

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
<i>sliced steak, onions, garlic, shiitake mushrooms, steamed rice, demi-glace sauce, miso soup or salad</i>	
KOREAN LUNCH	12
<i>Korean bbq beef, pear sesame soy sauce, steamed rice, homemade kimchee, miso soup or salad</i>	
JAPANESE YAKISOBA	12
<i>chicken beef shrimp +\$3 pan fried noodles, yakisoba sauce, mixed vegetables, miso soup or salad</i>	
PORK KATSU DONBURI	12
<i>sauce and a sunny side up egg served over rice</i>	
SASHIMI LUNCH*	19
<i>2pc tuna, salmon, yellowtail, wahoo. 1pc tamago, steamed rice, miso soup</i>	
HAMACHI KAMA	8
WAGYU BEEF SLIDERS	15
GYOZA	7
<i>edamame, pork, shrimp, or beef</i>	
IKA KARAAGE	10
INAKA CRAB CAKE	15

SOUPS & RICE

INAKA FRIED RICE	14
<i>Choice of: chicken, steak, or shrimp</i>	
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	
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 passion 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	15
El Silencio Mezcal, Campari, and sweet vermouth	
LYCHEE MARTINI	14
Tito's vodka and house crafted lychee purée	
MATCHA CHA CHACHA	14
Bacardi, Tito's, Aviation, tequila, crafted sour, house fresh green tea	

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.

SUSHI MAKI

DELUXE SPICY TUNA	16
<i>shrimp, spicy tuna, cucumber topped with tuna, spicy aioli, masago, and eel sauce</i>	
TOKYO RAINBOW	19
<i>with avocado and crab meat; topped with tuna, salmon, yellowtail, and shrimp</i>	
COCONUT SHRIMP	18
<i>crab meat, shrimp, spicy mayo, garlic aioli, eel sauce, fried wonton, and coconut flakes</i>	
GOD OF FIRE	16
<i>spicy tuna, cucumber topped with tuna, jalapeno, masago, and spicy habanero aioli</i>	
LAUGHING BUDDHA	15
<i>mesclun greens, tomato, avocado, asparagus, bell pepper, and cucumber wrapped rice-less in daikon radish and served with sweet onion soy dressing</i>	
YAKINIKU	16
<i>shrimp tempura, asparagus, scallions, topped with seared steak, spicy aioli, and eel sauce</i>	
HEARTY WARRIOR	16
<i>salmon, krab mix, and avocado; tempura fried and topped with garlic aioli, spicy aioli, eel sauce, garlic chips, and jalapeno</i>	
HEALTHY GEISHA	18
<i>salmon, tuna, yellowtail, crab meat, masago, and avocado wrapped rice-less in daikon radish served with ponzu sauce</i>	
HAMACHI GARLIC	17
<i>shrimp tempura and avocado, topped with hamachi, garlic aioli, eel sauce, and garlic chips</i>	
CRAB MEAT CALI ROLL	12
<i>crab meat, cucumber, avocado</i>	

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	
TOKYO SOUR	14
Aoki Barrel Select Russell's Reserve 10yr, freshly muddled pineapples, yuzu juice	
AOKI TAI	14
Zacapa Rum, Kraken Dark Rum, orange curacao, and lime juice	
AOKI MANHATTAN	14
Aoki Barrel Select Russell's Reserve 10yr, sweet vermouth, and chocolate bitters	
JAPANESE GINGER SOUR	SHOT 11 14
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	

AOKI

IZAKAYA FROM THE KITCHEN

SEAFOOD TOWER (FOR 2)		89
2 LOBSTER TAIL 4 COLOSSAL SHRIMP 4 OZ SCALLOP IKA KARAAGE <i>served with miso soup or salad and yuzu wasabi sauce</i>		

