

AOKI GROUP REWARDS

- 5% cash back, redeemable on your next visit
- Earn Status (Bronze, Silver, Gold, Emerald)
- Exclusive members only privileges

Download the AOKI Group Rewards App to receive
your welcome gift today!



BLUETREE



Herringbone



INDO THURSDAYS

@1938 INDOCHINE | 4PM - 11PM

- Half off all wines by the gls (member exclusive)
- Industry night, highball special & live music

HAPPY HOUR

@DORAKU WAIKIKI | (MON - FRI) 4PM - 5PM

OYSTERS & BUBBLES

@HERRINGBONE | 4PM - 6PM

WHISKY WEDNESDAYS

@DORAKU KAKA'AKO

DOUBLE POINT WEDNESDAYS

@1938 INDOCHINE

WARD FARMERS MARKET

@BLUETREE | SATURDAY 8AM - 12PM

LATE NIGHT HAPPY HOUR

@DORAKU KAKA'AKO | (MON - FRI) 9PM - CL

NEW WEEKLY SPECIALS

AOKI

SPECIALTY ENTREES

All entrees served with a premium salad, shrimp appetizer, grilled vegetables, steamed rice, hot green tea, and your choice of ice cream or sherbet.

Steve Aoki's Remix 250.
5oz Grade A5 Wagyu, 7.5oz Tristan lobster tail,
3.5oz Merus-cut Alaskan king crab.

Emperor A5 118.
Grade A5 Wagyu striploin, lobster tail.

Wagyu A5 + Foie Gras 105.
Grade A5 Wagyu striploin, goose liver with garlic.

Aoki's Special* 71.
Filet mignon, lobster tail.

Seafood Deluxe 68.
Lobster tail, ocean scallops,
jumbo prawn.

TRADITIONAL

Wagyu A5 90.
Grade A5 striploin.

Jidori Chicken 38.
Free range chicken thigh with garlic butter.

New York Cut Steak* 40.
Juicy New York cut Angus beef.

Filet Mignon* 43.
Tender aged tenderloin steak.

Chateaubriand* 60.
Tender center-cut loin.

Beef Teriyaki* 40.
Angus beef thinly sliced and cooked with
Rocky's teriyaki sauce.

Hawaiian Tuna Steak* 48.
Hawaiian tuna seared on both sides and
served with yuzu sauce.

Atlantic Salmon Steak* 42.
Seared salmon seasoned with sea salt and
pepper or with teriyaki sauce.

Jumbo Prawn 40.
Jumbo size shrimp cooked with butter
and lemon.

JUNIOR ENTREES

Just for children 12 and younger, entrees served with a premium salad, grilled corn nibble, garlic fried rice, and ice cream or sherbet.

Beef Teriyaki* 18.

Filet Mignon* 21

Jidori Chicken 20.

Hibachi Shrimp 18.

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

SPECIALTY COCKTAILS

KOKO HEAD MOJITO 15.
Malibu Coconut rum, Ciroc Coconut vodka,
pina colada, fresh lime, mint

SAND ISLAND ICED TEA 15.
Tito's vodka, Bacardi Silver rum, Patron Silver
tequila, Hendrick's gin, Cointreau, cola splash

GUAVA COLADA 15.
Bacardi Coconut rum, Absolut Mango rum,
Smirnoff vodka, guava puree, pina colada

BLOOD ORANGE SIDECAR 16.
Hennessy V.S, Cointreau, fresh blood orange,
lemon honey syrup

KALIA MULE 15.
Tito's vodka, crushed cucumber, lime juice,
ginger beer

LAVA COLADA 15.
Bacardi Silver rum, Bacardi Coconut rum,
pina colada, strawberry puree, frozen

MANGO MOJITO 15.
Malibu mango rum, fresh mango, pineapple juice,
fresh lime, mint

LILIKOI PASSION PUNCH 15.
Absolut Mango, orgeat syrup, passion fruit puree,
orange juice, pineapple juice, sour

ROCKY'S NEGRONI 16.
El Silencio Mezcal, Antica Sweet Vermouth,
Campari, fresh orange

MAI TAI 15.
Bacardi Silver rum, orgeat syrup, Angostura
bitters, orange juice, pineapple juice, Mahina
Hawaiian dark rum

CADILLAC MARGARITA 16.
El Tesoro Aoki Broken Barrel Select, Cointreau,
agave, Grand Marnier, lime juice

BLUE HAWAIIAN 15.
Blue Curacao, Smirnoff pineapple vodka,
Bacardi coconut rum, pineapple juice

BUTTERFLY SAKETINI 16.
house infused butterfly pea flower gin, Aoki
sake, orgeat*, elderflower liquor, fresh lime,
yukari rim

LYCHEE MARTINI 15.
Tito's Vodka, elderflower liqueur, lychee puree,
pineapple juice

GINGER OLD FASHIONED 16.
Ginger infused Old Overholt Boned Rye,
demerara, Angostura bitters, absinthe rinse

AOKI MANHATTAN 16.
Aoki Single Barrel Knob Creek Rye, Antica
sweet vermouht, chocolate bitters

SMOKING PASSION 16.
El Silencio Mezcal, Yellow Chartreuse, Giffard
Passion, agave, lemon, egg white, Malbec float

CHI CHI 15.
Tito's vodka, pina colada

SPECIAL ADD-ONS

Hibachi Fried Rice 6.
Chicken garlic fried rice.

Kimchi Fried Rice 6.

Wagyu A5 85.

Jidori 33.

Foie Gras 15.

Shrimp 11.

Jumbo Prawn 5 /per piece.

Scallops 12.

Calamari 11.

Shiitake Mushroom 11.

Asparagus 8.

Zucchini 6.

Tristan Lobster Tail 29.

Beef Tongue 18.
Center cut beef tongue served with
sesame oil & salt

SAKE

	Glass	Decanter	Bottle
--	-------	----------	--------

AOKI SAKE Junmai Ginjo Nama Zume		14.	30.
--	--	-----	-----

DASSAI 45 “OTTER FEST” Junmai Daiginjo	12.	19.	61.
--	-----	-----	-----

SHO CHIKU BAI NIGORI	6.		15.
-------------------------	----	--	-----

SHOCHIKU BAI, HOT Junmai Ginjo Draft	10.		
---	-----	--	--

KUBOTA MANJU Junmai Ginjo, 720ml			225.
-------------------------------------	--	--	------

SHOCHU

IICHIKO 9.

WHISKY FLIGHTS

AOKI BOURBON	36
--------------	----

Four Roses | Old Forester | Russels

AOKI SCOTCH	38
-------------	----

Dalmore 14 | Craigellachie 17 | Caol Ila 12

WORLD ANTIQUE FLIGHT	60
----------------------	----

Speyside 23 yr | Yamazaki 12 | San Houston 15yr

JAPANESE CLASSIC	44
------------------	----

Nikka Yoichi | Ichiro | Yamazaki 12

CLASE AZUL	95
------------	----

Plata Blanco | Reposado | Gold Anejo

BEER

BOTTLE Asahi	21oz	10.
Sapporo	22oz	10.
Kirin Ichiban	22oz	10.
Budweiser	16oz	8.
Bud Light	16oz	8.
Heineken	12oz	8.
Kona Longboard	12oz	8.
Kona Big Wave	12oz	8.

DRAFT Kirin Ichiban Draft	16oz	8.
------------------------------	------	----