

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 | 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		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			

*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 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



AOKI GROUP REWARDS

Eat, Drink, & Earn



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	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, jalapeño, masago, and spicy habanero aioli</i>	
LAUGHING BUDDHA	15
<i>mesclun greens, 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, 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, jalapeno</i>	
HEALTHY GEISHA	18
<i>salmon, tuna, yellowtail, crab meat, 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>	
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	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

*For your convenience, 18% Gratuity are applied on all checks.
* CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE A MEDICAL CONDITION.

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>	

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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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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

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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
IKA KARAAGE	12		

JUNIOR KODOMO

Served with noodles, Vegetable fried 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	

DESSERTS

BROWNIE TEMPURA	9	MOCHI ICE CREAM	9
CHEESECAKE TEMPURA	8	ICE CREAM	6
ICE CREAM TEMPURA	9	MATCHA CRÈME BRULÉE	8
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	

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with avocado and crab meat; topped with tuna, salmon, yellowtail, and shrimp	
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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
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HAMACHI, yellowtail	8	
SABA, mackerel	7	
ONO, wahoo	8	
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IKA, squid	7	
HOTATE, scallop	9	
TAKO, octopus	9	
EBI, shrimp	7	
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PHILADELPHIA		13
EEL AVOCADO		10
SPICY TUNA		10
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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	