



TEPPANYAK

SUS	HI + SASHIMI		SUSHI + SASHIN	П
SUSHI	PLATTER ection, 8 pieces	30	SUSHI PLATTER chef's selection, 8 pieces	
SASHII	MI PLATTER ection, 8 pieces	32	SASHIMI PLATTER chef's selection, 8 pieces	
	+ SASHIMI PLATTER ection, 8 pieces nigiri + 8 pieces sash	50 imi	SUSHI + SASHIMI PLATTEI chef's selection, 8 pieces nigiri + 8 piec	
SUS	HI MAKI		SUSHI MAKI	
DELUX shrimp te	(E SPICY TUNA empura, spicy tuna, cucumber toppe n, spicy aioli, masago and eel sauce	10	DELUXE SPICY TUNA shrimp tempura, spicy tuna, cucumb with tuna, spicy aioli, masago and ee	
with avoi	DRAINBOW cado and crab meat; topped with tui yellowtail, and shrimp	19 na,	TOKYO RAINBOW with avocado and crab meat; topped salmon, yellowtail, and shrimp	with tuna,
crab mea	NUT SHRIMP at, shrimp tempura, spicy mayo, ga sauce, fried wonton, and coconut	18 rlic	COCONUT SHRIMP crab meat, shrimp tempura, spicy ma aioli, eel sauce, fried wonton, and co flakes	
spicy tun	DF FIRE a, cucumber topped with tuna, o, masago, and spicy habanero aioli	16	GOD OF FIRE spicy tuna, cucumber topped with tun jalapeno, masago, and spicy habane	
mesclun g	HING BUDDHA greens, avocado, asparagus, bell pep mber wrapped rice-less in daikon radi ed 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
	IKU empura, asparagus, scallions, toppe ed steak, spicy aioli, eel sauce	16 ed	YAKINIKU shrimp tempura, asparagus, scallion with seared steak, spicy aioli, eel sat	s, topped uce
salmon, and topp	FY WARRIOR krab mix, and avocado; tempura fri ed with garlic aioli, spicy aioli, eel arlic chips, jalapeno	16 ed	HEARTY WARRIOR salmon, krab mix, and avocado; tem and topped with garlic aioli, spicy aid sauce, garlic chips, jalapeno	
salmon, a	THY GEISHA tuna, yellowtail, crab meat, masago cado wrapped rice-less in daikon rac ed with ponzu sauce		HEALTHY GEISHA salmon, tuna, yellowtail, crab meat, i and avocado wrapped rice-less in da and served with ponzu sauce	
shrimp te	CHI GARLIC empura and avocado inside, topped achi, garlic aioli, eel sauce, garlic c	17 hips	HAMACHI GARLIC shrimp tempura and avocado inside, with hamachi, garlic aioli, eel sauce,	
	MEAT CALI ROLL at, cucumber, avocado	12	CRAB MEAT CALI ROLL crab meat, cucumber, avocado	
ALA	CARTE		ALA CARTE	
	2 pc per order for nigiri or sashi	mi ROLLS	2 pc per order for nigiri o	or sashimi R
SAKE, HAMA	RO, tuna 9 salmon 8 CHI, yellowtail 8 mackerel 7	7	MAGURO, tuna SAKE, salmon HAMACHI, yellowtail SABA, mackerel	9 8 8 7
0.10			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



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	28	TOFU TERIYAKI	13
SHRIMP	16	INAKA MUSHROOM MIX W/ Udon Noodles	16
LUNCH DUO (choice of two, no double portions) chicken beef shrimp calamari salmon	19	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.

