



# 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

## I Z A K A Y A

### FROM THE KITCHEN

SEAFOOD TOWER (FOR 2)		89	
2 LOBSTER TAIL   4 COLOSSAL SHRIMP   4 OZ SCALLOP			
served with miso soup or salad and yuzu wasabi sauce			
SHRIMP TEMPURA	13	IKA KARAAGE	12
JUMPIN' TEMPURA SHRIMP	13	KUROBUTA KIMCHI PORK	9
GRILLED SALMON BELLY	10	KUROBUTA BBQ PORK BUNS	10
PAN-FRIED CHICKEN LIVER	10	2 pieces	
TERIYAKI STEAK	18	TERIYAKI SALMON	17
WAGYU & BEEF TONGUE	12	with roast vegetables and steamed rice	
kushiyaki (skewers)		RIBEYE STEAK	28
CRISPY PIG EARS	7	with roast vegetables and steamed rice	
SPARE RIBS	15	A5 WAGYU	69
KUROBUTA SAUSAGES	8	AUSTRALIAN WAGYU BEEF	44
SPICY GARLIC CHICKEN WINGS	13	WAGYU BEEF SLIDERS	18
GYOZA	8	JIDORI CHICKEN	17
edamame, pork, shrimp, or beef		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.	

### VEGETABLES & SALADS

EDAMAME w/ JAPANESE SEA SALT	6	CARPACCIO (HAMACHI, SALMON, OR OCTOPUS)	15
EDAMAME w/ SWEET & SPICY MISO	8	TUNA TATAKI	13
INAKA SWEET POTATO FRIES	6	FIRECRACKER CAULIFLOWER	10
ROASTED FOREST MUSHROOMS	9	EGGPLANT MISO	8
GRILLED BRUSSEL SPROUTS	10	INAKA CORN	9
VEGETABLE TEMPURA	9	HAMACHI KAMA	9
ASPARAGUS TEMPURA	9	GRILLED CHICKEN SALAD	16
KING OYSTER MUSHROOMS	11	TUNA TATAKI SALAD	15
EGGPLANT CHIPS	7	MIXED GREEN SALAD w/ GINGER DRESSING	6

### DONBURI (CHOICE OF MISO OR GINGER SALAD)

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

### SOUPS & RICE

INAKA FRIED RICE	14	TEMPURA UDON NOODLE SOUP	10
Choice of: chicken, steak, or shrimp		MISO SOUP	6

### DESSERTS

WALNUT BROWNIE TEMPURA	9	MATCHA CRÈME BRULÉE	7
CHEESECAKE TEMPURA	8	MONAKA WAFFLE ICE CREAM	9
ICE CREAM TEMPURA	9	MOCHI ICE CREAM	9
		ICE CREAM	6

### CRAFT COCKTAILS

PASSION MANGO JALAPEÑO	14	GINGER OLD FASHIONED	15
infused tequila, triple sec, house crafted sour, double jalapeño, and passion/mango purée		ginger infused whisky, chocolate bitters, orange peel, crown sugar, and black cherry	
KEVIN'S KENTUCKY TRAIL	16	THE EMPRESS	14
Aoki Barrel Select Russell's Reserve 10yr, lime juice, agave, salted zucchini		Elderflower, butterfly pea infused aviation gin, orgeat, and lime juice	
AOKI MOJITO	14	TOKYO SOUR	14
Bacardi Rum, house crafted sour, mint, lime, and passion fruit		Aoki Barrel Select Buffalo Trace, freshly muddled pineapples, yuzu juice	
AOKI MULE	14	AOKI TAI	14
Tito's Vodka, Elderflower, passion fruit, ginger beer, and house crafted sour		Zacapa Rum, Whaler's Rum, orange curacao, and lime juice	
BERRY NICE LEMONADE	14	AOKI MANHATTAN	14
Tito's Vodka, strawberry purée, lemon, strawberry, topped with soda		Aoki Barrel Select Russell's Reserve 10yr, sweet vermouth, and chocolate bitters	
SMOKY NEGRONI	15	JAPANESE GINGER SOUR	SHOT 11 14
El Silencio Mezcal, Campari, and sweet vermouth		Suntory Toki whisky, peach schnapps, sour mix, ginger syrup, topped with Sprite	
LYCHEE MARTINI	14	ROYAL MARGARITA	15
Tito's vodka and house crafted lychee purée		Aoki Broken Barrel El Tesoro, Grand Marnier, triple sec, lime juice, and simple syrup	
MATCHA CHA CHACHA	14		
Bacardi, Tito's, Aviation, tequila, crafted sour, house fresh green tea			

