IZAKAYA LUNCH SPECIAL

Monday - Friday, 11:30 am - 3:00 pm ONLY SERVED AT IZAKAYA TABLE AND BAR

19

AOKI BENTO BOX

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 sliced steak, onions, garlic, shiitake mushrooms, steamed rice, demi-glace sauce, miso soup or sa	13 Iad	AOKI MAKI TRIO tuna roll, salmon avocado roll, crab meat california miso soup or salad	17 roll,
KOREAN LUNCH Korean bbq beef, pear sesame soy sauce, steam homemade kimchee, miso soup or salad	12 ned rice,	SUSHI LUNCH 1pc tuna, salmon, yellowtail, wahoo, tuna tataki, shrimp, tuna roll, miso soup or salad	18
JAPANESE YAKISOBA chicken I beef I shrimp +\$3 pan fried noodles, yakisoba sauce, mixed vegetak miso soup or salad	12 oles,	TUNA TATAKI SALAD grilled rare tuna, mesclum greens, avocado, daikon radish, sweet onion dressing, miso soup	13
PORK KATSU DONBURI sauce and a sunny side up egg served over rice	12	CHICKEN WINGS 6pc spicy soy garlic sauce wings. served with spicy cole slaw	13
SASHIMI LUNCH* 2pc tuna, salmon, yellowtail, wahoo. 1pc tamago, steamed rice, miso soup	19	COCONUT SHRIMP ROLL crab meat, shrimp tempura, spicy mayo, garlic aioli, sauce, fried wonton, and coconut flakes	16 , <i>eel</i>
HAMACHI KAMA	8	GRILLED CHICKEN SALAD	15
WAGYU BEEF SLIDERS	15	INAKA CORN	8
GYOZA edamame, pork, shrimp, or beef	7	TERIYAKI SALMON	15
IKA KARAAGE	10	TUNA TATAKI APPETIZER	13
INAKA CRAB CAKE	15	CHICKEN YAKITORI	10
SOUPS & RICE		CARPACCIO Hamachi, Salmon, or Octopus	13
INAKA FRIED RICE Choice of: chicken, steak, or shrimp	14	TEMPURA UDON NOODLE SOUP	10

MISO SOUP			6
коромо	kids	12 &	under ~

Served with noodles and vegeta	ble fried rice.		
CHICKEN	15	FILET MIGNON	26
STRIPLOIN	17	JUNIOR DELUXE	21
SHRIMP	16	16 TWO CHOICES: CHICKEN STEAK SHR	

DESSERTS

MATCHA CRÈME BRULÉE	9	MOCHI ICE CREA
BROWNIE TEMPURA	9	INAKA WAFFLE ICE CREAM
CHEESECAKE TEMPURA	9	ICE CREAM
ICE CREAM TEMPURA	9	

CRAFT COCKTAILS

PASSION MANGO JALAPEÑO infused tequila, triple sec, house crafted sour, double jalaper and passion/mango purée	14 ĭo,	GIN ginge suga
KEVIN'S KENTUCKY TRAIL Aoki Barrel Select Russell's Reserve 10yr, lime juice, agave, salted zucchini	16	THE Aoki and I
AOKI MOJITO Bacardi rum, house crafted sour, mint, lime, and passion	14 fruit	TOł Aoki
AOKI MULE Tito's vodka, Elderflower, passion fruit, ginger beer, house crafted sour	14 and	pinea AOI Zaca
BERRY NICE LEMONADE Tito's vodka, strawberry purée, lemon, strawberry, topped with soda	14	juice AOI
SMOKY NEGRONI El Silencio Mezcal, Campari, and sweet vermouth	15	Aoki choc
LYCHEE MARTINI Tito's vodka, house crafted lychee purée, elderflowe	14 er	JAF Sunt topp
MATCHA CHA CHACHA Bacardi, Tito's, Aviation, tequila, crafted sour, house fr green tea We are required by the health department to inform you the items indicated contain ra	w fish and c	
es	pecially if you	u have cei

