

# AOKI REWARD MEMBERS

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BLUETREE



Herringbone



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# AOKI

## SPECIALTY ENTREES

All entrees served with a premium salad, shrimp appetizer, grilled vegetables, steamed rice, hot green tea, and your choice of ice cream or sherbet.

**Steve Aoki’s “to the Moon”** 500.

King crab meat salad, 6oz A5 Wagyu, 7oz Tristan lobster, 3.5oz Merus-cut Alaskan king Crab, red Abalone with yuzu kosho ponzu, chicken fried rice, and chef’s daily special dessert.

**Steve Aoki’s Remix** 250.  
5oz Grade A5 Wagyu, 7.5oz Tristan lobster tail, 3.5oz Merus-cut Alaskan king crab.

**Emperor A5** 150.  
Grade A5 Wagyu striploin, Tristan lobster tail.

**Empress** 150.  
Tristan lobster tail, Alaskan King Crab Merus, jumbo shrimp.

## TRADITIONAL

**Wagyu A5** 92.  
Grade A5 striploin.

**Jidori Chicken** 39.  
Free range chicken thigh with garlic butter.

**New York Cut Steak\*** 41.  
Juicy New York cut Angus beef.

**Filet Mignon\*** 44.  
Tender aged tenderloin steak.

**Chateaubriand\*** 61.  
Tender center-cut loin.

**Wagyu A5 + Foie Gras** 110.  
Grade A5 Wagyu striploin, goose liver with garlic.

**Aoki's Special\*** 75.  
Filet mignon, Tristan lobster tail.

**Seafood Deluxe** 70.  
Tristan lobster tail, ocean scallops, jumbo prawn.

**Beef Teriyaki\*** 41.  
Angus beef thinly sliced and cooked with Rocky’s teriyaki sauce.

**Hawaiian Tuna Steak\*** 49.  
Hawaiian tuna seared on both sides and served with yuzu sauce.

**Atlantic Salmon Steak\*** 43.  
Seared salmon seasoned with sea salt and pepper or with teriyaki sauce.

**Jumbo Prawn** 41.  
Jumbo size shrimp cooked with butter and lemon.

## JUNIOR ENTREES

Just for children 12 and younger, entrees served with a premium salad, grilled corn nibble, garlic fried rice, and ice cream or sherbet.

**Beef Teriyaki\*** 18.

**Filet Mignon\*** 21

**Jidori Chicken** 20.

**Hibachi Shrimp** 18.

\* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

## SPECIALTY COCKTAILS

**KOKO HEAD MOJITO** 15.  
Selvarey Coconut Rum, Ciroc Coconut vodka, pina colada, fresh lime, mint

**SAND ISLAND ICED TEA** 15.  
Tito’s Vodka, Bacardi Silver Rum, Patron Silver Tequila, Hendrick’s Gin, Cointreau, cola splash

**GUAVA COLADA** 15.  
Selvarey Coconut Rum, Absolut Mango Rum, Smirnoff Vodka, guava puree, pina colada

**BLOOD ORANGE SIDECAR** 16.  
Hennessy V.S, Cointreau, fresh blood orange, lemon honey syrup

**KALIA MULE** 15.  
Tito’s Vodka, crushed cucumber, lime juice, ginger beer

**LAVA COLADA** 15.  
Bacardi Silver Rum, Bacardi Coconut rum, pina colada, strawberry puree, frozen

**MANGO MOJITO** 15.  
Malibu mango Rum, fresh mango, pineapple juice, fresh lime, mint

**LILIKOI PASSION PUNCH** 15.  
Absolut Mango, orgeat syrup, passion fruit puree, orange juice, pineapple juice, sour

**ROCKY’S NEGRONI** 16.  
Los Vecinos Mezcal, Antica Sweet Vermouth, Campari, fresh orange

**MAI TAI** 15.  
Bacardi Silver Rum, orgeat syrup, Angostura bitters, orange juice, pineapple juice, Mahina Hawaiian dark rum

