

AOKI

TEPPANYAKI

SUSHI + SASHIMI

<b>*SUSHI PLATTER</b> <i>chef's selection, 8 pieces</i>	30
<b>*SASHIMI PLATTER</b> <i>chef's selection, 8 pieces</i>	32
<b>*SUSHI + SASHIMI PLATTER</b> <i>chef's selection, 8 pieces nigiri + 8 pieces sashimi</i>	50

SUSHI MAKI

<b>*DELUXE SPICY TUNA</b> <i>shrimp tempura, spicy tuna, cucumber topped with tuna, spicy aioli, masago and eel sauce</i>	16
<b>*TOKYO RAINBOW</b> <i>with avocado and krab mix; topped with tuna, salmon, yellowtail, and shrimp</i>	19
<b>COCONUT SHRIMP</b> <i>krab mix, shrimp tempura, spicy mayo, garlic aioli, eel sauce, fried wonton, and coconut flakes</i>	18
<b>*GOD OF FIRE</b> <i>spicy tuna, cucumber topped with tuna, jalapeno, masago, and spicy habanero aioli</i>	16
<b>LAUGHING BUDDHA</b> <i>mesclun greens, avocado, asparagus, bell pepper, and cucumber wrapped rice-less in daikon radish and served with sweet onion soy dressing</i>	15
<b>*YAKINIKU</b> <i>shrimp tempura, asparagus, scallions, topped with seared steak, spicy aioli, eel sauce</i>	16
<b>*HEARTY WARRIOR</b> <i>salmon, krab stick, and avocado; tempura fried and topped with garlic aioli, spicy aioli, eel sauce, garlic chips, jalapeno</i>	16
<b>*HEALTHY GEISHA</b> <i>salmon, tuna, yellowtail, krab stick, masago, and avocado wrapped rice-less in daikon radish and served with ponzu sauce</i>	18
<b>*HAMACHI GARLIC</b> <i>shrimp tempura and avocado inside, topped with hamachi, garlic aioli, eel sauce, garlic chips</i>	17

<b>CALI ROLL</b> <i>krab mix, cucumber, avocado</i>	12
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ALA CARTE

<i>2 pc per order for nigiri or sashimi</i>	ROLLS
<b>*MAGURO</b> , tuna	9 8
<b>*SAKE</b> , salmon	8 7
<b>*HAMACHI</b> , yellowtail	8
<b>*SABA</b> , mackerel	7
<b>*ONO</b> , wahoo	8
<b>UNAGI</b> , eel	12
<b>*IKA</b> , squid	7
<b>*HOTATE</b> , scallop	9
<b>TAKO</b> , octopus	9
<b>EBI</b> , shrimp	7
<b>*AMAEBI</b> , sweet shrimp	13
<b>*IKURA</b> , salmon roe	11
<b>*MASAGO</b> , smelt roe	8
<b>TAMAGO</b> , sweet egg	6
<b>KANI</b> , krab stick	7
<b>*SALMON AVOCADO</b>	13
<b>EEL AVOCADO</b>	10
<b>*SPICY TUNA</b>	14
<b>SHRIMP TEMPURA</b>	16
<b>DELUXE VEGGIE</b>	10

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TEPPANYAKI

SUSHI + SASHIMI

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<b>*SASHIMI PLATTER</b> <i>chef's selection, 8 pieces</i>	32
<b>*SUSHI + SASHIMI PLATTER</b> <i>chef's selection, 8 pieces nigiri + 8 pieces sashimi</i>	50

SUSHI MAKI

<b>*DELUXE SPICY TUNA</b> <i>shrimp tempura, spicy tuna, cucumber topped with tuna, spicy aioli, masago and eel sauce</i>	16
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<b>*HEARTY WARRIOR</b> <i>salmon, krab stick, and avocado; tempura fried and topped with garlic aioli, spicy aioli, eel sauce, garlic chips, jalapeno</i>	18
<b>*HEALTHY GEISHA</b> <i>salmon, tuna, yellowtail, krab stick, masago, and avocado wrapped rice-less in daikon radish and served with ponzu sauce</i>	17
<b>*HAMACHI GARLIC</b> <i>shrimp tempura and avocado inside, topped with hamachi, garlic aioli, eel sauce, garlic chips</i>	12

<b>CALI ROLL</b> <i>krab mix, cucumber, avocado</i>	12
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ALA CARTE

<i>2 pc per order for nigiri or sashimi</i>	ROLLS
<b>*MAGURO</b> , tuna	9 8
<b>*SAKE</b> , salmon	8 7
<b>*HAMACHI</b> , yellowtail	8
<b>*SABA</b> , mackerel	7
<b>*ONO</b> , wahoo	8
<b>UNAGI</b> , eel	12
<b>*IKA</b> , squid	7
<b>*HOTATE</b> , scallop	9
<b>TAKO</b> , octopus	9
<b>EBI</b> , shrimp	7
<b>*AMAEBI</b> , sweet shrimp	13
<b>*IKURA</b> , salmon roe	11
<b>*MASAGO</b> , smelt roe	8
<b>TAMAGO</b> , sweet egg	6
<b>KANI</b> , krab stick	7
<b>*SALMON AVOCADO</b>	13
<b>EEL AVOCADO</b>	10
<b>*SPICY TUNA</b>	14
<b>SHRIMP TEMPURA</b>	16
<b>DELUXE VEGGIE</b>	10

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# AOKI

## TEPPANYAKI LUNCH SPECIAL

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

Only served at the Teppanyaki table : includes ginger salad, mixed vegetables & fried rice~

JIDORI CHICKEN <small>(DARK OR BREAST)</small>	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