SUSHI MAKI

DELUXE SPICY TUNA 16 shrimp tempura, spicy tura, cucumber topped with tuna, spicy aioli, masago, and eel sauce 19 with avocado and orab meat; topped with tuna, salmon, yellowtail, and shrimp 19 COCONUT SHRIMP 18 crab meat, shrimp tempura, spicy mayo, garlic aioli, eel sauce, fried worknon, and coconut flakes 16 GOD OF FIRE 16 spicy tuna, cucumber topped with tuna, jalapeno, masago, and spicy habanero aioli 15 LAUGHING BUDDHA 16 mesclun greens, tomato, avocado, asparagus, bell pepper, and cucumber wrapped rice-less in daikon radish and served with sweet onion soy dressing 16 YAKINIKU 16 shirmp tempura, asparagus, scalilions, topped with seared steak, spicy aioli, and eel sauce, garlic chips. 18 salmon, krab mix, and avocado; tempura fried and topped with garlic aioli, eel sauce, agril chips. 17 salmon, krab mix, and avocado; topped with hamachi, garlic aioli, eel sauce, and garlic chips. 17 salmon, krab mix, and avocado; topped with hamachi, garlic aioli, eel sauce, agril chips. 17 cacha deslawe 17 18 salmon, tuna, yellowtail, crab meat, masago, and avocado wrapped rice-less in daikon radish salma avocado are appendente. 17 cacha et aucumber, avocado 12 14 <th>SUSHI MARI</th> <th></th> <th></th>	SUSHI MARI		
with avocado and crab meat; topped with tuna, salmon, yellowtail, and shrimp 18 COCONUT SHRIMP 18 crab meat, shrimp tempura, spicy mayo, garlic aioli, eel sauce, fried 18 gold OF FIRE 16 spicy tuna, cucumber topped with tuna, jalapeno, masago, and spicy habanero aiol 15 LAUGHING BUDDHA 16 mesclun greens, tomato, avocado, asparagus, bell pepper, and cucumber wrapped rice-less in daikon radish and served with sweet onion soy dressing 16 YAKINIKU 16 shimp tempura, asparagus, scalilons, topped with seared steak, spicy aiol, eel sauce, garlic chips, and plapeno 16 salmon, tuna, yellowtail, crab meat, masago, and avocado wrapped rice-less in daikon radish served with porzu sauce 17 HEALTHY GEISHA 18 salmon, tuna, yellowtail, crab meat, masago, and avocado wrapped rice-less in daikon radish served with porzu sauce 17 HAMACHI GARLIC 17 Shrimp tempura and avocado, topped with hamachi, garlic aioli, eel 12 Shrimo tempura, spicy may of the port of nigiri or sashimir ROLL MAGURO, tuna 9 8 SAKE, salmon 8 7 HAMACHI, yellowtail 8 8 SABA, mackerel 7 7	shrimp tempura, spicy tuna, cucumber topped with	tuna, spicy aioli,	16
crab meat, shrimp tempura, spicy mayo, garlic aloil, eel sauce, fried initial GOD OF FIRE 16 spicy tuna, cucumber topped with tuna, jalapeno, masago, and spicy 15 LAUGHING BUDDHA 15 mesclun greens, tomato, avocado, asparagus, bell pepper, and 16 shrimp tempura, asparagus, scallions, topped with seared steak, spicy 16 shrimp tempura, asparagus, scallions, topped with seared steak, spicy 16 salmon, ktan avocado: 16 salmon, tuna, yellowatall, crab meat, masago, and avocado wrapped 16 salmon, tuna, yellowatall, crab meat, masago, and avocado wrapped 17 shrimp tempura and avocado; topped with hamachi, garlic aioli, eel 12 CRAB MEAT CALI ROLL 17 shrimo tempura and avocado; topped with hamachi, garlic aioli, eel 12 Shrimo tempura and avocado; 12 CRAB MEAT CALI ROLL 12 crab meat, cucumber, avocado 12 Varbon, wahoo 8 SAKE, salmon 7 HAMACHI, yellowtail 8 SABA, mackerel 7 ONO, wahoo 8 UNAGI, eel 12 IKA, squid 7	with avocado and crab meat; topped with tuna, salr	mon, yellowtail, and	
