

AOKI GROUP REWARDS

- 5% Cash Back, redeemable on your next visit
- Welcome Gifts & Birthday Specials
- Seasonal discounts and rewards
- Earn status and unlock prizes!

Download the Aoki Group Rewards App
to receive your welcome gift today!

Doraku

BLUETREE

38



Herringbone



DOUBLE POINT MONDAYS

@ALL DORAKU LOCATIONS - (EXCLUDING HOLIDAYS)

JAMESON NIGHT

@DORAKU KAPOLEI - TUESDAYS 6PM - CLOSE

LYCHEE MARTINI & KIRIN SPECIAL

@DORAKU KAKA'AKO - WEDNESDAYS

INDO THURSDAYS / HOOKAH NIGHT

(LIVE DJ , CIGAR & ALCOHOL PROMOTIONS)

@1938 INDOCHINE - 4PM - 11PM

3 COURSE TASTING at BAR & LOUNGE

(BY CHEF GARY TAMASHIRO)

@HERRINGBONE - STARTING AUGUST 1ST, reserve your spot!

BRUNCH N' VIBES

(LIVE DJ & MIMOSA SPECIAL)

@HERRINGBONE - SATURDAYS

FIRST SATURDAYS

(LIVE DJ & SHOT SPECIAL)

@DORAKU KAPOLEI - 9:30PM - 12AM

CIGAR AFTER DARK

@DORAKU KAPOLEI - AFTER 8PM NIGHTLY

RECEIVE \$4 OFF ON OUR AOKI SAKE BOTTLE TODAY FOR OUR REWARD MEMBERS

AOKI

SPECIALTY ENTREES

All entrees served with a premium salad, shrimp appetizer, grilled vegetables, steamed rice, hot green tea, and your choice of ice cream or sherbet.

Steve Aoki’s Remix 250.
5oz Grade A5 Wagyu, 7.5oz Tristan lobster tail,
3.5oz Merus-cut Alaskan king crab.

Emperor A5 150.
Grade A5 Wagyu striploin, Tristan lobster tail.

Empress 150.
Tristan lobster tail, Alaskan King Crab Merus,
jumbo shrimp.

TRADITIONAL

Wagyu A5 92.
Grade A5 striploin.

Jidori Chicken 39.
Free range chicken thigh with garlic butter.

New York Cut Steak* 41.
Juicy New York cut Angus beef.

Filet Mignon* 44.
Tender aged tenderloin steak.

Chateaubriand* 61.
Tender center-cut loin.

Wagyu A5 + Foie Gras 110.
Grade A5 Wagyu striploin, goose liver with garlic.

Aoki's Special* 75.
Filet mignon, Tristan lobster tail.

Seafood Deluxe 70.
Tristan lobster tail, ocean scallops, jumbo prawn.

Beef Teriyaki* 41.
Angus beef thinly sliced and cooked with
Rocky’s teriyaki sauce.

Hawaiian Tuna Steak* 49.
Hawaiian tuna seared on both sides and
served with yuzu sauce.

Atlantic Salmon Steak* 43.
Seared salmon seasoned with sea salt and
pepper or with teriyaki sauce.

Jumbo Prawn 41.
Jumbo size shrimp cooked with butter
and lemon.

JUNIOR ENTREES

Just for children 12 and younger, entrees served with a premium salad, grilled corn nibble, garlic fried rice, and ice cream or sherbet.

Beef Teriyaki* 18.

Filet Mignon* 21

Jidori Chicken 20.

Hibachi Shrimp 18.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

SPECIALTY COCKTAILS

KOKO HEAD MOJITO 15.
Selvarey Coconut rum, Ciroc Coconut vodka,
pina colada, fresh lime, mint

SAND ISLAND ICED TEA 15.
Tito’s vodka, Bacardi Silver rum, Patron Silver
tequila, Hendrick’s gin, Cointreau, cola splash

GUAVA COLADA 15.
Selvarey Coconut rum, Absolut Mango rum,
Smirnoff vodka, guava puree, pina colada

BLOOD ORANGE SIDECAR 16.
Hennessy V.S, Cointreau, fresh blood orange,
lemon honey syrup