## FROM THE IZAKAYA KITCHEN

EDAMAME <small>W/ JAPANESE SEA SALT</small>	6	KUROBUTA SAUSAGES	8
CRISPY PIG EARS	8	JUMPIN' SHRIMP	13
FIRECRACKER CAULIFLOWER	10	EGGPLANT MISO	8
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
<i>shrimp tempura, spicy tuna, cucumber topped with tuna, spicy aioli, masago, and eel sauce</i>	
*TOKYO RAINBOW	19
<i>with avocado and krab mix; topped with tuna, salmon, yellowtail, and shrimp</i>	
COCONUT SHRIMP	18
<i>krab mix, shrimp tempura, spicy mayo, garlic aioli, eel sauce, fried wonton, and coconut flakes</i>	
*GOD OF FIRE	16
<i>spicy tuna, cucumber topped with tuna, jalapeno, masago, and spicy habanero aioli</i>	
LAUGHING BUDDHA	15
<i>mesclun greens, tomato, avocado, asparagus, bell pepper, and cucumber wrapped rice-less in daikon radish and served with sweet onion soy dressing</i>	
*YAKINIKU	16
<i>shrimp tempura, asparagus, scallions, topped with seared steak, spicy aioli, and eel sauce</i>	
*HEARTY WARRIOR	16
<i>salmon, krab stick, and avocado; tempura fried and topped with garlic aioli, spicy aioli, eel sauce, garlic chips, and jalapeno</i>	
*HEALTHY GEISHA	18
<i>salmon, tuna, yellowtail, krab stick, masago, and avocado wrapped rice-less in daikon radish served with ponzu sauce</i>	
*HAMACHI GARLIC	17
<i>shrimp tempura and avocado, topped with hamachi, garlic aioli, eel sauce, and garlic chips</i>	
CALI ROLL	12
<i>krab mix, cucumber, avocado</i>	

NIGIRI & SASHIMI		
<i>2 pc per order for nigiri or sashimi</i>		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

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	
ESPRESSO MARTINI	16
Titos, Licor 43, Kahlua, Baileys, and coffee	

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# 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)

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

### HOT WHISKY DEALS (WITH ANY ORDER OF COMBINATION ENTREES)

<b>JAPANESE PREMIUM FLIGHT</b> <b>YAMAZAKI 12YR   HIBIKI HARMONY   HAKUSHU 12YR</b>	<del>60</del>	45
<b>AOKI BOURBON BARREL SELECT</b> <b>YELLOWSTONE   RUSSELL’S RESERVE 10YR   BRADSHAW</b>	<del>35</del>	25
<b>KEVIN’S KENTUCKY TRAIL</b> <b>AOKI BARREL SELECT RUSSELL’S RESERVE</b>	<del>16</del>	10

### CLASSIC

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

### FROM THE IZAKAYA KITCHEN

<b>EDAMAME</b> w/ JAPANESE SEA SALT	6	<b>KUROBUTA SAUSAGES</b>	8
<b>CRISPY PIG EARS</b>	8	<b>JUMPIN’ TEMPURA SHRIMP</b>	13
<b>FIRECRACKER CAULIFLOWER</b>	10	<b>EGGPLANT MISO</b>	8
		<b>IKA KARAAGE</b>	12

### CRAFT COCKTAILS

<b>PASSION MANGO JALAPEÑO</b>	14
infused tequila, triple sec, house crafted sour, double jalapeño, and passion/mango purée	
<b>KEVIN’S KENTUCKY TRAIL</b>	16
Aoki Barrel Select Russell’s Reserve 10yr, lime juice, agave, salted zucchini	
<b>AOKI MOJITO</b>	14
Bacardi Rum, house crafted sour, mint, lime, and passion fruit	
<b>AOKI MULE</b>	14
Tito’s Vodka, Elderflower, passion fruit, ginger beer, and house crafted sour	
<b>BERRY NICE LEMONADE</b>	14
Tito’s Vodka, strawberry purée, lemon, strawberry, topped with soda	
<b>SMOKY NEGRONI</b>	15
El Silencio Mezcal, Campari, and sweet vermouth	
<b>LYCHEE MARTINI</b>	14
Tito’s vodka, house crafted lychee purée, elderflower	
<b>MATCHA CHA CHACHA</b>	14
Bacardi, Tito’s, Aviation, tequila, crafted sour, house fresh green tea	

### AOKI BROTHERS SPECIAL

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

### TEPPAN MUST TRY ADD-ONS

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

### ADDITIONAL ADD-ONS

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

### KODOMO kids 12 & under~

<i>Served with noodles and vegetable fried rice.</i>	
<b>CHICKEN</b>	15
<b>STRIPLOIN</b>	17
<b>SHRIMP</b>	16
<b>FILET MIGNON</b>	26
<b>JUNIOR DELUXE</b>	21
TWO CHOICES:	
CHICKEN   STEAK   SHRIMP	

### DESSERTS

<b>MATCHA CRÈME BRULÉE</b>	9
<b>BROWNIE TEMPURA</b>	9
<b>CHEESECAKE TEMPURA</b>	9
<b>ICE CREAM TEMPURA</b>	9
<b>INAKA WAFFLE ICE CREAM</b>	9
<b>MOCHI ICE CREAM</b>	9
<b>ICE CREAM</b>	6

<b>GINGER OLD FASHIONED</b>	15
ginger infused whisky, chocolate bitters, orange peel, crown sugar, and black cherry	
<b>THE EMPRESS</b>	14
Aoki Sake, Elderflower, butterfly pea infused aviation gin, orgeat, and lime juice	
<b>TOKYO SOUR</b>	14
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<b>AOKI MANHATTAN</b>	14
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<b>ROYAL MARGARITA</b>	15
Aoki Broken Barrel El Tesoro, Grand Marnier, triple sec, lime juice, and simple syrup	
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