spicy tuna, cuclimber topped with tuna, jalapeno, masago, and spicy 15 LAUGHING BUDDHA 15 mesclun greens, tomato, avocado, asparagus, bell pepper, and 16 cucumber wapped rice-less in daikon radish and served with sweet 16 shrimp tempura, asparagus, scallions, topped with seared steak, spicy 16 shrimp tempura, asparagus, scallions, topped with seared steak, spicy 16 salmon, krab mix, and avocado; tempura fried and topped with gartic 16 salmon, tura, yellowtall, crab meat, masago, and avocado wrapped 17 salmon, tura, yellowtall, crab meat, masago, and avocado wrapped 17 salmon, tura, yellowtall, crab meat, masago, and avocado wrapped 17 salmon, tura, yellowtall, crab meat, masago, and avocado wrapped 12 tree-less in daikon radish served with porzu sauce 12 CRAB MEAT CALI ROLL 12 orab meat, cucumber, avocado 13 SAKE, salmon 8 SAKE, salmon 7 HAMACHI, yellowtail 8 SABA, mackerel 7 ONO, wahoo 8 UNAGI, eel 12 IKA, squid 7 HAMACHI, yesalinon roe 11	crab meat, shrimp tempura, spicy mayo, garlic aioli	, eel sauce, fried	18
LAUGHING BUDDHA mesclun greens, tomato, avocado, asparagus, bell pepper, and cucumber wapped rice-less in daikon radish and served with sweet onlon soy dressing 16 shirmip tempura, asparagus, scallions, topped with seared steak, spicy aloil, and eel sauce. 16 shirmip tempura, asparagus, scallions, topped with seared steak, spicy aloil, and eel sauce. 16 shirmip tempura, asparagus, scallions, topped with seared steak, spicy aloil, and eel sauce. 16 shirmin tempura, and avocado; tempura fried and topped with garlic aloil, spicy aloil, eel sauce. 17 Shirmin tura, yellowtail, crab meat, masago, and avocado wrapped rice-less in daikon radish served with ponzu sauce 17 Shirmip tempura and avocado, topped with hamachi, garlic aloil, eel sauce, and garlic chips 12 CRAB MEAT CALI ROLL roll calol. 12 CRAB MEAT CALI ROLL roll calol, eel sauce, and avocado 12 MAGURO, tuna 9 8 SAKE, salmon 7 HAMACHI, yellowtail 8 SABA, mackerel 7 ONO, wahoo 8 UNAGI, eel 12 IKA, squid 7 HAMACHI, salmon roe 11 MASAGO, smelt roe 8 SABA, mackerel 7 MAAE	spicy tuna, cucumber topped with tuna, jalapeno, m	nasago, and spicy	-
Animp 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 18 salmon, tuna, yellowtail, crab meat, masago, and avocado wrapped 18 salmon, tuna, yellowtail, crab meat, masago, and avocado wrapped 17 ice-less in daikon radish served with porzu sauce 17 HAMACHI GARLIC 17 Shrimp tempura and avocado, topped with hamachi, garlic aioli, eel 12 crab meat, cucumber, avocado 12 CRAB MEAT CALI ROLL 12 crab meat, cucumber, avocado 8 SAKE, salmon 8 SAKE, salmon 7 HAMACHI, yellowtail 8 SABA, mackerel 7 ONO, wahoo 8 UNAGI, eel 12 IKA, squid 7 HOTATE, scallop 9 EBI, shrimp 7 AMAEBI, sweet shrimp 13 IKURA, salmon roe 11 MASAGO, smelt roe 8 TAMAGO, sweet egg 6 SALMON AVOCADO 13	mesclun greens, tomato, avocado, asparagus, bell cucumber wrapped rice-less in daikon radish and s		15
