

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 IKA KARAAGE				
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	
		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	AUSTRALIAN WAGYU BEEF	44	
KUROBUTA SAUSAGES	8	WAGYU BEEF SLIDERS	18	
SPICY GARLIC CHICKEN WINGS	13	INAKA CRAB CAKE	17	
HAMACHI KAMA	9	JIDORI CHICKEN		
GYOZA	8	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.	17	
edamame, pork, shrimp, or beef				

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	GRILLED CHICKEN SALAD	16
ASPARAGUS TEMPURA	9	TUNA TATAKI SALAD	15
KING OYSTER MUSHROOMS	11	MIXED GREEN SALAD w/ GINGER DRESSING	6
EGGPLANT CHIPS	7		

DONBURI (CHOICE OF MISO OR GINGER SALAD)

CHIRASHI DONBURI	18	KATSU KUROBUTA DONBURI	14
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

BROWNIE TEMPURA	9	MATCHA CRÈME BRULÉE	8
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		Aoki Sake, 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 Russell’s Reserve 10yr, 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, Kraken Dark 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	19
with avocado and crab meat; topped with tuna, salmon, yellowtail, and shrimp	
COCONUT SHRIMP	18
crab meat, 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, krab mix, and avocado; tempura fried and topped with garlic aioli, spicy aioli, eel sauce, garlic chips, and jalapeno	
HEALTHY GEISHA	18
salmon, tuna, yellowtail, crab meat, 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	
CRAB MEAT CALI ROLL	12
crab meat, cucumber, avocado	

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

JUNIOR KODOMO

Served with noodles, Vegetable fried 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	

*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 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 13
sliced steak, onions, garlic, shiitake mushrooms, steamed rice, demi-glaze 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
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

INAKA CRAB CAKE 15

SOUPS & RICE

INAKA FRIED RICE 14
Choice of: chicken, steak, or shrimp

MISO SOUP 6

JUNIOR KODOMO

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

CHICKEN 13

STRIPLOIN 15

SHRIMP 14

DESSERTS

BROWNIE TEMPURA 9

CHEESECAKE TEMPURA 8

ICE CREAM TEMPURA 9

MONAKA WAFFLE ICE CREAM 9

CRAFT COCKTAILS

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

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BERRY NICE LEMONADE 14
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SMOKY NEGRONI 15
El Silencio Mezcal, Campari, and sweet vermouth

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

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

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crab meat, 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, tomato, avocado, asparagus, bell pepper, and cucumber wrapped rice-less in daikon radish and served with sweet onion soy dressing

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shrimp tempura, asparagus, scallions, topped with seared steak, spicy aioli, and eel sauce

HEARTY WARRIOR 16
salmon, krab mix, and avocado; tempura fried and topped with garlic aioli, spicy aioli, eel sauce, garlic chips, and jalapeno

HEALTHY GEISHA 18
salmon, tuna, yellowtail, crab meat, masago, and 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

CRAB MEAT CALI ROLL 12
crab meat, cucumber, avocado

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

GINGER OLD FASHIONED 15
ginger infused whisky, chocolate bitters, orange peel, crown sugar, and black cherry

THE EMPRESS 14
Aoki Sake, Elderflower, butterfly pea infused aviation gin, orgeat, and lime juice

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Suntory Toki whisky, peach schnapps, sour mix, ginger syrup, topped with Sprite

ROYAL MARGARITA 15
Aoki Broken Barrel El Tesoro, Grand Marnier, triple sec, lime juice, and simple syrup