KALIA MULE 15.
Tito’s vodka, crushed cucumber, lime juice,
ginger beer

LAVA COLADA 15.
Bacardi Silver rum, Bacardi Coconut rum,
pina colada, strawberry puree, frozen

MANGO MOJITO 15.
Malibu mango rum, fresh mango, pineapple juice,
fresh lime, mint

LILIKOI PASSION PUNCH 15.
Absolut Mango, orgeat syrup, passion fruit puree,
orange juice, pineapple juice, sour

ROCKY’S NEGRONI 16.
Los Vecinos Mezcal, Antica Sweet Vermouth,
Campari, fresh orange

MAI TAI 15.
Bacardi Silver rum, orgeat syrup, Angostura
bitters, orange juice, pineapple juice, Mahina
Hawaiian dark rum

CADILLAC MARGARITA 16.
Aoki El Tesoro, Cointreau, agave, Grand
Marnier, lime juice

BLUE HAWAIIAN 15.
Blue Curacao, Smirnoff pineapple vodka,
Bacardi coconut rum, pineapple juice

BUTTERFLY SAKETINI 16.
house infused butterfly pea flower Hakuto gin,
Aoki sake, orgeat*, elderflower liquor, fresh
lime, yukari rim

LYCHEE MARTINI 15.
Wheatley Vodka, elderflower liqueur, lychee
puree, pineapple juice

GINGER OLD FASHIONED 16.
Ginger infused Aoki Knob Creek Rye,
demerara, Angostura bitters, absinthe rinse

AOKI MANHATTAN 16.
featuring Elijah Craig Barrel Proof, Antica sweet
vermouth, chocolate bitters

TOKYO SOUR 16.
High West Bourbon, freshly muddled
pineapples, house yuzu lemon sour

CHI CHI 15.
Tito’s vodka, pina colada

SPECIAL ADD-ONS

Hibachi Fried Rice 6.

Chicken garlic fried rice.

Kimchi Fried Rice 6.

Wagyu A5 87.

Jidori 34.

Foie Gras 17.

Shrimp 11.5

Jumbo Prawn 5.5 /per piece.

Scallops 13.

Calamari 11.5

Shiitake Mushroom 11.5

Asparagus 8.5

Zucchini 6.

Tristan Lobster Tail 31.

Beef Tongue 19.

Center cut beef tongue served with
sesame oil & salt

AOKI SAKE JUNMAI GINJO

Exclusive for Aoki Group Restaurants, this unique sake is “RAW” unpasteurized (NAMA ZUME) creating healthy and flavorful sake. Brewed in Niigata, Japan, bottled in a special sealed aluminum container to preserve its freshness. Recommended to be served cold but also delicious hot --- Kanpai!

	5oz	12oz	Btl
COLD	14		30
HOT	14	25	

SAKE

	Glass	Decanter	Bottle
DASSAI 45 “OTTER FEST” Junmai Daiginjo	12.	19.	61.
SHO CHIKU BAI NIGORI	6.		15.
KUBOTA MANJU Junmai Ginjo, 720ml			225.

SHOCHU

IICHIKO 9.

WHISKY FLIGHTS

AOKI BARREL SELECT	1oz	35
Russell’s Reserve Makers Mark Knob Creek		
CONNOISSEUR FLIGHT	1oz	48
Joseph Magnus Kavalan Hakata 12		
Cigar Malt	Vinho Barrique	
SUNTORY WHISKY FLIGHT	1oz	56
Hibiki Harmony Yamazaki 12 Hakushu 12		
NIKKA WHISKY SERIES	1oz	44
Miyagikyo I Yoichi I From the Barrel		
CLASE AZUL	1oz	95
Plata Blanco Reposado Gold Anejo		

BEER

BOTTLE		
Asahi	21oz	10.
Sapporo	22oz	10.
Kirin Ichiban	22oz	10.
Budweiser	16oz	8.
Bud Light	16oz	8.
Heineken	12oz	8.
Kona Longboard	12oz	8.
Kona Big Wave	12oz	8.
DRAFT		
Kirin Ichiban Draft	16oz	8.