salmon, krab mix, and avocado; tempura fried and topped with garlic aidloi, spicy aioli, eel sauce, garlic chips, and jalapeno HEALTHY GEISHA 18 salmon, tuna, yellowtail, crab meat, masago, and avocado wrapped 17 shiring tempura and avocado, topped with hamachi, garlic aioli, eel sauce, and garlic chips 17 Shiring tempura and avocado, topped with hamachi, garlic aioli, eel sauce, and garlic chips 12 CRAB MEAT CALI ROLL 12 crab meat, cucumber, avocado 12 MAGURO, tuna 9 8 SAKE, salmon 8 7 HAMACHI, yellowtail 8 8 SABA, mackerel 7 0NO, wahoo UNAGI, eel 12 12 IKA, squid 7 14 HOTATE, scallop 9 8 TAKO, octopus 9 13 IKURA, salmon roe 11 14 MASAGO, sweet egg 6 3 SALMON AVOCADO 13 13 EEL AVOCADO 13 10 Shrimp TEMPURA 14 14 DELUXE VEGGIE 16 14	shrimp tempura, asparagus, scallions, topped with	seared steak, spicy	
salmon, tuna, yeliowtaii, 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 ROLL 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 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	salmon, krab mix, and avocado; tempura fried and		16
Initial control of avocado, topped with hamachi, garlic aioli, eel sauce, and garlic chips 12 CRAB MEAT CALI ROLL crab meat, cucumber, avocado 12 NIGIRI & SASHIMI 12 MAGURO, tuna 9 8 SAKE, salmon 8 7 HAMACHI, yellowtail 8 8 SABA, mackerel 7 0 ONO, wahoo 8 12 IKA, squid 7 14 HOTATE, scallop 9 12 IKA, squid 7 14 MASAGO, smelt roe 11 14 MASAGO, sweet egg 6 14 SALMON AVOCADO 13 13 EEL AVOCADO 10 10 SHRIMP TEMPURA 14 10 SHRIMP TEMPURA 14 14	salmon, tuna, yellowtail, crab meat, masago, and a	vocado wrapped	18
Crab meat, cucumber, avocado NIGIRI & SASHIMI 2 pc per order for nigiri or sashimi ROLL MAGURO, tuna 9 8 SAKE, salmon 8 7 HAMACHI, yellowtail 8 7 HAMACHI, yellowtail 8 7 NAGI, eel 12 12 IKA, squid 7 7 HOTATE, scallop 9 8 TAKO, octopus 9 8 BI, shrimp 7 7 AMAEBI, sweet shrimp 13 13 IKURA, salmon roe 11 7 MASAGO, smelt roe 8 7 SALMON AVOCADO 13 8 EEL AVOCADO 10 3 SHRIMP TEMPURA 14 10 SHRIMP TEMPURA 14 14 DELUXE VEGGIE 16	shrimp tempura and avocado, topped with hamach	i, garlic aioli, eel	17
NIGIRI & SASHIMI2 pc per order for nigiri or sashimiROLLMAGURO, tuna98SAKE, salmon87HAMACHI, yellowtail8SABA, mackerel7ONO, wahoo8UNAGI, eel12IKA, squid7HOTATE, scallop9TAKO, octopus9EBI, shrimp7AMAEBI, sweet shrimp13IKURA, salmon roe11MASAGO, sweet egg6SALMON AVOCADO13EEL AVOCADO10SPICY TUNA10SHRIMP TEMPURA14DELUXE VEGGIE16	CRAB MEAT CALI ROLL		12
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EEL AVOCADO10SPICY TUNA10SHRIMP TEMPURA14DELUXE VEGGIE16	TAMAGO, sweet egg	6	
SPICY TUNA10SHRIMP TEMPURA14DELUXE VEGGIE16	SALMON AVOCADO		13
SHRIMP TEMPURA 14 DELUXE VEGGIE 16	EEL AVOCADO		10
DELUXE VEGGIE 16	SPICY TUNA		10
	SHRIMP TEMPURA		14
SHIONED ¹⁵	DELUXE VEGGIE		16
	SHIONED		15

