

# 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 Dobel Maestro, 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.  
Aoki Rebel bourbon, demerara, Angostura  
bitters, absinthe rinse

**AOKI MANHATTAN** 16.  
featuring Aoki Old Elk bourbon, Antica sweet  
vermouth, chocolate bitters

**TOKYO SOUR** 16.  
Ginger infused Aoki Jeffersons 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 |
|-----------------------------------------------------|-------|----------|--------|
| <b>DASSAI 45</b><br>“OTTER FEST”<br>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 | Yoichi | 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.