



# 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.

## Become a Member

**Download the Aoki Group Rewards  
App to Recieve Your Welcome Gift  
Today!**



Apple Store



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# AOKI

## INAKA TEPPANYAKI

### COMBINATION ENTRÉES

All entrees include our signature House Salad, Vegetable Fried Rice, local vegetables, and dipping sauces.

A5 JAPANESE WAGYU	AMERICAN WAGYU BEEF	JIDORI CHICKEN
Indulge in one of the most exquisite meats with a cut of premium Wagyu from Japan. World renowned for perfect marbling and tenderness that will melt in your mouth.	a healthier and nutritionally rich than other beefs from Snake River Farms, Gold Series, that is crossbred with a full blood Wagyu and Angus cattle	all natural and free range chicken which are fed natural grains. A hybrid breed from a Rhode Island and Japanese chicken that is tender and juicy.

STRIPLOIN + CHICKEN	37	CHICKEN + SHRIMP	32
STRIPLOIN + SHRIMP	36	SHRIMP + SCALLOP + LOBSTER	51
RIBEYE + LOBSTER	49	TWIN LOBSTER TAIL	48
AMERICAN WAGYU BEEF (7OZ) + TWO LOBSTER TAILS		89	
+14 Hibiki Harmony whisky pairing, served neat			
AMERICAN WAGYU BEEF (7OZ) + JIDORI CHICKEN		72	
+14 Hakushu 12 whisky pairing, served neat			

### CLASSIC

AMERICAN WAGYU BEEF	55	SHRIMP	29
RIBEYE	34	SALMON	29
STRIPLOIN	32	TOFU TERIYAKI	26
FILET MIGNON	38	INAKA FARMER'S SELECTION	26
CENTER CUT FILET MIGNON	45	TUNA STEAK	28
JIDORI CHICKEN	28	OCEAN SCALLOPS	35
A5 WAGYU (5OZ)	86		

### FROM THE IZAKAYA KITCHEN

EDAMAME w/ JAPANESE SEA SALT	5	KUROBUTA SAUSAGES	7
CRISPY PIG EARS	6	JUMPIN' TEMPURA SHRIMP	12
FIRECRACKER CAULIFLOWER	10	BRUSSEL SPROUTS	9

### CRAFT COCKTAILS

PASSION MANGO JALAPEÑO	13	GINGER OLD FASHIONED	15
infused tequila, triple sec, homemade sour, double jalapeño, passion/mango purée		ginger infused whisky, chocolate bitters, orange peel, crown sugar, black cherry	
AOKI MOJITO	13	THE EMPRESS	14
Bacardi Rum, homemade sour, mint, lime, passion fruit		St-Germain Elderflower, butterfly pea infused aviation gin, orgeat, lime juice	
AOKI MULE	13	TOKYO SOUR	14
Tito's Vodka, St-Germain, passion fruit, ginger beer, homemade sour		Aoki Barrel Select Buffalo Trace, freshly muddled pineapples, yuzu juice	
BERRY NICE LEMONADE	13	AOKI TAI	14
Tito's Vodka, strawberry purée, lemon, strawberry, topped with soda		Zacapa Rum, Whaler's Rum, orange curacao, lime juice	
SMOKY NEGRONI	15	AOKI MANHATTAN	14
El Silencio Mezcal, Campari, sweet vermouth		Aoki Barrel Select Knob Creek Rye, sweet vermouth, chocolate bitters	
LYCHEE MARTINI	12	JAPANESE GINGER SOUR	SHOT 11 14
Tito's Vodka and housemade lychee Purée		Suntory Toki whisky, peach scnapps, sour mix, ginger syrup, topped with Sprite	
MATCHA CHA CHACHA	12	ROYAL MARGARITA	15
long Island ice tea done with vodka, rum, tequila, triple sec, sour and housemade fresh green matcha tea leaves blend		Aoki Broken Barrel El Tesoro, Grand Marnier, triple sec, lime juice, simple syrup	

### AOKI BROTHERS SPECIAL

#### A5 WAGYU + LOBSTER TAIL + OCEAN SCALLOPS 140

top quality steak, A5 wagyu from Japan, paired with deep cold water Maine lobster tail and wild caught Ocean Scallops

### TEPPAN MUST TRY ADD-ONS

Chef's Recommendation. Exclusive to Aoki Teppanyaki.