GINGER OLD FASHIONED ginger infused whisky, chocolate bitters, orange peel, cr sugar, and black cherry	own	15
THE EMPRESS Aoki Sake, Elderflower, butterfly pea infused aviation gin, c and lime juice	orgeat,	14
TOKYO SOUR Aoki Barrel Select Russell's Reserve 10yr, freshly mudo pineapples, yuzu juice	lled	14
AOKI TAI Zacapa Rum, Kraken Dark Rum, orange curacao, and lime juice	e	14
AOKI MANHATTAN Aoki Barrel Select Russell's Reserve 10yr, sweet vermo chocolate bitters	outh, and	14
JAPANESE GINGER SOUR	SHOT 11	14

ntory Toki whisky, peach schnapps, sour mix, ginger syrup, bed with Sprite

YAL MARGARITA

15 ti Broken Barrel El Tesoro, Grand Marnier, triple sec, lime e, and simple syrup

g raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, ertain medical conditions.

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ΙΖΑΚΑΥΑ FROM THE KITCHEN

SEAFOOD TOWER (FOR 2) 2 LOBSTER TAIL I 4 COLOSSAL SHRIMP I 4 OZ SCALLOP I IKA KARAAGE served with miso soup or salad and yuzu wasabi sauce	}
SUSHI + SASHIMI PLATTER 5 chef's selection, 8 pieces nigiri + 8 pieces sashimi)
A5 WAGYU 69 RIBEYE STEAK 28 AUSTRALIAN WAGYU 44 JIDORI CHICKEN 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.	7

HOT WHISKY DEALS (WITH ANY ORDER OF CHEFS RECOMMENDATION)

JAPANESE PREMIUM FLIGHT YAMAZAKI 12YR I HIBIKI HARMONY I HAKUSHU 12YR	-60-	45
AOKI BOURBON BARREL SELECT YELLOWSTONE I RUSSELL'S RESERVE 10YR I WOODFORD RESERVE DO	<u>_35</u> _ UBLE OA	
KEVIN'S KENTUCKY TRAIL AOKI BARREL SELECT RUSSELL'S RESERVE	-16-	10

FROM THE KITCHEN

SHRIMP TEMPURA	13		12
JUMPIN' TEMPURA SHRIMP	13		9
GRILLED SALMON BELLY	10	KUROBUTA BBQ PORK BUNS	10
PAN-FRIED CHICKEN LIVER	10		17
TERIYAKI STEAK	18	TERIYAKI SALMON with roast vegetables and steamed rice	
WAGYU & BEEF TONGUE klishiyaki (skewers)	12	WAGYU BEEF SLIDERS	18
CRISPY PIG EARS	8	INAKA CRAB CAKE	17
SPARE RIBS	15	CHICKEN YAKITORI	12
		GYOZA edamame, pork, shrimp, or beef	8
KUROBUTA SAUSAGES	8	edamame, pork, smmp, or beer	
SPICY GARLIC CHICKEN WINGS	13		
НАМАСНІ КАМА	9		

VEGETABLES & SALADS

EDAMAME W/ JAPANESE SEA SALT	6	CARPACCIO HAMACHI, SALMON, OR OC	TOPUS 15
EDAMAME W/ SWEET & SPICY MISO	8	TUNA TATAKI	13
INAKA SWEET POTATO FRIES	6	FIRECRACKER CAULIFLOWER	10
ROASTED FOREST MUSHROOMS	9	EGGPLANT MISO	
GRILLED BRUSSEL SPROUTS	10	INAKA CORN	9
VEGETABLE TEMPURA	9	GRILLED CHICKEN SALAD	16
ASPARAGUS TEMPURA	9	TUNA TATAKI SALAD	15
KING OYSTER MUSHROOMS	11	MIXED GREEN SALAD W/ GINGER D	
EGGPLANT CHIPS	7	······	0

DONBURI (CHOICE OF MISO OR GINGER SALAD)

14

CHIRASHI DONBURI Chef's selected mix of seafood and vegetables over sushi rice	18
SALMON + IKURA DONBURI salmon and roe sashimi, topped with avocado and nori	17
MAGURO DONBURI tung and scallions tossed with soy sauce of sushi rice	18 57

