

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-glace 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, 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

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, house crafted lychee purée, elderflower

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
shrimp tempura, 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 tempura, 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

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, 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

SALMON AVOCADO 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 scallions 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, house crafted lychee purée, elderflower</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	30
<i>chef's selection, 8 pieces</i>	
SASHIMI PLATTER	32
<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 tempura, 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 tempura, 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	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	
SALMON AVOCADO		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 may increase your risk of foodborne illness, especially if you have certain medical conditions.*