### SUSHI + SASHIMI

SUSHI PLATTER	30
chef's selection, 8 pieces	
SASHIMI PLATTER	28
chef's selection, 8 pieces	
SUSHI + SASHIMI PLATTER	50
chef's selection, 8 pieces nigiri + 8 pieces sashimi	
SUSHI MAKI	
DELUXE SPICY TUNA	16
shrimp, spicy tuna, cucumber topped with tuna, spicy aioli, masago and eel sauce	
TOKYO RAINBOW	17
with avocado and crab mix; topped with tuna, salmon, yellowtail, and shrimp	
COCONUT SHRIMP	16
crab mix, shrimp, spicy mayo, garlic aioli, eel sauce, fried wonton, and coconut flakes	
GOD OF FIRE	16
spicy tuna, cucumber topped with tuna, jalapeno, masago, and spicy habanero aioli	
LAUGHING BUDDHA	15
mesclun greens, avocado, asparagus, bell pepper, cucumber wrapped rice-less in daikon radish served with sweet onion soy dressing	
YAKINIKU	16
shrimp tempura, asparagus, scallions, topped with seared steak, spicy aioli, and eel sauce	
HEARTY WARRIOR	16
salmon, crab, and avocado; tempura fried and topped with garlic aioli, spicy aioli, eel sauce, garlic chips, and jalapeno	
HEALTHY GEISHA	16
salmon, tuna, yellowtail, crab stick, masago, avocado wrapped rice-less in daikon radish served with ponzu sauce	
HAMACHI GARLIC	17
shrimp tempura and avocado, topped with hamachi, garlic aioli, eel sauce, and garlic chips	

### 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
PHILADELPHIA	13
EEL AVOCADO	10
SPICY TUNA	10
CALIFORNIA	9
SHRIMP TEMPURA	14
DELUXE VEGGIE	16

### JUNIOR KODOMO

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

\*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 mayincrease your risk of foodborne illness, especially if you have certain medical conditions.

# 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, shrimp & vegetable tempura, 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, 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**

**GYOZA 7**  
edamame, pork, shrimp, or beef

**IKA KARAAGE 10**

**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, spicy mayo, garlic aioli, eel sauce, fried wonton, and coconut flakes

**GRILLED CHICKEN SALAD 15**

**INAKA CORN 8**

**TERIYAKI SALMON 15**

**TUNA TATAKI APPETIZER 13**

**CARPACCIO 13**  
Hamachi, Salmon, or Octopus

### JUNIOR KODOMO

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

<b>CHICKEN 13</b>	<b>FILET MIGNON 24</b>
<b>STRIPLOIN 15</b>	<b>JUNIOR DELUXE 19</b>
<b>SHRIMP 14</b>	<b>TWO CHOICES:</b>
	CHICKEN   STEAK   SHRIMP

#### NO MODIFICATIONS OR SUBSTITUTIONS ALLOWED

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

\* 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

## 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, shrimp & vegetable tempura, 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, 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**

**GYOZA 7**  
edamame, pork, shrimp, or beef

**IKA KARAAGE 10**

**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, spicy mayo, garlic aioli, eel sauce, fried wonton, and coconut flakes

**GRILLED CHICKEN SALAD 15**

**INAKA CORN 8**

**TERIYAKI SALMON 15**

**TUNA TATAKI APPETIZER 13**

**CARPACCIO 13**  
Hamachi, Salmon, or Octopus

### JUNIOR KODOMO

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

<b>CHICKEN 13</b>	<b>FILET MIGNON 24</b>
<b>STRIPLOIN 15</b>	<b>JUNIOR DELUXE 19</b>
<b>SHRIMP 14</b>	<b>TWO CHOICES:</b>
	CHICKEN   STEAK   SHRIMP

#### NO MODIFICATIONS OR SUBSTITUTIONS ALLOWED

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

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