SOUPS & RICE

INAKA FRIED RICE	
Choice of: chicken, steak, or shrimp	

CRAFT COCKTAILS

PASSION MANGO JALAPEÑO infused tequila, triple sec, house crafted so double jalapeño, passion/mango purée	14 our,
KEVIN'S KENTUCKY TRAIL Aoki Barrel Select Russell's Reserve 10yr, lime juice, agave, salted zucchini	,16 ,
AOKI MOJITO Bacardi rum, house crafted sour, mint, lime and passion fruit	14 e,
AOKI MULE. Tito's vodka, Elderflower, passion fruit, gin beer, and house crafted sour	14 ger
BERRY NICE LEMONADE Tito's vodka, strawberry purée, lemon, strawberry, topped with soda	14
SMOKY NEGRONI El Silencio Mezcal, Campari, and sweet vermouth	15
LYCHEE MARTINI Tito's vodka, house crafted lychee purée, elder	14 flower
MATCHA CHA CHACHA Bacardi, Tito's, Aviation, tequila, crafted sou house fresh green tea	

KATSU KUROBUTA DONBURI breaded pork with a tangy Japanese worceste sauce, and a sunny side up egg served over i YASAI VEGETABLE DONBURI	14 ershire rice 21
assortment of raw, cooked, and pickled local and Japanese vegetables STEAK DONBURI thinly sliced steak, onions, garlic, and sh mushrooms finished with a demi-glace s	16 niitake sauce
TEMPURA UDON NOODLE SOUP MISO SOUP	10

GINGER OLD FASHIONED 15 ginger infused whisky, chocolate bitters, orange peel, crown sugar, and black cherry 15

THE EMPRESS Aoki Sake, Elderflower, butterfly pea infused aviation gin, orgeat, lime juice 14

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

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

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

JAPANESE GINGER SOUR Suntory Toki whisky, peach schnapps, sour mix, ginger syrup, topped with Sprite SHOT 11 14 **ROYAL MARGARITA** Aoki Broken Barrel El Tesoro, Grand Marnier, triple sec, lime juice, and simple syrup 15 15

SUSHI + SASHIMI	
SUSHI PLATTER chef's selection, 8 pieces	30
SASHIMI PLATTER chef's selection, 8 pieces	32
SUSHI + SASHIMI PLATTER chef's selection, 8 pieces nigiri + 8 pieces sa	50
	isnimi
SUSHI MAKI	
DELUXE SPICY TUNA shrimp tempura, spicy tuna, cucumber toppe tuna, spicy aioli, masago, and eel sauce	16 ed with
TOKYO RAINBOW with avocado and crab meat; topped with tur salmon, yellowtail, and shrimp	19 na,
COCONUT SHRIMP crab meat, shrimp tempura, spicy mayo, gar eel sauce, fried wonton, and coconut flakes	18 lic aioli
GOD OF FIRE spicy tuna, cucumber topped with tuna, jalap masago, and spicy habanero aioli	16 peno,
LAUGHING BUDDHA mesclun greens, tomato, avocado, asparagu pepper, and cucumber wrapped rice-less in radish and served with sweet onion soy dres	15 us, bell daikon ssing
YAKINIKU shrimp tempura, asparagus, scallions, toppe with seared steak, spicy aioli, and eel sauce	16 ed
HEARTY WARRIOR salmon, krab mix, and avocado; tempura fr and topped with garlic aioli, spicy aioli, eel s garlic chips, and jalapeno	16 ried auce,
HEALTHY GEISHA salmon, tuna, yellowtail, crab meat, masago avocado wrapped rice-less in daikon radish	18 , and

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 crab meat, cucumber, avocado 12

ALA CARTE

2 pc per order for nigiri or sashimi ROLLS

	INOLLO
9 8	8 7
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7	
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12	
7	
9	
9	
7	
13	
-	
6	10
	13
	10
	10
	14
	16
	8 7 82 7 9 7

KODOMO kids 12 & under~

Served with noodles and vegetable fried rice.

CHICKEN	15
STRIPLOIN	17
SHRIMP	16
FILET MIGNON	26
JUNIOR DELUXE	21

TWO CHOICES: CHICKEN | STEAK | SHRIMP

DESSERTS

6

MATCHA CRÈME BRULÉE **BROWNIE TEMPURA** CHEESECAKE TEMPURA **ICE CREAM TEMPURA INAKA WAFFLE ICE CREAM MOCHI ICE CREAM ICE CREAM**

*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 mayincrease your risk of foodborne illness, especially if you have certain medical conditions.