

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-glaze 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

KODOMO kids 12 & under ~

Served with noodles and vegetable fried rice.

CHICKEN 15

STRIPLOIN 17

SHRIMP 16

DESSERTS

MATCHA CRÈME BRULÉE 9

BROWNIE TEMPURA 9

CHEESECAKE TEMPURA 9

ICE CREAM TEMPURA 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

I Z A K A Y A
FROM THE KITCHEN

CHEFS RECOMMENDATIONS			
SEAFOOD TOWER (FOR 2)			89
2 LOBSTER TAIL 4 COLOSSAL SHRIMP 4 OZ SCALLOP IKA KARAAGE			
served with miso soup or salad and yuzu wasabi sauce			
SUSHI + SASHIMI PLATTER			50
chef's selection, 8 pieces nigiri + 8 pieces sashimi			
A5 WAGYU	69	RIBEYE STEAK	28
		AUSTRALIAN WAGYU	44
JIDORI CHICKEN			17
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.			

HOT WHISKY DEALS (WITH ANY ORDER OF CHEFS RECOMMENDATION)

JAPANESE PREMIUM FLIGHT	60	45
YAMAZAKI 12YR HIBIKI HARMONY HAKUSHU 12YR		
AOKI BOURBON BARREL SELECT	35	25
YELLOWSTONE RUSSELL'S RESERVE 10YR WOODFORD RESERVE DOUBLE OAK		
KEVIN'S KENTUCKY TRAIL	46	10
AOKI BARREL SELECT RUSSELL'S RESERVE		

FROM THE KITCHEN

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	2 pieces	
TERIYAKI STEAK	18	TERIYAKI SALMON	17
WAGYU & BEEF TONGUE		with roast vegetables and steamed rice	
kushiyaki (skewers)	12	WAGYU BEEF SLIDERS	18
CRISPY PIG EARS	8	INAKA CRAB CAKE	17
SPARE RIBS	15	CHICKEN YAKITORI	12
KUROBUTA SAUSAGES	8	GYOZA	8
SPICY GARLIC CHICKEN WINGS	13	edamame, pork, shrimp, or beef	
HAMACHI KAMA	9		

VEGETABLES & SALADS

EDAMAME w/ JAPANESE SEA SALT	6	CARPACCIO HAMACHI, SALMON, OR OCTOPUS	15
EDAMAME w/ SWEET & SPICY MISO	8	TUNA TATAKI	13
INAKA SWEET POTATO FRIES	6	FIRECRACKER CAULIFLOWER	10
ROASTED FOREST MUSHROOMS	9	EGGPLANT MISO	8
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 DRESSING	6
EGGPLANT CHIPS	7		

DONBURI (CHOICE OF MISO OR GINGER SALAD)

CHIRASHI DONBURI	18	KATSU KUROBUTA DONBURI	14
Chef's selected mix of seafood and vegetables over sushi rice		breaded pork with a tangy Japanese worcestershire sauce, and a sunny side up egg served over rice	
SALMON + IKURA DONBURI	17	YASAI VEGETABLE DONBURI	21
salmon, and roe sashimi, topped with avocado and nori		assortment of raw, cooked, and pickled local and Japanese vegetables	
MAGURO DONBURI	18	STEAK DONBURI	16
tuna and scallions tossed with soy sauce on sushi rice		thinly sliced steak, onions, garlic, and shiitake mushrooms finished with a demi-glace sauce	

SOUPS & RICE

INAKA FRIED RICE	14	TEMPURA UDON NOODLE SOUP	10
Choice of: chicken, steak, or shrimp		MISO SOUP	6

CRAFT COCKTAILS

PASSION MANGO JALAPEÑO	14	GINGER OLD FASHIONED	15
infused tequila, triple sec, house crafted sour, double jalapeño, passion/mango purée		ginger infused whisky, chocolate bitters, orange peel, crown sugar, and black cherry	
KEVIN'S KENTUCKY TRAIL	16	THE EMPRESS	14
Aoki Barrel Select Russell's Reserve 10yr, lime juice, agave, salted zucchini		Aoki Sake, Elderflower, butterfly pea infused aviation gin, orgeat, lime juice	
AOKI MOJITO	14	TOKYO SOUR	14
Bacardi rum, house crafted sour, mint, lime, and passion fruit		Aoki Barrel Select Russell's Reserve 10yr, freshly muddled pineapples, yuzu juice	
AOKI MULE	14	AOKI TAI	14
Tito's vodka, Elderflower, passion fruit, ginger beer, and house crafted sour		Zacapa Rum, Kraken Dark Rum, orange curacao, lime juice	
BERRY NICE LEMONADE	14	AOKI MANHATTAN	14
Tito's vodka, strawberry purée, lemon, strawberry, topped with soda		Aoki Barrel Select Russell's Reserve 10yr, sweet vermouth, and chocolate bitters	
SMOKY NEGRONI	15	JAPANESE GINGER SOUR	14
El Silencio Mezcal, Campari, and sweet vermouth		Suntory Toki whisky, peach schnapps, sour mix, ginger syrup, topped with Sprite	
LYCHEE MARTINI	14	ROYAL MARGARITA	15
Tito's vodka, house crafted lychee purée, elderflower		Aoki Broken Barrel El Tesoro, Grand Marnier, triple sec, lime juice, and simple syrup	
MATCHA CHA CHACHA	14		
Bacardi, Tito's, Aviation, tequila, crafted sour, house fresh green tea			

SUSHI + SASHIMI

SUSHI PLATTER	30
chef's selection, 8 pieces	
SASHIMI PLATTER	32
chef's selection, 8 pieces	
SUSHI + SASHIMI PLATTER	50
chef's selection, 8 pieces nigiri + 8 pieces sashimi	

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	

ALA CARTE

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

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

MATCHA CRÈME BRULÉE	9
BROWNIE TEMPURA	9
CHEESECAKE TEMPURA	9
ICE CREAM TEMPURA	9
INAKA WAFFLE ICE CREAM	9
MOCHI ICE CREAM	9
ICE CREAM	6

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