

# ***AOKI REWARD MEMBERS***

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*Doraku*

**BLUETREE**

**38**

**1938**  
INDOCHINE

Herringbone

**AOKI**

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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.

### Wagyu A5 + Foie Gras 110.

Grade A5 Wagyu striploin, goose liver with garlic.

### Aoki's Special\* 78.

Filet mignon, Tristan lobster tail.

### Seafood Deluxe 75.

Tristan lobster tail, ocean scallops, jumbo prawn.

## TRADITIONAL

### Wagyu A5 92.

Grade A5 striploin.

### Jidori Chicken 41.

Free range chicken thigh with garlic butter.

### New York Cut Steak\* 43.

Juicy New York cut Angus beef.

### Filet Mignon\* 48.

Tender aged tenderloin steak.

### Chateaubriand\* 65.

Tender center-cut loin.

### 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 45.

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\* 22.

### Filet Mignon\* 26.

### Jidori Chicken 24.

### Hibachi Shrimp 22.

\*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

### HIBIKI HIGHBALL 18.

featuring Hibiki Harmony Whiskey, fresh squeezed lemon juice, sparkling water

### KOKO HEAD MOJITO 16.

Selvarey Coconut Rum, Ciroc Coconut vodka, pina colada, fresh lime, mint

### SAND ISLAND ICED TEA 16.

Tito’s Vodka, Bacardi Silver Rum, Patron Silver Tequila, Hendrick’s Gin, Cointreau, cola splash

### GUAVA COLADA 16.

Selvarey Coconut Rum, Absolut Mango Rum, Smirnoff Vodka, guava puree, pina colada

### BLOOD ORANGE SIDECAR 17.

Hennesy V.S, Cointreau, fresh blood orange, lemon honey syrup

### KALIA MULE 16.

Tito’s Vodka, crushed cucumber, lime juice, ginger beer

### LAVA COLADA 16.

Bacardi Silver Rum, Bacardi Coconut rum, pina colada, strawberry puree, frozen

### MANGO MOJITO 16.

Malibu mango Rum, fresh mango, pineapple juice, fresh lime, mint

### LILIKOI PASSION PUNCH 16.

Absolut Mango, orgeat syrup, passion fruit puree, orange juice, pineapple juice, sour

### ROCKY’S NEGRONI 17.

Los Vecinos Mezcal, Antica Sweet Vermouth, Campari, fresh orange

### MAI TAI 16.

Bacardi Silver Rum, orgeat syrup, Angostura bitters, orange juice, pineapple juice, Mahina Hawaiian dark rum

### CADILLAC MARGARITA 17.

Aoki Collection Dobel Maestro Tequila, Cointreau, agave, Grand Marnier, lime juice

### BLUE HAWAIIAN 16.

Blue Curacao, Smirnoff pineapple vodka, Bacardi coconut rum, pineapple juice

### BUTTERFLY SAKETINI 16.

house infused butterfly pea flower Tenjaku Gin, Aoki sake, orgeat\*, elderflower liquor, fresh lime, yukari rim

### LYCHEE MARTINI 16.

Wheatley Vodka, elderflower liqueur, lychee puree, pineapple juice

### GINGER OLD FASHIONED 20.

Elijah Craig Barrel Proof 11yr Bourbon, demerara, Angostura bitters, absinthe rinse

### AOKI MANHATTAN 18.

Pikesville Straight Rye, Antica sweet vermouth, chocolate bitters

### TOKYO SOUR 17.

Ginger infused Buffalo Trace Bourbon, freshly muddled pineapples, house yuzu lemon sour

### CHI CHI 16.

Tito’s Vodka, pina colada

## SPECIAL ADD-ONS

### Hibachi Fried Rice 7.

Chicken garlic fried rice.

### Kimchi Fried Rice 7.

### Wagyu A5 87.

### Jidori 34.

### Foie Gras 17.

### Shrimp 11.5

### Jumbo Prawn 5.5 /per piece.

### Scallops 13.

### Calamari 12.

### Shiitake Mushroom 12.

### Asparagus 9.

### 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

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!

|              |     |     |
|--------------|-----|-----|
| JUNMAI GINJO | 7oz | Btl |
| COLD         | 18  | 32  |
| HOT          | 18  |     |

|                          |     |     |
|--------------------------|-----|-----|
| NEW !<br>JUNMAI DAIGINJO | 7oz | Btl |
| COLD                     | 25  | 42  |

### OTHER SAKEBtl

|                           |    |
|---------------------------|----|
| NIGORI<br>Unfiltered sake | 15 |
|---------------------------|----|

|                                     |     |
|-------------------------------------|-----|
| KUBOTA MANJU<br>Junmai Ginjo, 720ml | 225 |
|-------------------------------------|-----|

## FLIGHTS

**AOKI BOURBON FLIGHT** 1oz 38  
Makers Mark | Russell’s Reserve | Elijah Craig

**AOKI RYE FLIGHT** 1oz 35  
Wild Turkey | Knob Creek | Woodinville

**CONNOISSEUR FLIGHT** 1oz 42  
Elijah Craig Toasted | Blantons | Bookers

**SUNTORY** 1oz 48  
Suntory AO | Hibiki Harmony |Yamazaki 12yr

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

**SAKE TRIO** 2oz 22  
Nigori | Aoki Junmai Ginjo | Aoki Ultra Premium

## BEER

|                |      |     |
|----------------|------|-----|
| BOTTLE         |      |     |
| Asahi          | 21oz | 12. |
| Sapporo        | 22oz | 12. |
| Kirin Ichiban  | 22oz | 12. |
| Budweiser      | 16oz | 9.  |
| Bud Light      | 16oz | 9.  |
| Heineken       | 12oz | 9.  |
| Kona Longboard | 12oz | 9.  |
| Kona Big Wave  | 12oz | 9.  |

|                     |      |    |
|---------------------|------|----|
| DRAFT               |      |    |
| Kirin Ichiban Draft | 16oz | 9. |

\* 18% gratuity will be added for any party of 6 or more