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	<i>2 pieces</i>	
TERIYAKI STEAK	18	TERIYAKI SALMON	17
WAGYU & BEEF TONGUE	12	<i>with roast vegetables and steamed rice</i>	
<i>kushiyaki (skewers)</i>		RIBEYE STEAK	28
CRISPY PIG EARS	7	<i>with roast vegetables and steamed rice</i>	
SPARE RIBS	15	A5 WAGYU	69
KUROBUTA SAUSAGES	8	AUSTRALIAN WAGYU BEEF	44
SPICY GARLIC CHICKEN WINGS	13	WAGYU BEEF SLIDERS	18
HAMACHI KAMA	9	INAKA CRAB CAKE	17
CHICKEN YAKITORI	12	JIDORI CHICKEN	17
GYOZA	8	<i>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.</i>	
<i>edamame, pork, shrimp, or beef</i>			

VEGETABLES & SALADS

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

DONBURI (CHOICE OF MISO OR GINGER SALAD)

CHIRASHI DONBURI	18	KATSU KUROBUTA DONBURI	14
<i>Chef's selected mix of seafood and vegetables over sushi rice</i>		<i>breaded pork with a tangy Japanese worcestershire sauce, and a sunny side up egg served over rice</i>	
SALMON + IKURA DONBURI	17	YASAI VEGETABLE DONBURI	21
<i>salmon and roe sashimi, topped with avocado and nori</i>		<i>assortment of raw, cooked, and pickled local and Japanese vegetables</i>	
MAGURO DONBURI	18	STEAK DONBURI	16
<i>tuna and shiso tossed with soy sauce on sushi rice</i>		<i>thinly sliced steak, onions, garlic, and shiitake mushrooms finished with a demi-glace sauce</i>	

SOUPS & RICE

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

SUSHI + SASHIMI

SUSHI PLATTER	28
<i>chef's selection, 8 pieces</i>	
SASHIMI PLATTER	50
<i>chef's selection, 8 pieces</i>	
SUSHI + SASHIMI PLATTER	30
<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	19
<i>with avocado and crab meat; topped with tuna, salmon, yellowtail, and shrimp</i>	
COCONUT SHRIMP	18
<i>crab meat, shrimp, spicy mayo, garlic aioli, eel sauce, fried wonton, and coconut flakes</i>	
GOD OF FIRE	16
<i>spicy tuna, cucumber topped with tuna, jalapeno, masago, and spicy habanero aioli</i>	
LAUGHING BUDDHA	15
<i>mesclun greens, tomato, avocado, asparagus, bell pepper, and cucumber wrapped rice-less in daikon radish and served with sweet onion soy dressing</i>	
YAKINIKU	16
<i>shrimp tempura, asparagus, scallions, topped with seared steak, spicy aioli, and eel sauce</i>	
HEARTY WARRIOR	16
<i>salmon, krab mix, and avocado; tempura fried and topped with garlic aioli, spicy aioli, eel sauce, garlic chips, and jalapeno</i>	
HEALTHY GEISHA	18
<i>salmon, tuna, yellowtail, crab meat, masago, and avocado wrapped rice-less in daikon radish served with ponzu sauce</i>	
HAMACHI GARLIC	17
<i>shrimp tempura and avocado, topped with hamachi, garlic aioli, eel sauce, and garlic chips</i>	
CRAB MEAT CALI ROLL	12
<i>crab meat, cucumber, avocado</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	8	
IKA, squid	12	
HOTATE, scallop	7	
TAKO, octopus	9	
EBI, shrimp	9	
AMAEBI, sweet shrimp	9	
IKURA, salmon roe	7	
MASAGO, smelt roe	13	
TAMAGO, sweet egg	11	13
PHILADELPHIA	8	10
EEL AVOCADO	6	10
SPICY TUNA	6	10
SHRIMP TEMPURA	14	
DELUXE VEGGIE	16	

JUNIOR KODOMO

<i>Served with noodles, Vegetable fried rice and mixed vegetables. Kids 10 and under.</i>	
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 may increase your risk of foodborne illness, especially if you have certain medical conditions.*