

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.

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.
Hennessy 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.
featuring 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	30
HOT	18	

NEW !

JUNMAI DAIGINJO	7oz	Btl
COLD	22	38

OTHER SAKE	Btl
NIGORI Unfiltered sake	15

FLIGHTS

AOKI BOURBON FLIGHT 10z 38
Makers Mark | Russels Reserve | Elijah Craig

AOKI RYE FLIGHT 10z 35
Wild Turkey | Knob Creek | Woodinville

CONNOISSEUR FLIGHT 10z 42
Elijah Craig Toasted | Blantons | Bookers

SUNTORY 10z 48
Suntory AO | Hibiki Harmony |Yamazaki 12yr

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

SAKE TRIO 2oz 18
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