

# IZAKAYA

Tito's vodka and house crafted lychee purée

MATCHA CHA CHACHA
Bacardi, Tito's, Aviation, tequila, crafted sour, house fresh green tea

FROM THE KITCHEN				SUSHI + S
SEAFO	OD TOV	VER (FOR 2) 89		SUSHI PLATTER chef's selection, 8 piece
served with miso s	oup or sa	MP I 4 OZ SCALLOP I IKA KARAAGE alad and yuzu wasabi sauce	= ;	SASHIMI PLATTE chef's selection, 8 piece
SHRIMP TEMPURA	13	IKA KARAAGE	12	SUSHI + SASHIN
JUMPIN' TEMPURA SHRIMP	13	KUROBUTA KIMCHI PORK	9	chef's selection, 8 piece
GRILLED SALMON BELLY	10	KUROBUTA BBQ PORK BUNS	10	, ,
PAN-FRIED CHICKEN LIVER	10	2 pieces	4-	SUSHI MA
TERIYAKI STEAK	18	TERIYAKI SALMON with roast vegetables and steamed rice	17	DELUXE SPICY
WAGYU & BEEF TONGUE	12	RIBEYE STEAK	28	shrimp, spicy tuna, cu
kushiyaki (skewers)		with roast vegetables and steamed rice		tuna, spicy aioli, masa
CRISPY PIG EARS	7	A5 WAGYU	69	TOKYO RAINBO with avocado and crab
SPARE RIBS	15	AUSTRALIAN WAGYU BEEF	44	salmon, yellowtail, and
KUROBUTA SAUSAGES	8	WAGYU BEEF SLIDERS	18	COCONUT SHRI
SPICY GARLIC CHICKEN WINGS	13	INAKA CRAB CAKE	17	crab meat, shrimp, spi sauce, fried wonton, a
HAMACHI KAMA	9	JIDORI CHICKEN Hinai Jidori is a Japanese Chicken breed raise	d 17	GOD OF FIRE
GYOZA edamame, pork, shrimp, or beef	8	Hinai Jidori is a Japanese Chicken breed, raise locally, organic, free range and naturally fed. The outcome is lean, juicy texture and full of taste.	ė	spicy tuna, cucumber jalapeno, masago, an
<b>VEGETABLES &amp; SALA</b>	ADS			LAUGHING BUD mesclun greens, avoca
EDAMAME W/ JAPANESE SEA SALT	6	CARPACCIO (HAMACHI, SALMON, OR OCTOPU	s) <b>15</b>	pepper, cucumber wrap radish served with swee
EDAMAME W/ SWEET & SPICY MISO	8	TUNA TATAKI	13	YAKINIKU
INAKA SWEET POTATO FRIES	6	FIRECRACKER CAULIFLOWER	10	shrimp tempura, aspai
ROASTED FOREST MUSHROOMS	9	EGGPLANT MISO	8	topped with seared ste sauce
GRILLED BRUSSEL SPROUTS	10	INAKA CORN	9	HEARTY WARRI
VEGETABLE TEMPURA	9	GRILLED CHICKEN SALAD	16	salmon, krab mix, and
ASPARAGUS TEMPURA	9	TUNA TATAKI SALAD	15	and topped with garlic sauce, garlic chips, an
KING OYSTER MUSHROOMS	11	MIXED GREEN SALAD W/ GINGER DRESS	ING 6	HEALTHY GEISH
EGGPLANT CHIPS	7			salmon, tuna, yellowta avocado wrapped rice served with ponzu sau
DONBURI (CHOICE OF MISO				HAMACHI GARLIO
CHIRASHI DONBURI Chef's selected mix of seafood and vegetables over sushi rice	18	KATSU KUROBUTA DONBURI breaded pork with a tangy Japanese worcesters sauce, and a sunny side up egg served over rice.	14 shire ce	shrimp tempura and a hamachi, garlic aioli, e
<b>SALMON + IKURA DONBURI</b> salmon and roe sashimi, topped with avocado and nori	17	YASAI VEGETABLE DONBURI assortment of raw, cooked, and pickled local and Japanese vegetables	21	crab meat, cucumber,
MAGURO DONBURI tuna and shiso tossed with soy sauce on sushi	18 i rice	STEAK DONBURI thinly sliced steak, onions, garlic, and shiitake mushrooms finished with a demi-glace sauce	16	ALA CART
SOUPS & RICE		·		MAGURO, tuna SAKE, salmon
INAKA FRIED RICE	14	TEMPURA UDON NOODLE SOUP	10	HAMACHI, yellov
Choice of: chicken, steak, or shrimp		MISO SOUP	6	SABA, mackerel
DESSERTS				ONO, wahoo UNAGI, eel
		MATCHA CRÈME BRULÉE	8	IKA, squid
BROWNIE TEMPURA CHEESECAKE TEMPURA	9 8	MONAKA WAFFLE ICE CREAM	9	HOTATE, scallor
ICE CREAM TEMPURA	9	MOCHI ICE CREAM	9	TAKO, octopus EBI, shrimp
		ICE CREAM	6	AMAEBI, sweet:
CRAFT COCKTAILS				IKURA, salmon r MASAGO, smelt
PASSION MANGO JALAPEÑO infused tequila, triple sec, house crafted sour, d	14 louble	GINGER OLD FASHIONED ginger infused whisky, chocolate bitters, orange	15 peel,	TAMAGO, sweet
jalapeño, and passion/mango purée		crown sugar, and black cherry		EEL AVOCADO
KEVIN'S KENTUCKY TRAIL Aoki Barrel Select Russell's Reserve 10yr, lime agave, salted zucchini	•	THE EMPRESS  Aoki Sake, Elderflower, butterfly pea infused aviation orgeat, and lime juice	14 on gin,	SPICY TUNA SHRIMP TEMPU
AOKI MOJITO Bacardi Rum, house crafted sour, mint, lime, ar passion fruit	14 nd	TOKYO SOUR  Aoki Barrel Select Russell's Reserve 10yr, fresh muddled pineapples, yuzu juice	14 ily	DELUXE VEGGII
AOKI MULE	14	AOKI TAI	14	<b>JUNIOR M</b>
Tito's Vodka, Elderflower, passion fruit, ginger band house crafted sour	oeer, 14	Zacapa Rum, Kraken Dark Rum, orange curacao, juice	and lime	Served with noodles mixed vegetables. K
BERRY NICE LEMONADE Tito's Vodka, strawberry purée, lemon, strawbe topped with soda		AOKI MANHATTAN Aoki Barrel Select Russell's Reserve 10yr, sweet vermouth, and chocolate bitters	14 et	CHICKEN STRIPLOIN
SMOKY NEGRONI El Silencio Mezcal, Campari, and sweet vermo	15 outh	JAPANESE GINGER SOUR SHOT 11		SHRIMP
LYCHEE MARTINI	14	Suntory Toki whisky, peach schnapps, sour mix syrup, topped with Sprite	, ginger	FILET MIGNON JUNIOR DELUX