**CADILLAC MARGARITA** 16.  
Aoki Dobel Maestro, Cointreau, agave, Grand Marnier, lime juice

**BLUE HAWAIIAN** 15.  
Blue Curacao, Smirnoff pineapple vodka, Bacardi coconut rum, pineapple juice

**BUTTERFLY SAKETINI** 16.  
house infused butterfly pea flower Hakuto Gin, Aoki sake, orgeat\*, elderflower liquor, fresh lime, yukari rim

**LYCHEE MARTINI** 15.  
Wheatley Vodka, elderflower liqueur, lychee puree, pineapple juice

**GINGER OLD FASHIONED** 18.  
Aoki Collection Rittenhouse Rye, demerara, Angostura bitters, absinthe rinse

**AOKI MANHATTAN** 18.  
featuring Aoki Collection Knob Creek Rye, Antica sweet vermouht, chocolate bitters

**TOKYO SOUR** 16.  
Ginger infused Buffalo Trace Bourbon, freshly muddled pineapples, house yuzu lemon sour

**CHI CHI** 15.  
Tito’s Vodka, pina colada

## SPECIAL ADD-ONS

**Hibachi Fried Rice** 6.

Chicken garlic fried rice.

**Kimchi Fried Rice** 6.

**Wagyu A5** 87.

**Jidori** 34.

**Foie Gras** 17.

**Shrimp** 11.5

**Jumbo Prawn** 5.5 /per piece.

**Scallops** 13.

**Calamari** 11.5

**Shiitake Mushroom** 11.5

**Asparagus** 8.5

**Zucchini** 6.

**Tristan Lobster Tail 4oz** 37.

**Tristan Lobster Tail 8oz** 74.

**Beef Tongue** 19.

Center cut beef tongue served with sesame oil & salt

## AOKI SAKE

JUNMAI GINJO

Exclusive for Aoki Group Restaurants, this unique sake is “RAW” unpasteurized (NAMA ZUME) creating healthy and flavorful sake. Brewed in Niigata, Japan, bottled in a special sealed aluminum container to preserve its freshness. Recommended to be served cold but also delicious hot — Kanpai!

|      | 5oz | 12oz | Btl |
|------|-----|------|-----|
| COLD | 14  |      | 32  |
| HOT  | 14  | 25   |     |

## SAKE

Glass Decanter Bottle

**DASSAI 45**  
**“OTTER FEST”** 12. 19. 61.  
Junmai Daiginjo

**SHO CHIKU BAI**  
**NIGORI** 6. 15.

**KUBOTA MANJU**  
Junmai Ginjo, 720ml 225.

## SHOCHU

**IICHIKO** 9.

## WHISKY FLIGHTS

**AOKI BARREL SELECT** 1oz 36  
Woodinville | Angels Envy | Hirsch

**CONNOISSEUR FLIGHT** 1oz 48  
Joseph Magnus | Kavalan | Nikka Coffey  
Cigar Malt Vinho Barrique Malt

**SUNTORY X JIM BEAM** NEW! 60  
Bookers | Knob Creek | Suntory AO | Hibiki |Yamazaki

**SUNTORY FLIGHT** 1oz 56  
Hibiki Harmony | Yamazaki 12 | Hakushu 12  
100th Anniversary

**NIKKA WHISKY SERIES** 1oz 44  
Miyagikyo | Coffey Malt | From the Barrel

**BUFFALO TRACE** 1oz 37  
Buffalo Trace | Blanton’s| Stagg Jr.

**CLASE AZUL** 1oz 95  
Plata Blanco | Reposado | Gold Anejo

## BEER

| BOTTLE         |      |     |
|----------------|------|-----|
| Asahi          | 21oz | 10. |
| Sapporo        | 22oz | 10. |
| Kirin Ichiban  | 22oz | 10. |
| Budweiser      | 16oz | 8.  |
| Bud Light      | 16oz | 8.  |
| Heineken       | 12oz | 8.  |
| Kona Longboard | 12oz | 8.  |
| Kona Big Wave  | 12oz | 8.  |

