLL 14
crab mix, coconut shrimp, avocado, cream cheese, spicy mayo, garlic aioli, eel sauce, fried wonton

GRILLED CHICKEN SALAD 15

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NO MODIFICATIONS OR SUBSTITUTIONS ALLOWED

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