# SASHIMI

SUSHI PLATTER chef's selection, 8 pieces	30
SASHIMI PLATTER chef's selection, 8 pieces	28
SUSHI + SASHIMI PLATTER chef's selection, 8 pieces nigiri + 8 pieces sashir	50 ni

# AKI

DELUXE SPICY TUNA	16
shrimp, spicy tuna, cucumber topped with tuna, spicy aioli, masago and eel sauce	

# meat; topped with tuna, d shrimp

# icy mayo, garlic aioli, eel and coconut flakes

# 16 topped with tuna, nd spicy habanero aioli

15

#### DHA do, asparagus, bell ped rice-less in daikon et onion soy dressing

# 16 ragus, scallions,

# eak, spicy aioli, and eel

# d avocado; tempura fried aioli, spicy aioli, eel ad jalapeno nd jalapeno

#### 18 ail, crab meat, masago, -less in daikón radish

HAMACHI GARLIC	17
shrimp tempura and avocado, topped wit	
hamachi, garlic aioli, eel sauce, and garli	c chips

#### LI ROLL 12 avocado

# TΕ

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

# **KODOMO**

, Vegetable fried rice and ids 10 and under.

CHICKEN	13
STRIPLOIN	15
SHRIMP	14
FILET MIGNON	24
JUNIOR DELUXE	19
<b>TIME CHICAGO</b>	

TWO CHOICES: CHICKEN | STEAK | SHRIMP

Aoki Broken Barrel El Tesoro, Grand Marnier, triple sec,

15

**ROYAL MARGARITA** 

lime juice, and simple syrup

14



# IZAKAYA LUNCH SPECIAL

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

# **AOKI BENTO BOX** 19

includes sashimi\*, crab meat california roll (4 pcs), edamame, shrimp & vegetable tempura, miso soup, steamed rice and peeled orange. choice of: chicken | beef | salmon

AOKI DONBURI sliced steak, onions, garlic, shiitake mushrooms, steamed rice, demi-glace sauce, miso soup or sa	13 lad	AOKI MAKI TRIO tuna roll, philly roll, crab meat california roll, miso so salad	17 oup or
KOREAN LUNCH Korean bbg beef, pear sesame soy sauce, steam homemade kimchee, miso soup or salad	12 ed rice,	SUSHI LUNCH 1pc tuna, salmon, yellowtail, wahoo, tuna tataki, shrimp, tuna roll, miso soup or salad	18
JAPANESE YAKISOBA chicken I beef I shrimp +\$3 pan fried noodles, yakisoba sauce, mixed vegetab miso soup or salad	12 oles,	TUNA TATAKI SALAD grilled rare tuna, mesclum greens, avocado, daikon radish, sweet onion dressing, miso soup	13
PORK KATSU DONBURI sauce and a sunny side up egg served over rice	12	CHICKEN WINGS 6pc spicy soy garlic sauce wings. served with spicy cole slaw	, 13
SASHIMI LUNCH* 2pc tuna, salmon, yellowtail, wahoo. 1pc tamago, imitation crab, steamed rice, miso soup	19	COCONUT SHRIMP ROLL crab meat, coconut shrimp, avocado, spicy mayo, g aioli, eel sauce, fried wonton, and coconut flakes	16 garlic
HAMACHI KAMA	8	GRILLED CHICKEN SALAD	15
WAGYU BEEF SLIDERS	15	INAKA CORN	8
GYOZA edamame, pork, shrimp, or beef	7	TERIYAKI SALMON	15
IKA KARAAGE	10	TUNA TATAKI APPETIZER	13
INAKA CRAB CAKE	15	CARPACCIO Hamachi, Salmon, or Octopus	13

