



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



Google Play



AOKI

INAKA TEPPANYAKI

COMBINATION ENTRÉES

All entrees include our signature House Salad, Vegetable Fried Rice, local vegetables, and dipping sauces. (WAGYU FRIED RICE UPGRADE +\$6)

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.

CENTER CUT FILET MIGNON + LOBSTER	65	CHICKEN + SHRIMP	35
RIBEYE + LOBSTER	49	SHRIMP + SCALLOP + LOBSTER	51
STRIPLOIN + CHICKEN	37	TWIN LOBSTER TAIL	48
STRIPLOIN + SHRIMP	36		
AMERICAN WAGYU BEEF (7OZ) + TWO LOBSTER TAILS		95	
+14 Hibiki Harmony whisky pairing, served neat			
AMERICAN WAGYU BEEF (7OZ) + JIDORI CHICKEN		72	
+14 Hakushu 12 whisky pairing, served neat			

CLASSIC

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

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 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, 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, homemade sour	14	TOKYO SOUR Elijah Craig, freshly muddled pineapples, yuzu juice	13
BERRY NICE LEMONADE Tito's Vodka, strawberry purée, lemon, blueberry purée, strawberry, topped with soda	13	AOKI TAI Zacapa Rum, Kraken Rum, orange curacao, lime juice, Orgeat	14
SMOKY NEGRONI El Silencio Mezcal, Campari, sweet vermouth	15	AOKI MANHATTAN Elijah Craig, sweet vermouth, chocolate bitters	13
LYCHEE MARTINI Tito's Vodka and housemade lychee Purée	12	JAPANESE GINGER SOUR SHOT 11 Suntory Toki whisky, peach scnapps, sour mix, ginger syrup, topped with Sprite	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 El Tesoro Reposado, Grand Marnier, triple sec, lime juice, simple syrup, orange juice	15

AOKI BROTHERS SPECIAL

A5 WAGYU + LOBSTER TAIL + COLOSSAL SHRIMP 120

top quality steak, A5 wagyu from Japan, paired with deep cold water Maine lobster tail and wild Colossal Shrimp

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
WAGYU FRIED RICE 6OZ	10
COLOSSAL SHRIMP 2PCS	12

ADDITIONAL ADD-ONS

CALAMARI	8
OCEAN SCALLOPS	13
SHRIMP	10
ASPARAGUS	8
MUSHROOM MIX	8
YAKISOBA	8
UDON NOODLES	8
TOFU	8
KING OYSTER MUSHROOM	11

JUNIOR KODOMO

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

CHICKEN	13
STRIPLOIN	15
SHRIMP	14
FILET MIGNON	24
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

Eat, Drink, & Earn



*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

SUSHI + SASHIMI

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

SUSHI MAKI

DELUXE SPICY TUNA <i>shrimp, spicy tuna, cucumber topped with tuna, spicy aioli, masago and eel sauce</i>	16
TOKYO RAINBOW <i>with avocado and crab mix; topped with tuna, salmon, yellowtail, and shrimp</i>	17
COCONUT SHRIMP <i>crab mix, shrimp, spicy mayo, garlic aioli, eel sauce, fried wonton</i>	16
GOD OF FIRE <i>spicy tuna, cucumber topped with tuna, jalapeno, masago, and spicy habanero aioli</i>	16
LAUGHING BUDDHA <i>mesclun greens, avocado, asparagus, bell pepper, and cucumber wrapped rice-less in daikon radish and served with sweet onion soy dressing</i>	15
YAKINIKU <i>shrimp tempura, asparagus, and topped with seared steak, spicy aioli, eel sauce</i>	16
HEARTY WARRIOR <i>salmon, crab, and avocado; tempura fried and topped with garlic aioli, spicy aioli, eel sauce, garlic chips, jalapeno</i>	16
HEALTHY GEISHA <i>salmon, tuna, yellowtail, crab stick, masago, and avocado wrapped rice-less in daikon radish and served with ponzu sauce</i>	16
HAMACHI GARLIC <i>shrimp tempura and avocado inside, topped with hamachi, garlic aioli, eel sauce, garlic chips</i>	17

ALA CARTE

2 pc per order for nigiri or sashimi 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

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 (THIGH OR BREAST)	17	OCEAN SCALLOPS	18
SIRLOIN	18	SALMON	16
FILET MIGNON	26	TOFU TERIYAKI	13
SHRIMP	16	INAKA MUSHROOM MIX W/ Udon Noodles	16
LUNCH DUO (choice of two, no double portions) chicken beef shrimp calamari salmon	19	YAKISOBA NOODLES (choice of one) chicken beef shrimp	15

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

*For your convenience, 18% Gratuity are
applied on all checks.

NO MODIFICATIONS OR SUBSTITUTIONS ALLOWED

* CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE
YOUR RISK OR 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

PLATTERS

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>	16
TOKYO RAINBOW <i>with avocado and crab mix; topped with tuna, salmon, yellowtail, shrimp and micro greens</i>	17
COCONUT SHRIMP <i>crab mix, shrimp, spicy mayo, garlic aioli, eel sauce, fried wonton</i>	16
GOD OF FIRE <i>spicy tuna, cucumber topped with tuna, jalapeno, masago, and spicy habanero aioli</i>	16
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>	15
YAKINIKU <i>shrimp tempura, asparagus topped with seared steak, spicy aioli, eel sauce</i>	14
HEARTY WARRIOR <i>salmon, crab, and avocado; tempura fried and topped with garlic aioli, spicy aioli, eel sauce, garlic chips, jalapeno</i>	15
HEALTHY GEISHA <i>salmon, tuna, yellowtail, crab stick, masago, and avocado wrapped rice-less in daikon radish and served with ponzu sauce</i>	16
HAMACHI GARLIC <i>shrimp tempura and avocado inside, topped with hamachi, garlic aioli, eel sauce, garlic chips</i>	17

*For your convenience, 18% Gratuity are
applied on all checks.

NO MODIFICATIONS OR SUBSTITUTIONS ALLOWED

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