

AOKI

TEPPANYAKI

SUSHI + SASHIMI

SUSHI PLATTER30

chef's selection, 8 pieces

SASHIMI PLATTER32

chef's selection, 8 pieces

SUSHI + SASHIMI PLATTER50

chef's selection, 8 pieces nigiri + 8 pieces sashimi

SUSHI MAKI

DELUXE SPICY TUNA16

shrimp tempura, spicy tuna, cucumber topped with tuna, spicy aioli, masago and eel sauce

TOKYO RAINBOW19

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

COCONUT SHRIMP18

crab meat, shrimp tempura, spicy mayo, garlic aioli, eel sauce, fried wonton, and coconut flakes

GOD OF FIRE16

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

LAUGHING BUDDHA15

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

YAKINIKU16

shrimp tempura, asparagus, scallions, topped with seared steak, spicy aioli, eel sauce

HEARTY WARRIOR16

salmon, krab mix, and avocado; tempura fried and topped with garlic aioli, spicy aioli, eel sauce, garlic chips, jalapeno

HEALTHY GEISHA18

salmon, tuna, yellowtail, crab meat, masago, and avocado wrapped rice-less in daikon radish and served with ponzu sauce

HAMACHI GARLIC17

shrimp tempura and avocado inside, topped with hamachi, garlic aioli, eel sauce, garlic chips

CRAB MEAT CALI ROLL12

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

*For your convenience, 18% Gratuity are applied on all checks.
* CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE A MEDICAL CONDITION.

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AOKI

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 IZAKAYA KITCHEN

EDAMAME W/ JAPANESE SEA SALT	6	KUROBUTA SAUSAGES	9
CRISPY PIG EARS	8	JUMPIN' SHRIMP	13
FIRECRACKER CAULIFLOWER	10	BRUSSEL SPROUTS	10
IKA KARAAGE	12		

KODOMO kids 12 & under~

Served with noodles and vegetable fried rice.

CHICKEN	15	FILET MIGNON	26
STRIPLOIN	17	JUNIOR DELUXE	21
SHRIMP	16	TWO CHOICES: CHICKEN STEAK SHRIMP	

DESSERTS

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

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	

AOKI

INAKA TEPPANYAKI

COMBINATION ENTRÉES

All entrees include our signature house salad, vegetable fried rice, local vegetables, and dipping sauces.
(FRIED RICE UPGRADE: WAGYU +6 | CHICKEN, SHRIMP, OR BEEF +3.25)

A5 JAPANESE WAGYU <i>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.</i>	AUSTRALIAN WAGYU BEEF <i>a healthier and nutritionally rich than other beefs, Gold Series, that is crossbred with a full blood Wagyu and Angus cattle.</i>	JIDORI CHICKEN <i>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.</i>
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AUSTRALIAN WAGYU BEEF + TWO LOBSTER TAILS		95
AUSTRALIAN WAGYU BEEF + JIDORI CHICKEN		72
CENTER CUT FILET MIGNON + LOBSTER	65	JIDORI CHICKEN + SHRIMP 36
STRIPLOIN + JIDORI CHICKEN	37	SHRIMP + SCALLOP + LOBSTER 51
STRIPLOIN + SHRIMP	39	RIBEYE + LOBSTER 49
		TWIN LOBSTER TAIL 50

HOT WHISKY DEALS (WITH ANY ORDER OF COMBINATION ENTREES)

JAPANESE PREMIUM FLIGHT YAMAZAKI 12YR HIBIKI HARMONY HAKUSHU 12YR	60	45
AOKI BOURBON BARREL SELECT YELLOWSTONE RUSSELL’S RESERVE 10YR WOODFORD RESERVE DOUBLE OAK	35	25
KEVIN’S KENTUCKY TRAIL AOKI BARREL SELECT RUSSELL’S RESERVE	16	10

CLASSIC

A5 WAGYU (5OZ)	86	SHRIMP	30
AUSTRALIAN WAGYU BEEF (8OZ)	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 (8OZ)	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		

CRAFT COCKTAILS

PASSION MANGO JALAPEÑO infused tequila, triple sec, house crafted sour, double jalapeño, and passion/mango purée	14
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
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	14
MATCHA CHA CHACHA Bacardi, Tito’s, Aviation, tequila, crafted sour, house fresh green tea	14

AOKI BROTHERS SPECIAL

A5 WAGYU + LOBSTER TAIL + COLOSSAL SHRIMP	120
<i>top quality steak, A5 wagyu from Japan, paired with deep cold water Maine lobster tail and wild Colossal Shrimp</i>	

TEPPAN MUST TRY ADD-ONS

<i>Chef’s Recommendation. Exclusive to Aoki Teppanyaki.</i>	
WAGYU FRIED RICE 6OZ	12
CHICKEN LIVER	9
BEEF TONGUE	12
JIDORI CHICKEN	9
OKRA	10
CALAMARI STEAK	9
KING OYSTER MUSHROOMS	9

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~

<i>Served with noodles and vegetable fried rice.</i>	
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

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