

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

AUSTRALIAN WAGYU BEEF (80Z) + TWO LOBSTER TAILS 95 +14 Hibiki Harmony whisky pairing, served neat

AUSTRALIAN WAGYU BEEF (80Z) + JIDORI CHICKEN 72 +14 Hakushu 12 whisky pairing, served neat

CLASSIC

29
29
28
35
26
ON 26

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 JALAPEÑO infused tequila, triple sec, house crafted sour, double jalapeño, and passion/mango purée

KEVIN'S KENTUCKY TRAILAoki Barrel Select Russell's Reserve 10yr, lime juice, agave, salted zucchini

AOKI MOJITO Bacardi Rum, house crafted sour, mint, lime, and passion fruit 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

YCHEE MARTINI 14 Tito's vodka, house crafted lychee purée, elderflower

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 60Z** 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 BRIII ÉE	Ω

15

GINGER OLD FASHIONED

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

14 TOKYO SOUR Aoki Barrel Select Russell's Reserve 10yr, freshly muddled pineapples, yuzu juice

AOKI TAI 14 Zacapa Rum, Kraken Dark Rum, orange curacao, and lime

AOKI MANHATTAN 14 Aoki Barrel Select Russell's Reserve 10yr, sweet vermouth, and chocolate bitters

SHOT 11 14 JAPANESE GINGER SOUR 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~

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.

EDAM THE IZAVAVA VITCHEN

SMOKY NEGRONI

LYCHEE MARTINI

green tea

MATCHA CHA CHACHA

El Silencio Mezcal, Campari, and sweet vermouth

Tito's vodka, house crafted lychee purée, elderflower

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

FROM THE IZAKA	YA I	KITCHEN		and game ompo		
EDAMAME W/ JAPANESE SEA SALT	6	KUROBUTA SAUSAGES	9	CRAB MEAT CALI ROLL crab meat, cucumber, avocado		12
EDANIANE W/ JAPANESE SEA SALI	O	NONOBOTA GAGGAGEG	3			
CRISPY PIG EARS	7	JUMPIN' SHRIMP	13	NIGIRI & SASH	IMI	
FIRECRACKER CAULIFLOWER	10	BRUSSEL SPROUTS	10	2 pc per order for nigiri c	or sashimi	ROLLS
IKA KARAAGE	12			MAGURO, tuna	9	8
				SAKE, salmon	8	7
JUNIOR KODOMO)			HAMACHI, yellowtail	8	
Served with noodles, Vegetable fried ri		miyad yaqatablas Kids 10 and undar		SABA, mackerel	7	
Served with hoodies, vegetable ined h	c e and i	mixed vegetables. Nos 10 and under.		ONO, wahoo	8	
CHICKEN	13	FILET MIGNON	24	UNAGI, eel	12	
		IIINIOD DEL LIVE	19	IKA, squid	7	
STRIPLOIN	15	JUNIOR DELUXE	13	HOTATE, scallop	9	
SHRIMP		TWO 011010F0		TAKO, octopus	9	
	14	TWO CHOICES:	_	EBI, shrimp	7	
DESSERTS		CHICKEN STEAK SHRIM	Р	AMAEBI, sweet shrimp	13	
DEGGERTG				IKURA, salmon roe	11	
BROWNIE TEMPURA	9	MOCHI ICE CREAM	9	MASAGO, smelt roe	8	
			9	TAMAGO, sweet egg	6	
CHEESECAKE TEMPURA	8	ICE CREAM	6	SALMON AVOCADO		13
ICE CREAM TEMPURA	9	MATCHA CRÈME BRIII ÉE		EEL AVOCADO		10

ICE CREAM TEMPURA MONAKA WAFFLE ICE CREAM	9 MATCHA CRÈME9	E BRULÉE 8	EEL AVOCADO SPICY TUNA SHRIMP TEMPURA DELUXE VEGGIE	
CRAFT COCKTAILS	5			
PASSION MANGO JALAPEÑ infused tequila, triple sec, house craf and passion/mango purée		GINGER OLD I ginger infused whis sugar, and black cl	sky, chocolate bitters, orange peel, crown) I
KEVIN'S KENTUCKY TRAIL Aoki Barrel Select Russell's Reserve salted zucchini	16 10yr, lime juice, agave,	THE EMPRESS Aoki Sake, Elderflow and lime juice	Swer, butterfly pea infused aviation gin, orgea	аt,
AOKI MOJITO Bacardi Rum, house crafted sour, mi	nt, lime, and passion fruit		Russell's Reserve 10yr, freshly muddled	•
AOKI MULE Tito's Vodka, elderflower, passion fru house crafted sour	14 it, ginger beer, and	pineapples, yuzu ju AOKI TAI Zacapa Rum, Krake	uice en Dark Rum, orange curacao, and lime	,
BERRY NICE LEMONADE Tito's Vodka, strawberry purée, lemo topped with soda	n, strawberry,	juice AOKI MANHAT		, or

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JAPANESE GINGER SOUR Suntory Toki whisky, peach schnapps, sour mix, ginger syrup, topped with Sprite

