

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 +	65	JIDORI CHICKEN + SHRIMP	35
LOBSTER		SHRIMP + SCALLOP + LOBSTER	51
STRIPLOIN + JIDORI CHICKEN	36	RIBEYE + LOBSTER	49
STRIPLOIN + SHRIMP	38	TWIN LOBSTER TAIL	50

AUSTRALIAN WAGYU BEEF (80Z) + TWO LOBSTER TAILS
+14 Hibiki Harmony whisky pairing, served neat

AUSTRALIAN WAGYU BEEF (80Z) + JIDORI CHICKEN
+14 Hakushu 12 whisky pairing, served neat

CLASSIC

86	SHRIMP	29
55	SALMON	29
34		28
32		25
38	OCEAN SCALLOPS	35
45	TOFU TERIYAKI	26
Γ) 31	INAKA FARMER'S SELECTION	26
	55 34 32 38	55 SALMON 34 TUNA STEAK 32 OCEAN SCALLOPS 45 TOFU TERIYAKI

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	BROODEL OF ROOTS	

CRAFT COCKTAILS

PASSION MANGO JALAPEÑO14 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

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

Tito's Vodka, strawberry purée, lemon, strawberry, topped with soda

SMOKY NEGRONI El Silencio Mezcal, Campari, and sweet vermouth

LYCHEE MARTINI
Tito's vodka and house crafted lychee purée

MATCHA CHA CHACHA
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 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

DESSERTS

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	8

15

GINGER OLD FASHIONED

ginger infused whisky, chocolate bitters, orange peel, crown sugar, and black cherry

THE EMPRESSAoki Sake, Elderflower, butterfly pea infused aviation gin, orgeat, and lime juice

TOKYO SOURAoki Barrel Select Russell's Reserve 10yr, freshly muddled pineapples, yuzu juice

AOKI TAI

Zacapa Rum, Kraken Dark Rum, orange curacao, and lime
iuice

14

AOKI MANHATTANAoki Barrel Select Russell's Reserve 10yr, sweet vermouth, and chocolate bitters

JAPANESE GINGER SOURSHOT 11 14
Suntory Toki whisky, peach schnapps, sour mix, ginger syrup, topped with Sprite

ROYAL MARGARITA
Aoki Broken Barrel El Tesoro, Grand Marnier, triple sec, lime

juice, and simple syrup

14



TEPPANYAKI LUNCH SPECIAL

Monday - Friday, 11:30 am - 3:00 pm ONLY SERVED AT TEPPANYAKI TABLE

includes ginger salad, mixed vegetables & fried rice~

El Silencio Mezcal, Campari, and sweet vermouth

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

Tito's vodka and house crafted lychee purée

LYCHEE MARTINI

green tea

MATCHA CHA CHACHA

JIDORI CHICKEN (DARK OR BREAST)	17	OCEAN SCALLOPS	18
STRIPLOIN	18	SALMON	16
FILET MIGNON	26	TOFU TERIYAKI	13
SHRIMP LUNCH DUO	16 19	INAKA MUSHROOM MIX W/ Udon Noodles	16
(choice of two, no double portions) chicken beef shrimp calamari salmon		YAKISOBA NOODLES (choice of one) chicken beef shrimp	15

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.

FROM THE IZAKA	γΔ Ι	KITCHEN		sauce, and garlic chips	, •	
I IOM IIIE IEAIA		ATT OTTEN		CRAB MEAT CALI ROLL		12
EDAMAME W/ JAPANESE SEA SALT	6	KUROBUTA SAUSAGES	9	crab meat, cucumber, avocado		
CRISPY PIG EARS	7	JUMPIN' SHRIMP	13	NIGIRI & SASH	IMI	
FIRECRACKER CAULIFLOWER	10	BRUSSEL SPROUTS	10	2 pc per order for nigiri o	r sashimi	ROLLS
IKA KARAAGE	12			MAGURO, tuna	9	8
				SAKE, salmon	8	7
JUNIOR KODOMO				HAMACHI, yellowtail	8	
Served with noodles, Vegetable fried rid		 mixed vegetables. Kids 10 and under		SABA, mackerel	7	
derved with hoodies, vegetable med no	c and i	mixed vegetables. Nids To and under.		ONO, wahoo	8	
CHICKEN	13	FILET MIGNON	24	UNAGI, eel	12	
		JUNIOR DELUXE	19	IKA, squid	7	
STRIPLOIN	15	JUNIOR DELUXE	10	HOTATE, scallop	9	
SHRIMP	14	TWO CHOICES:		TAKO, octopus	9	
	14	CHICKEN STEAK SHRIMI	D	EBI, shrimp	7	
DESSERTS		CHICKEN STEAR SHRIWI		AMAEBI, sweet shrimp	13	
				IKURA, salmon roe	11	
BROWNIE TEMPURA	9	MOCHI ICE CREAM	9	MASAGO, smelt roe	8	
CHEESECAKE TEMPURA	8		J	TAMAGO, sweet egg	6	
CHEESECARE TEMPURA	0	ICE CREAM	6	PHILADELPHIA		13
ICE CREAM TEMPURA	9	MATCHA CRÈME BRULÉE	8	EEL AVOCADO		10
MONAKA WAFFLE ICE CREAM	9			SPICY TUNA		10
				SHRIMP TEMPURA		14
	_			DELUXE VEGGIE		16