FROM THE IZAKA	ΥΔΙ	KITCHEN		sauce, and garlic chips		
				CRAB MEAT CALI ROLL crab meat, cucumber, avocado		12
EDAMAME W/ JAPANESE SEA SALT	6	KUROBUTA SAUSAGES	9	crab meat, cucumber, avocado		
CRISPY PIG EARS	8	JUMPIN' SHRIMP	13	NIGIRI & SASHI	MI	
FIRECRACKER CAULIFLOWER	10	BRUSSEL SPROUTS	10	2 pc per order for nigiri or	sashimi	ROLL
IKA KARAAGE	12		. •	MAGURO, tuna	9	8
				SAKE, salmon	8	7
KODOMO kids 12 &	und	er~		HAMACHI, yellowtail	8	
Served with noodles and vegetable frie		<u></u>		SABA, mackerel	7	
Served with hoodies and vegetable me	u nce.			ONO, wahoo	8	
CHICKEN	15	FILET MIGNON	26	UNAGI, eel	12	
		JUNIOR DELUXE	21	IKA, squid	7	
STRIPLOIN	17	JUNIOR DELUXE		HOTATE, scallop	9	
SHRIMP	16	TWO CHOICES:		TAKO, octopus	9	
	10	CHICKEN STEAK SHRIMI	ח	EBI, shrimp	7	
DESSERTS		CHICKEN STEAK SHKIWI		AMAEBI, sweet shrimp	13	
				IKURA, salmon roe	11	
MATCHA CRÈME BRULÉE	9	MOCHI ICE CREAM	9	MASAGO, smelt roe	8	
	0		-	TAMAGO, sweet egg	6	
BROWNIE TEMPURA	9	INAKA WAFFLE ICE CREAM	9	SALMON AVOCADO		13
CHEESECAKE TEMPURA	9	ICE CREAM	6	EEL AVOCADO		10
ICE CREAM TEMPURA	9			SPICY TUNA		10
	-			SHRIMP TEMPURA		14

14

ROYAL MARGARITA

juice, and simple syrup

DEGGERTO			
MATCHA CRÈME BRULÉE	9	MOCHI ICE CREA	ΑM
BROWNIE TEMPURA	9	INAKA WAFFLE	ICE CRE
CHEESECAKE TEMPURA	9	ICE CREAM	
ICE CREAM TEMPURA	9		
CRAFT COCKTAI	LS		
PASSION MANGO JALAPE infused tequila, triple sec, house crand passion/mango purée		14 ur, double jalapeño,	GING ginger sugar,
KEVIN'S KENTUCKY TRAI Aoki Barrel Select Russell's Reser salted zucchini		16 lime juice, agave,	THE I Aoki Sa and lim
AOKI MOJITO Bacardi Rum, house crafted sour,	mint, lime	14 e, and passion fruit	TOKY Aoki B
AOKI MULE Tito's Vodka, elderflower, passion	fruit. ainc	14 per beer, and	pineap
house crafted sour	, 3	,o. 2001, a.i.a	AOKI Zacapa
BERRY NICE LEMONADE	man atra	14	juice
Tito's Vodka, strawberry purée, ler topped with soda	non, stra	iwberry,	AOKI Aoki B
SMOKY NEGRONI El Silencio Mezcal, Campari, and :	sweet ve	15 ermouth	chocol
LYCHEE MARTINI	0.700t V0		JAPA Suntor
LI CHEE WARTINI		14	Suntor

Tito's vodka, house crafted lychee purée, elderflower

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

MATCHA CHA CHACHA

green tea

•	13	NIGIRI & SASH	IIMI	
UTS	10	2 pc per order for nigiri o	or sashimi	ROLLS
		MAGURO, tuna	9	8
		SAKE, salmon	8	7
		HAMACHI, yellowtail	8	
		SABA, mackerel	7	
		ONO, wahoo	8	
	26	UNAGI, eel	12	
_	21	IKA, squid	7	
•	21	HOTATE, scallop	9	
		TAKO, octopus	9	
OICES:	_	EBI, shrimp	7	
AK SHRIMI)	AMAEBI, sweet shrimp	13	
		IKURA, salmon roe	11	
A B.4	0	MASAGO, smelt roe	8	
AM	9	TAMAGO, sweet egg	6	
ICE CREAM	9	SALMON AVOCADO		13
	6	EEL AVOCADO		10
		SPICY TUNA		10
		SHRIMP TEMPURA		14
		DELUXE VEGGIE		16
_	_	FASHIONED sky, chocolate bitters, orange	peel, crowr	 15 า
sugar, and b			•	
THE EMP Aoki Sake, E and lime juic	Elderflo	S wer, butterfly pea infused aviation	on gin, orge	14 at,
TOKYO S Aoki Barrel pineapples,	Select	Russell's Reserve 10yr, fresh	ly muddled	14
AOKI TAI Zacapa Rum juice		en Dark Rum, orange curacao,	and lime	14
AOKI MA Aoki Barrel chocolate bi	Select	TTAN Russell's Reserve 10yr, swee	et vermouth	14 , and
	ki whis	NGER SOUR ky, peach schnapps, sour mix,	SHOT 1 , ginger syr	

