

AOKI

I Z A K A Y A LUNCH SPECIAL

Monday - Friday, 11:30 am - 3:00 pm

exclusively served at the izakaya table and bar

AOKI BENTO BOX 19

includes sashimi*, california roll (4 pcs), edamame, shrimp & vegetable tempura, miso soup, steamed rice and peeled orange.

choice of: chicken | beef | salmon

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

NO MODIFICATIONS OR SUBSTITUTIONS ALLOWED

*For your convenience, 18% Gratuity are applied on all checks.

we are required by the health department to inform you the items indicated (*) contain raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions

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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 (shrimp fried rice upgrade +6)	
*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 BRADSHAW		
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	12	with roast vegetables and steamed rice	
kushiyaki (skewers)		*WAGYU BEEF SLIDERS	18
CRISPY PIG EARS	8	CHICKEN YAKITORI	12
SPARE RIBS	16	GYOZA	8
KUROBUTA SAUSAGES	8	edamame, pork, shrimp, or beef	
		SPICY GARLIC CHICKEN WINGS	13
		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		Shot 11 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	ESPRESSO MARTINI	16
Bacardi, Tito's, Aviation, tequila, crafted sour, house fresh green tea		Tito's, Licor 43, Kahlua, Baileys, and coffee	

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 krab mix; topped with tuna, salmon, yellowtail, and shrimp	
COCONUT SHRIMP	18
krab mix, 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 stick, and avocado; tempura fried and topped with garlic aioli, spicy aioli, eel sauce, garlic chips, and jalapeno	
*HEALTHY GEISHA	18
salmon, tuna, yellowtail, krab stick, 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	
CALI ROLL	12
krab mix, 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
KANI, krab stick	7
*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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