**DRAFT**  
Kirin Ichiban Draft 16oz 8.

# THE WHISKY HOLE

BY AOKI TEPPANYAKI

## TEPPANYAKI SERVED ON A SIZZLING STEEL PLATE

**WAGYU FRIED RICE** 14.  
*wagyu steak garlic fried rice.*

**STRIPLOIN STEAK** 21.  
*with ginger & mustard sauce.*

**SHELL ON GARLIC SHRIMP** 15.  
*cooked w/ garlic butter, served with ginger sauce.  
spicy or mild*

**BEEF TONGUE** 18.  
*seared center cut beef tongue served with sesame  
oil and salt.*

**TRISTAN LOBSTER** 31.  
*cooked w/ garlic butter, served with ginger sauce.  
spicy or mild*

## POKE + SIDES

**FRESH AHI POKE** 16.  
*diced yellowfin tuna with Hawaiian poke sauce.*

**EDAMAME** 6.  
*spicy garlic sauce or teriyaki sauce.*

**ORIGINAL GINGER SALAD** 8.

**GARLIC SCALLOP** 18.  
*cooked w/ garlic butter served with ginger  
sauce. spicy or mild*

**SEAFOOD COMBO** 40.  
*cooked w/ garlic butter served with ginger  
sauce. spicy or mild*

**CALAMARI STEAK** 12.  
*cooked w/ garlic butter served with ginger  
sauce. spicy or mild*

## AGEMONO FRY

**IKA FRY** 13.  
*inaka style squid with Japanese mayo and  
soy sauce.*

**WING ZING** 12.  
*spicy chicken wings.*

**FIRECRACKER SHRIMP** 12.  
*deep fried shrimp with diablo sauce.*

**PORK GYOZA** 7.  
*deep fried pork gyoza with traditional  
gyoza sauce.*

## WHISKY FLIGHTS

**AOKI BARREL SELECT** 1oz 35

Russell's Reserve | Makers Mark | Knob Creek

**CONNOISSEUR FLIGHT** 1oz 48

Joseph Magnus | Kavalan | Hakata 12  
Cigar Malt Vinho Barrique

**SUNTORY X NIKKA FLIGHT** 1oz 56

Hibiki Harmony | Yamazaki 12 | Hakusuhu 12  
100th Anniversary

**NIKKA WHISKY SERIES** 1oz 44

Miyagikyo | Yoichi | From the Barrel

**CLASE AZUL** 1oz 95

Plata Blanco | Reposado | Gold Anejo

## COCKTAILS

**GINGER OLD FASHIONED** 16.  
*Ginger infused Aoki Collection's Knob Creek,  
demerara, Angostura bitters, absinthe rinse*

**AOKI MANHATTAN** 16.  
*featuring Aoki Collection's Old Elk Bourbon, Antica  
sweet vermouth, chocolate bitters*

**ROCKY'S NEGRONI** 16.  
*Los Vecinos Mezcal, Antica Sweet Vermouth,  
Campari, fresh orange*

**CADILLAC MARGARITA** 16.  
*Aoki EL Tesoro, Cointreau, agave, Grand Marnier,  
lime juice*

**BLOOD ORANGE SIDECAR** 16.  
*Hennessy V.S, Cointreau, fresh blood orange,  
lemon honey syrup*

**TOKYO SOUR** 16.  
*featuring Buffalo Trace Bourbon, freshly  
muddled pineapples, house yuzu lemon sour*

**BUTTERFLY SAKETINI** 16.  
*house infused butterfly pea flower gin, Aoki sake,  
orgeat\*, elderflower liquor, fresh lime, yukari rim*

**LYCHEE MARTINI** 15.  
*Wheatley Vodka, elderflower liqueur, lychee  
puree, pineapple juice*

**KOKO HEAD MOJITO** 15.  
*Selvarey Coconut rum, Ciroc Coconut vodka,  
pina colada, fresh lime, mint*

**SAND ISLAND ICED TEA** 15.  
*Tito's vodka, Bacardi Silver rum, Patron Silver  
tequila, Hendrick's gin, Cointreau, cola splash*

**MAITAI** 15.  
*Bacardi Silver rum, orgeat, Angostura bitters,  
orange juice, pineapple juice, Mahina Hawaiian  
dark rum*

**LILIKOI PASSION PUNCH** 15.  
*Absolut Mango, orgeat, passion fruit puree, orange  
juice, pineapple juice, sour*