CHICKEN LIVER	8
BEEF TONGUE	10
JIDORI CHICKEN	12
BABY BOK CHOY	8

#### ADDITIONAL ADD-ONS

CALAMARI	8
OCEAN SCALLOPS	13
SHRIMP	10
ASPARAGUS	8
MUSHROOM MIX	8
YAKISOBA	8
UDON NOODLES	8
TOFU	8

### JUNIOR KODOMO

Served with noodles, Vegetables rice and mixed vegetables. Kids 10 and under.

CHICKEN	13
STRIPLOIN	15
SHRIMP	14
JUNIOR DELUXE	19

TWO CHOICES:  
CHICKEN | STEAK | SHRIMP

### DESSERTS

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



### AOKI GROUP REWARDS

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\*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

## TEPPANYAKI LUNCH SPECIAL

Monday - Friday, 11:30 am - 3:00 pm  
ONLY SERVED AT TEPPANYAKI TABLE

*includes ginger salad, mixed vegetables & fried rice*

JIDORI CHICKEN	17	SALMON	16
SIRLOIN	18	TOFU TERIYAKI	13
FILET MIGNON	26	PORK TENDERLOIN	14
SHRIMP	16		
LUNCH DUO	19	YAKISOBA NOODLES	15
(choice of two, no double portions)		(choice of one)	
chicken   beef   pork   shrimp		chicken   beef   shrimp	
calamari   salmon			

## FROM THE IZAKAYA KITCHEN

EDAMAME w/ JAPANESE SEA SALT	6	KUROBUTA SAUSAGES	7
CRISPY PIG EARS	7	JUMPIN' SHRIMP	12
FIRECRACKER CAULIFLOWER	10	BRUSSEL SPROUTS	9

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NO MODIFICATIONS OR SUBSTITUTIONS ALLOWED

\* CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE  
YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE A MEDICAL CONDITION.

# AOKI

## SUSHI + SASHIMI

### NIGIRI & SASHIMI

(2 pc per order)

MAGURO, tuna	9
SAKE, salmon	8
HAMACHI, yellowtail	8
SABA, mackerel	7
ONO, wahoo	8
UNAGI, eel	12
IKA, squid	7
HOTATE, scallop	9
TAKO, octopus	9
EBI, shrimp	7
AMAEBI, sweet shrimp	13
IKURA, salmon roe	11
MASAGO, smelt roe	8
TAMAGO, sweet egg	6
KANI, imitation crab	7
UNI, sea urchin	23

### SUSHI MAKI

DELUXE SPICY TUNA	15
shrimp, spicy tuna, cucumber topped with tuna, spicy aioli, masago and eel sauce	
TOKYO RAINBOW	16
with avocado and crab mix; topped with tuna, salmon, yellowtail, shrimp and micro greens	
COCONUT SHRIMP	15
crab mix, shrimp, spicy mayo, garlic aioli, eel sauce, fried wonton	
GOD OF FIRE	15
spicy tuna, cucumber topped with tuna, jalapeno, masago, and spicy habanero aioli	
LAUGHING BUDDHA	14
mesclun greens, tomato, avocado, asparagus, bell pepper, and cucumber wrapped rice-less in daikon radish and served with sweet onion soy dressing	
YAKINIKU	13
shrimp tempura, asparagus, and cream cheese topped with seared steak, spicy aioli, eel sauce	
HEARTY WARRIOR	14
salmon, crab, and avocado; tempura fried and topped with garlic aioli, spicy aioli, eel sauce, garlic chips, jalapeno	
HEALTHY GEISHA	15
salmon, tuna, yellowtail, crab stick, masago, and avocado wrapped rice-less in daikon radish and served with ponzu sauce	
HAMACHI GARLIC	16
shrimp tempura and avocado inside, topped with hamachi, garlic aioli, eel sauce, garlic chips	

### PLATTERS

SUSHI PLATTER	25
chef's selection, 8 pieces	
SASHIMI PLATTER	23
chef's selection, 8 pieces	
SUSHI + SASHIMI PLATTER	45
chef's selection, 8 pieces nigiri + 8 pieces sashimi	

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