Aoki Barrel Select Russell's Reserve 10yr, sweet vermouth, and

SUSHI MAKI

DELUXE SPICY TUNA

TOKYO RAINBOW

COCONUT SHRIMP

LAUGHING BUDDHA

HEARTY WARRIOR

HEALTHY GEISHA

HAMACHI GARLIC

sauce, and garlic chips

wonton, and coconut flakes

GOD OF FIRE

habanero aioli

onion soy dressing **YAKINIKU**

aioli, and eel sauce

shrimp

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

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

crab meat, shrimp tempura, spicy mayo, garlic aioli, eel sauce, fried

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

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

mesclun greens, tomato, avocado, asparagus, bell pepper, and cucumber wrapped rice-less in daikon radish and served with sweet 16

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10 14 16

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SHOT 11 14

ROYAL MARGARITA

chocolate bitters

Aoki Broken Barrel El Tesoro, Grand Marnier, triple sec, lime juice, and simple syrup





TEPPANYAK

SUSHI + SASHIMI		SUSHI + SASHIN	П
SUSHI PLATTER chef's selection, 8 pieces	30	SUSHI PLATTER chef's selection, 8 pieces	
SASHIMI PLATTER chef's selection, 8 pieces	32	SASHIMI PLATTER chef's selection, 8 pieces	
SUSHI + SASHIMI PLATTER chef's selection, 8 pieces nigiri + 8 pieces sasi	50 himi	SUSHI + SASHIMI PLATTEI chef's selection, 8 pieces nigiri + 8 piec	
SUSHI MAKI		SUSHI MAKI	
DELUXE SPICY TUNA shrimp tempura, spicy tuna, cucumber topp with tuna, spicy aioli, masago and eel sauce	10	DELUXE SPICY TUNA shrimp tempura, spicy tuna, cucumb with tuna, spicy aioli, masago and ee	
TOKYO RAINBOW with avocado and crab meat; topped with tu salmon, yellowtail, and shrimp	19 _{una,}	TOKYO RAINBOW with avocado and crab meat; topped salmon, yellowtail, and shrimp	with tuna,
COCONUT SHRIMP crab meat, shrimp tempura, spicy mayo, ga aioli, eel sauce, fried wonton, and coconut flakes	18 arlic	COCONUT SHRIMP crab meat, shrimp tempura, spicy ma aioli, eel sauce, fried wonton, and coflakes	
GOD OF FIRE spicy tuna, cucumber topped with tuna, jalapeno, masago, and spicy habanero aio	16 Ii	GOD OF FIRE spicy tuna, cucumber topped with tun jalapeno, masago, and spicy habane	
LAUGHING BUDDHA mesclun greens, avocado, asparagus, bell pel and cucumber wrapped rice-less in daikon rac and served with sweet onion soy dressing		LAUGHING BUDDHA mesclun greens, avocado, asparagus, and cucumber wrapped rice-less in da and served with sweet onion soy dress	ikon radish
YAKINIKU shrimp tempura, asparagus, scallions, toppo with seared steak, spicy aioli, eel sauce	16 ed	YAKINIKU shrimp tempura, asparagus, scallion with seared steak, spicy aioli, eel sat	
HEARTY WARRIOR salmon, krab mix, and avocado; tempura fr and topped with garlic aioli, spicy aioli, eel sauce, garlic chips, jalapeno	16 ried	HEARTY WARRIOR salmon, krab mix, and avocado; tem and topped with garlic aioli, spicy aid sauce, garlic chips, jalapeno	
HEALTHY GEISHA salmon, tuna, yellowtail, crab meat, masago and avocado wrapped rice-less in daikon ra and served with ponzu sauce		HEALTHY GEISHA salmon, tuna, yellowtail, crab meat, i and avocado wrapped rice-less in da and served with ponzu sauce	
HAMACHI GARLIC shrimp tempura and avocado inside, topped with hamachi, garlic aioli, eel sauce, garlic d	17 d chips	HAMACHI GARLIC shrimp tempura and avocado inside, with hamachi, garlic aioli, eel sauce,	
CRAB MEAT CALI ROLL crab meat, cucumber, avocado	12	CRAB MEAT CALI ROLL crab meat, cucumber, avocado	
ALA CARTE		ALA CARTE	
2 pc per order for nigiri or sash.	imi ROLLS	2 pc per order for nigiri c	or sashimi R
SAKE, salmon HAMACHI, yellowtail	9 8 8 7 8 7	MAGURO, tuna SAKE, salmon HAMACHI, yellowtail SABA, mackerel	9 8 8 7
ONO makes	0	ONO wahoo	8

ROLLS	2 pc per order for ni	giri or sashimi	ROLLS
8	MAGURO, tuna	9	8
7	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	
13	SALMON AVOCADO		13
10	EEL AVOCADO		10
10	SPICY TUNA		10
14	SHRIMP TEMPURA		14
16	DELUXE VEGGIE		16

ONO, wahoo

HOTATE, scallop

AMAEBI, sweet shrimp

IKURA, salmon roe

MASAGO, smelt roe

TAMAGO, sweet egg

SALMON AVOCADO

SHRIMP TEMPURA

DELUXE VEGGIE

EEL AVOCADO

SPICY TUNA

TAKO, octopus

UNAGI, eel

EBI, shrimp

IKA, squid