## Buy Local Offer from American Savings Bank

## Get \$20 off your order when you spend \$100 or more



using your ASB personal Visa® debit card between 3/1/22 - 6/30/22\*









American Savings Bank thanks you for supporting local businesses. Buy local, save local and enjoy local!



For details, scan the QR code or visit asbhawaii.com/BuyLocal.

\*Offer valid from March 1, 2022 to June 30, 2022. Entire purchase must be paid for using an ASB personal Visa® debit card. Minimum purchase amount is before taxes and tip. Limit of one offer per visit and not valid on prior purchases. Cannot be combined with any other promotional offer. Free or discounted item eligible while supplies last. Visit asbhawaii.com/BuyLocal or our Facebook or Instagram pages to see which businesses have offers and for details.







## Eat, Drink, & Earn

- \* 5% cash back, redeemable on your next visit
- \* Earn Status (Bronze, Silver, Gold, Emerald)
- \* Exclusive members only privileges
- \* Easy takeout orders from app.

## Become a Member Download the Aoki Group Rewards App to Recieve Your Welcome Gift Today!



Apple Store



Google Play















SIGNATURE ITEMS				VEGETABLES		SOUPS + SIDES	
1938 Shooter Trio* calamansi oyster shooter, seared scallop shooter, beef tartare shooter	15	Ooh LaLa "Rice Field Chicken" wok seared Californian farm raised buffalo frogs with Thai chili and French garlic butter	17	Morning Glory Chap Chye oyster mushrooms sauté with ung choi (water spinach) in oyster garlic sauce	13	Indochine Soup shiitake, oyster and button mushroom with egg flo	12 ower
Imperial Roll deep fried rice paper rolls with minced pork and vegetables with sweet and savory sauce	13	Krazy Fried Rice wok tossed jasmine rice with marinated pork belly and vegetables add shrimp +\$3	15	Mushroom Curry vegan coconut cream curry with king oyster mushrooms, butternut squash, and fried tofu.	16	Asian Seafood Chowder shrimp, scallop, mussels, clams, and bacon in a creamy coconut Thai style chowder	16
Saigon Warm Ribeye & Tofu accompanied with raw watercress tossed in housemade chef vinaigrette signature dressing	14	Gồi Tồm Mực Vietnamese prawn, squid, shredded cabbage	16	with slices of baguette		Jasmine Rice with garlic chips and scallions  Spicy Lemongrass Fries shoestring fries tossed in lemongrass and house	4 8
		DOILI TOV		BEEF		snoestring mes tossed in lemongrass and house special chili sauce	
PORK		POULTRY  Housemade Chicken Pate*	9	Thai Beef Brochette* ribeye skewered with red bell peppers, white onion, covered in creamy peanut sauce	10	LE SWEETS	
Banh Mi Sliders pulled pork banh mi sliders with au jus. topped with Asian barbeque sauce	13	toasted French baguette with creamy chicken pate and pickled vegetables		Ribeye & Tripe Salad* sliced tripe and ribeye with jalapenos and bell	11	Ice Cream Tapioca served with fresh fruits	7
Lemongrass Pork Ribs* baby back ribs marinated in lemongrass and garlic with 3 spice chef sauce	16	Chicken Laap minced chicken and local vegetables tossed in fish and lime sauce, served as a lettuce wrap	11	peppers tossed in light and refreshing soy sauce dressing		Bread Pudding served with sliced strawberry, sliced pear and rum angalise	9
Vietnamese Pork Chop marinated with Chefs signature sauce and grilled, served with housemade Asian barbeque sauce	14	Le Citronelle Fried Chicken bite sized fried chicken with housemade tangy Asian barbeque sauce Hoanh Thanh*	10	HAPPY HOUR			
-		pan seared chicken and cabbage dumplings dressed	10 d	MONDAY to FRIDAY, 4 to 6 PM			:
SEAFOOD		in light soy sauce and slices of Thai chili	1	Glass Noodle Shrimp Le Citronelle Fried Chicken Chicken Laap	8 8 8	Colonial Crab Cake Nha Trang Ceviche Grilled Ocean Scallops	11 11 11
Grilled Ocean Scallops half shelled scallop with 3 blend cheese, bacon, and calamansi dressing	13	Colonial Crab Cake our bite sized crab cake made from blue crab, topped with dijon aioli and fresh ginger	14	Spicy Lemongrass Fries	8	Banh Mi Sliders	11
Clay Pot Steamed Clams steamed clams served with Chefs spicy ginger dipping sauce	14	Pan Fried Squid northern Vietnamese style crispy sauteed squid with bell peppers and lemongrass	15	Xå Mai Tai The Colonial Coco 4 Lemongrass Ginger Old Fashioned	9 9 9	Kirin Draft (Japanese) Chang Bottle (Thailand) Tiger Bottle (Singapore)	6 6 6
Glass Noodle Shrimp* glass noodle with Chef's calamansi dressing, local vegetables, minced pork and shrimp	12	Cà Ri Tôm coconut cream curry served with shrimp, broccoli, and cauliflower, garnished with red bell peppers and fried onion	16 ns	Lychee Martini	9	Bubbles House Avalon Red Blend House Conundrum White Blend	8 8 8
Nha Trang Ceviche* fresh shrimp and scallop with vegetables accompanie with housemade flour tortilla chips	13 ed		 	Daily Whisky Pick Aoki Bourbon Flight	9 20		