Aoki Broken Barrel El Tesoro, Grand Marnier, triple sec, lime

SUSHI MAKI

DELUXE SPICY TUNA

TOKYO RAINBOW

COCONUT SHRIMP

LAUGHING BUDDHA

HEARTY WARRIOR

HEALTHY GEISHA

HAMACHI GARLIC

wonton, and coconut flakes **GOD OF FIRE**

onion soy dressing

aioli, and eel sauce

shrimp

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

rith 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 habanero aioli

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

shrimp tempura, asparagus, scallions, topped with seared steak, spicy

almon, 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

16

19

18

16

15

16

16

18

17

15



INAKA TEPPANYAKI 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.

AUSTRALIAN WAGYU BEEF + TWO LOBSTER TAILS 95
AUSTRALIAN WAGYU BEEF + JIDORI CHICKEN 72

CENTER CUT FILET MIGNON +	65	JIDORI CHICKEN + SHRIMP	30
LOBSTER		SHRIMP + SCALLOP + LOBSTER	51
STRIPLOIN + JIDORI CHICKEN	37	RIBEYE + LOBSTER	49
STRIPLOIN + SHRIMP	39	TWIN LOBSTER TAIL	50

HOT WHISKY DEALS (WITH ANY ORDER OF COMBINATION ENTREES)

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	-35- DOUBLE	
KEVIN'S KENTUCKY TRAIL AOKI BARREL SELECT RUSSELL'S RESERVE	-16	10

CLASSIC

A5 WAGYU (5OZ)	86	SHRIMP	30
AUSTRALIAN WAGYU BEEF (80Z)	55	SALMON	30
RIBEYE (8OZ)	36	TUNA STEAK	30
STRIPLOIN (8OZ)	32	OCEAN SCALLOPS	35
FILET MIGNON (6OZ)	38	TOFU TERIYAKI	26
CENTER CUT FILET MIGNON (80Z)	45	INAKA FARMER'S SELECTION	26
JIDORI CHICKEN (DARK OR BREAST) 31		

FROM THE IZAKAYA KITCHEN

EDAMAME W/ JAPANESE SEA SALT	6	KUROBUTA SAUSAGES	8
CRISPY PIG EARS	8	JUMPIN' TEMPURA SHRIMP	13
FIRECRACKER CAULIFLOWER	10	BRUSSEL SPROUTS	10
IKA KARAAGE	12		

AOKI BROTHERS SPECIAL

A5 WAGYU + LOBSTER TAIL +

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.

WAGYU FRIED RICE 6OZ
CHICKEN LIVER
9
BEEF TONGUE
JIDORI CHICKEN
9
OKRA
10
CALAMARI STEAK
KING OYSTER MUSHROOMS

ADDITIONAL ADD-ONS

OCEAN SCALLOPS	13
COLOSSAL SHRIMP (3PCS)	12
SHRIMP	10
ASPARAGUS	9
MUSHROOM MIX	8
YAKISOBA	10
UDON NOODLES	10

KODOMO kids 12 & under~

 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

CRAFT COCKTAILS

PASSION MANGO JAI APEÑO

infused tequila, triple sec, house crafted sour, double jalar and passion/mango purée	eño
KEVIN'S KENTUCKY TRAIL Aoki Barrel Select Russell's Reserve 10yr, lime juice, aga salted zucchini	16 ve,
AOKI MOJITO Bacardi Rum, house crafted sour, mint, lime, and passion	14 fruit
AOKI MULE Tito's Vodka, Elderflower, passion fruit, ginger beer, and house crafted sour	14
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, elderflower

green tea

MATCHA CHA CHACHA Bacardi, Tito's, Aviation, tequila, crafted sour, house fresh

GINGER OLD FASHIONED ginger infused whisky, chocolate bitters, orange peel, crown sugar, and black cherry	15
THE EMPRESS 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	14
AOKI TAI Zacapa Rum, Kraken Dark Rum, orange curacao, and lime juice	14
A OLZI BA A NILLA TT A NI	11

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

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

14

14