



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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AOKI

IZAKAYA

FROM THE KITCHEN

SHRIMP TEMPURA	13	KUROBUTA KIMCHI PORK	9
JUMPIN’ TEMPURA SHRIMP	13	KUROBUTA BBQ PORK BUNS	10
GRILLED SALMON BELLY	10	2 pieces	
PAN-FRIED CHICKEN LIVER	10	TERIYAKI SALMON	17
TERIYAKI STEAK	18	with roast vegetables and steamed rice	
WAGYU & BEEF TONGUE	12	RIBEYE STEAK	28
kushiyaki (skewers)		with roast vegetables and steamed rice	
CRISPY PIG EARS	7	A5 WAGYU	69
SPARE RIBS	15	AMERICAN WAGYU BEEF	44
KUROBUTA SAUSAGES	8	from Snake River Farms	
SPICY GARLIC CHICKEN WINGS	13	WAGYU BEEF SLIDERS	18

JIDORI CHICKEN
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!!!

VEGETABLES & SALADS

EDAMAME w/ JAPANESE SEA SALT	6	FIRECRACKER CAULIFLOWER	10
EDAMAME w/ SWEET & SPICY MISO	8	EGGPLANT MISO	8
INAKA SWEET POTATO FRIES	6	INAKA CORN	9
ROASTED FOREST MUSHROOMS	9	HAMACHI KAMA	9
GRILLED BRUSSEL SPROUTS	10	GRILLED CHICKEN SALAD	16
VEGETABLE TEMPURA	9	TUNA TATAKI SALAD	15
ASPARAGUS TEMPURA	9	MIXED GREEN SALAD w/ ginger dressing	6
KING OYSTER MUSHROOMS	11		

DONBURI (CHOICE OF MISO OR GINGER SALAD)

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

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	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	14	TOKYO SOUR	13
Tito’s Vodka, St-Germain, passion fruit, ginger beer, <i>homemade sour</i>		Elijah Craig, freshly muddled pineapples, yuzu juice	
BERRY NICE LEMONADE	13	AOKI TAI	14
Tito’s Vodka, strawberry purée, lemon, blueberry purée, strawberry, topped with soda		Zacapa Rum, Kraken Rum, orange curacao, lime juice, Orgeat	
SMOKY NEGRONI	15	AOKI MANHATTAN	13
El Silencio Mezcal, Campari, sweet vermouth		Elijah Craig, sweet vermouth, chocolate bitters	
LYCHEE MARTINI	12	JAPANESE GINGER SOUR	14
Tito’s Vodka and housemade lychee purée		Suntory Toki whisky, peach schnapps, 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		El Tesoro Reposado, Grand Marnier, triple sec, lime juice, simple syrup, orange juice	

*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.*

SUSHI + SASHIMI

SUSHI PLATTER	30
<i>chef’s selection, 8 pieces</i>	
SASHIMI PLATTER	28
<i>chef’s selection, 8 pieces</i>	
SUSHI + SASHIMI PLATTER	50
<i>chef’s selection, 8 pieces nigiri + 8 pieces sashimi</i>	

SUSHI MAKI

DELUXE SPICY TUNA	16
<i>shrimp, spicy tuna, cucumber topped with tuna, spicy aioli, masago and eel sauce</i>	
TOKYO RAINBOW	17
<i>with avocado and crab mix; topped with tuna, salmon, yellowtail, and shrimp</i>	

COCONUT SHRIMP	16
<i>crab mix, shrimp, spicy mayo, garlic aioli, eel sauce, fried wonton</i>	

GOD OF FIRE	16
<i>spicy tuna, cucumber topped with tuna, jalapeño, masago, and spicy habanero aioli</i>	

LAUGHING BUDDHA	15
<i>mesclun greens, avocado, asparagus, bell pepper, and cucumber wrapped rice-less in daikon radish and served with sweet onion soy dressing</i>	

YAKINIKU	16
<i>shrimp tempura, asparagus, and topped with seared steak, spicy aioli, eel sauce</i>	

HEARTY WARRIOR	16
<i>salmon, crab, and avocado; tempura fried and topped with garlic aioli, spicy aioli, eel sauce, garlic chips, jalapeno</i>	

HEALTHY GEISHA	16
<i>salmon, tuna, yellowtail, crab stick, masago, and avocado wrapped rice-less in daikon radish and served with ponzu sauce</i>	

HAMACHI GARLIC	17
<i>shrimp tempura and avocado inside, topped with hamachi, garlic aioli, eel sauce, garlic chips</i>	

ALA CARTE

<i>2 pc per order for nigiri or sashimi</i>			ROLLS
MAGURO, tuna	9		8
SAKE, salmon	8		7
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		
PHILADELPHIA			13
EEL AVOCADO			10
SPICY TUNA			10
CALIFORNIA			7
SHRIMP TEMPURA			11
DELUXE VEGGIE			16

JUNIOR KODOMO

<i>Served with noodles, Vegetables rice and mixed vegetables. Kids 10 and under.</i>	
CHICKEN	13
STRIPLOIN	15
SHRIMP	14
FILET MIGNON	24
JUNIOR DELUXE	19

TWO CHOICES:
CHICKEN | STEAK | SHRIMP

AOKI

I Z A K A Y A LUNCH SPECIAL

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

AOKI BENTO BOX 18

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

choice of:

chicken | beef | salmon

AOKI DONBURI 13
sliced steak, onions, garlic, shiitake mushrooms, steamed rice, demi-glace sauce, miso soup or salad

KOREAN LUNCH 12
Korean bbq beef, pear sesame soy sauce, steamed rice, salad, homemade kimchee, miso soup or salad

JAPANESE YAKISOBA 12
*chicken / beef / shrimp +\$3
pan fried noodles, yakisoba sauce, mixed vegetables, miso soup or salad*

PORK KATSU DONBURI 12
breaded pork with a tangy Japanese Worcestershire sauce and a sunny side up egg served over rice

SASHIMI LUNCH* 19
2pc tuna, salmon, yellowtail, wahoo. 1pc tamago, imitation crab, steamed rice, miso soup

HAMACHI KAMA 8

WAGYU BEEF SLIDERS 15

AOKI MAKI TRIO 16
tuna roll, philly roll, california roll, miso soup or salad

SUSHI LUNCH 18
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 13
6pc spicy soy garlic sauce wings. served with spicy cole slaw

COCONUT SHRIMP ROLL 15
crab mix, coconut shrimp, avocado, cream cheese, spicy mayo, garlic aioli, eel sauce, fried wonton

GRILLED CHICKEN SALAD 15

INAKA CORN 8

TERIYAKI SALMON 15

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