SUSHI MAKI

DELUXE SPICY TUNA

TOKYO RAINBOW

COCONUT SHRIMP

LAUGHING BUDDHA

HEARTY WARRIOR

HEALTHY GEISHA

HAMACHI GARLIC

shrimp

coconut flakes

habanero aioli

onion soy dressing **YAKINIKU**

aioli, and eel sauce

GOD OF FIRE

shrimp, spicy tuna, cucumber topped with tuna, spicy aioli, masago,

ith avocado and crab meat; topped with tuna, salmon, yellowtail, and

crab meat, shrimp, spicy mayo, garlic aioli, eel sauce, fried wonton, and

spicy tuna, cucumber topped with tuna, jalapeno, masago, and spicy

mesclun greens, tomato, avocado, asparagus, bell pepper, and cucumber wrapped rice-less in daikon radish and served with sweet

shrimp tempura, asparagus, scallions, topped with seared steak, spicy

lmon, krab mix, and avocado; tempura fried and topped with garlic

salmon, tuna, yellowtail, crab meat, masago, and avocado wrapped

shrimp tempura and avocado, topped with hamachi, garlic aioli, eel

aioli, spicy aioli, eel sauce, garlic chips, and jalapeno

rice-less in daikon radish served with ponzu sauce

16

19

18

16

15

16

16

18

17

15

SHOT 11 14

BROWNIE TEMPURA CHEESECAKE TEMPURA ICE CREAM TEMPURA MONAKA WAFFLE ICE CREAM	9 8 9	MOCHI ICE ICE CREAM MATCHA C	VI		9 6 8	MASAGO, smelt roe 8 TAMAGO, sweet egg 6 PHILADELPHIA EEL AVOCADO SPICY TUNA SHRIMP TEMPURA	13 10 10 14
CRAFT COCKTAILS	5					DELUXE VEGGIE	16
PASSION MANGO JALAPEÑ infused tequila, triple sec, house craft and passion/mango purée		ır, double jala	14 peño,		d wh	FASHIONED isky, chocolate bitters, orange peel, crown cherry	15
KEVIN'S KENTUCKY TRAIL Aoki Barrel Select Russell's Reserve salted zucchini	10yr, I	ime juice, aga	16 ave,	THE EMPI Aoki Sake, El and lime juice	derflo	S ower, butterfly pea infused aviation gin, orgea	14 at,
AOKI MOJITO Bacardi Rum, house crafted sour, min	nt, lime	e, and passior	14 n fruit		Selec	t Russell's Reserve 10yr, freshly muddled	14
AOKI MULE Tito's Vodka, Elderflower, passion fru house crafted sour	it, ging	er beer, and	14	AOKI TAI Zacapa Rum		juice ken Dark Rum, orange curacao, and lime	14
BERRY NICE LEMONADE Tito's Vodka, strawberry purée, lemo topped with soda	n, stra	wberry,	14	juice AOKI MAN	NHA		14
SMOKY NEGRONI			15	chocolate bit		tradden a readine Toyr, awadt vermoutif,	and

14

14

JAPANESE GINGER SOUR

topped with Sprite

ROYAL MARGARITA

juice, and simple syrup

Suntory Toki whisky, peach schnapps, sour mix, ginger syrup,

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





TEPPANYAKI-

SUSHI + 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 sashimi	50
SUSHI MAKI	
DELUXE SPICY TUNA shrimp, spicy tuna, cucumber topped with tuna, spicy aioli, masago and eel sauce	16
TOKYO RAINBOW with avocado and crab meat; topped with tuna, salmon, yellowtail, and shrimp	19
COCONUT SHRIMP crab meat, shrimp, spicy mayo, garlic aioli, eel sauce, fried wonton, and coconut flakes	18
GOD OF FIRE spicy tuna, cucumber topped with tuna, jalapeno, masago, and spicy habanero aioli	16
LAUGHING BUDDHA mesclun greens, avocado, asparagus, bell pepper, and cucumber wrapped rice-less in daikon radish and served with sweet onion soy dressing	15
YAKINIKU shrimp tempura, asparagus, scallions, topped with seared steak, spicy aioli, eel sauce	16
HEARTY WARRIOR salmon, krab mix, and avocado; tempura fried and topped with garlic aioli, spicy aioli, eel sauce, garlic chips, jalapeno	16
HEALTHY GEISHA salmon, tuna, yellowtail, crab meat, masago, and avocado wrapped rice-less in daikon radish and served with ponzu sauce	18
HAMACHI GARLIC shrimp tempura and avocado inside, topped with hamachi, garlic aioli, eel sauce, garlic chips	17
CRAB MEAT CALI ROLL crab meat, cucumber, avocado	12

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

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SUSHI + SASHIMI PLATTER chef's selection, 8 pieces nigiri + 8 pieces sashimi	50
SUSHI MAKI	
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HEARTY WARRIOR salmon, krab mix, and avocado; tempura fried and topped with garlic aioli, spicy aioli, eel sauce, garlic chips, jalapeno	16
HEALTHY GEISHA salmon, tuna, yellowtail, crab meat, masago, and avocado wrapped rice-less in daikon radish and served with ponzu sauce	18

ALA CARTE

CRAB MEAT CALI ROLL

crab meat, cucumber, avocado

HAMACHI GARLIC

shrimp tempura and avocado inside, topped

with hamachi, garlic aioli, eel sauce, garlic chips

17

12

ALA VAILL		
2 pc per order for nigiri o	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