



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!**



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AOKI

INAKA TEPPANYAKI

COMBINATION ENTRÉES

All entrees include our signature House Salad, Vegetable Fried Rice, local vegetables, and dipping sauces. (FRIED RICE UPGRADE: WAGYU +6 I CHICKEN, SHRIMP, OR BEEF +3.25)

A5 JAPANESE WAGYU	AUSTRALIAN 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, 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	JIDORI CHICKEN + SHRIMP	35
RIBEYE + LOBSTER	49	SHRIMP + SCALLOP + LOBSTER	51
STRIPLOIN + JIDORI CHICKEN	36	TWIN LOBSTER TAIL	50
STRIPLOIN + SHRIMP	38		
AUSTRALIAN WAGYU BEEF (8OZ) + TWO LOBSTER TAILS		95	
+14 Hibiki Harmony whisky pairing, served neat			
AUSTRALIAN WAGYU BEEF (8OZ) + JIDORI CHICKEN		72	
+14 Hakushu 12 whisky pairing, served neat			

CLASSIC

A5 WAGYU (5OZ)	86	SHRIMP	29
AUSTRALIAN WAGYU BEEF (8OZ)	55	SALMON	29
RIBEYE (8OZ)	34	TUNA STEAK	28
STRIPLOIN (8OZ)	32	OCEAN SCALLOPS	35
FILET MIGNON	38	TOFU TERIYAKI	26
CENTER CUT FILET MIGNON	45	INAKA FARMER’S SELECTION	26
JIDORI CHICKEN (DARK OR BREAST)	31		

FROM THE IZAKAYA KITCHEN

EDAMAME w/ JAPANESE SEA SALT	6	KUROBUTA SAUSAGES	8
CRISPY PIG EARS	7	JUMPIN’ TEMPURA SHRIMP	13
FIRECRACKER CAULIFLOWER	10	BRUSSEL SPROUTS	10
IKA KARAAGE	12		

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			

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	8
BABY BOK CHOY	8
WAGYU FRIED RICE 6OZ	10
COLOSSAL SHRIMP (3PCS)	12

ADDITIONAL ADD-ONS	
CALAMARI	8
OCEAN SCALLOPS	13
SHRIMP	10
ASPARAGUS	8
MUSHROOM MIX	8
YAKISOBA	8
UDON NOODLES	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
MATCHA CRÈME BRULÉE	7



AOKI GROUP REWARDS

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*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 (DARK OR BREAST)	17	OCEAN SCALLOPS	18
STRIPLOIN	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	9
CRISPY PIG EARS	7	JUMPIN' SHRIMP	13
FIRECRACKER CAULIFLOWER	10	BRUSSEL SPROUTS	10

JUNIOR KODOMO

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

CHICKEN	13	FILET MIGNON	24
STRIPLOIN	15	JUNIOR DELUXE	19
SHRIMP	14		

TWO CHOICES:
CHICKEN | STEAK | SHRIMP

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

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, and coconut flakes</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, scallions, topped with seared steak, spicy aioli, and eel sauce</i>	14
HEARTY WARRIOR <i>salmon, crab, and avocado; tempura fried and topped with garlic aioli, spicy aioli, eel sauce, garlic chips, and jalapeno</i>	15
HEALTHY GEISHA <i>salmon, tuna, yellowtail, crab stick, masago, and avocado wrapped rice-less in daikon radish served with ponzu sauce</i>	16
HAMACHI GARLIC <i>shrimp tempura and avocado, topped with hamachi, garlic aioli, eel sauce, and garlic chips</i>	17

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AOKI

TEPPANYAKI

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

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