### **SOUPS & RICE**

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

# **JUNIOR KODOMO**

Served with noodles, Vegetable fried	l rice and	mixed vegetables. Kids 10 and under.	
CHICKEN	13	FILET MIGNON	24
STRIPLOIN	15	JUNIOR DELUXE	19
SHRIMP	14	TWO CHOICES:	
		CHICKEN   STEAK   SHRIME	)

### **DESSERTS**

BROWNIE TEMPURA	9	MOCHI ICE CREAM	ç
CHEESECAKE TEMPURA	8	ICE CREAM	6
ICE CREAM TEMPURA	9		C
MONAKA WAFFLE ICE CREAM	9	MATCHA CRÈME BRULÉE	8

# **CRAFT COCKTAILS**

PASSION MANGO JALAPEÑO	14
infused tequila, triple sec, house crafted sour, double jal	apeño,
and passion/mango purée	

KEVIN'S KENTUCKY TRAIL	16
Aoki Barrel Select Russell's Reserve 10yr, lime juice,	agave,
salted zucchini	

AOKI MOJITO	14
Bacardi Rum, house crafted sour, mint, lime, and passi	on fruit

AOKI MULE	14
Tito's Vodka, Elderflower, passion fruit, ginger beer, and	
house crafted sour	

BERRY NICE LEMONADE	14
Tito's Vodka, strawberry purée, lemon, strawberry,	
topped with soda	

SMOKY NEGRONI	
El Silencio Mezcal, Campari, and sweet vermouth	

LYCHEE MARTINI	14
Tito's vodka and house crafted lychee purée	

MATCHA CHA CHACHA	
Bacardi, Tito's, Aviation, tequila, crafted sour, house fresh	
green tea	

## **SUSHI MAKI**

DELUXE SPICY TUNA shrimp, spicy tuna, cucumber topped with tuna, spicy aioli, masago, and eel sauce	1
TOKYO RAINBOW with avocado and crab meat; topped with tuna, salmon, yellowtail, and shrimp	1
COCONUT SHRIMP  crab meat, shrimp, spicy mayo, garlic aioli, eel sauce, fried wonton, and coconut flakes	1
GOD OF FIRE spicy tuna, cucumber topped with tuna, jalapeno, masago, and spicy habanero aioli	1
LAUGHING BUDDHA mesclun greens, tomato, avocado, asparagus, bell pepper, and cucumber wrapped rice-less in daikon radish and served with sweet onion soy dressing	1
YAKINIKU shrimp tempura, asparagus, scallions, topped with seared steak, spicy aioli, and eel sauce	1
HEARTY WARRIOR salmon, krab mix, and avocado; tempura fried and topped with garlic aioli, spicy aioli, eel sauce, garlic chips, and jalapeno	1
HEALTHY GEISHA salmon, tuna, yellowtail, crab meat, masago, and avocado wrapped rice-less in daikon radish served with ponzu sauce	1
HAMACHI GARLIC shrimp tempura and avocado, topped with hamachi, garlic aioli, eel sauce, and garlic chips	1
CRAB MEAT CALI ROLL crab meat, cucumber, avocado	1

## **NIGIRI & SASHIMI**

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

15

# GINGER OLD FASHIONED ginger infused whisky, chocolate bitters, orange peel, crown

THE	FMPRESS
	and black cherry
ulliuei	illiused willsky, chocolate bitters, orange peer, crown

THE FIME IVEOU			
Aoki Sake, Elderflower,	butterfly pea infused	aviation gin,	orgeat,
and lime juice			

TOKYO SOUR	14
Aoki Barrel Select Russell's Reserve 10yr, freshly muddled	
pineapples, vuzu juice	

AOKI TAI	14
Zacapa Rum, Kraken Dark Rum, orange curacao, and lime juice	

Juice	
AOKI MANHATTAN	14
Aoki Barrel Select Russell's Reserve 10yr, sweet vermouth, chocolate bitters	anu

JAPANESE GINGER SOUR	SHOT 11	14
Suntory Toki whisky, peach schnapps, sour mix,	ginger syru	p,
tonned with Sprite		

topped with ophic	
ROYAL MARGARITA	15
Aoki Broken Barrel El Tesoro, Grand Marnier, triple sec, lime	

juice, and simple syrup

14