

# 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](https://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](https://asbhawaii.com/BuyLocal) or our Facebook or Instagram pages to see which businesses have offers and for details.



# AOKI GROUP REWARDS

## 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

<b>1938 Shooter Trio*</b> calamansi oyster shooter, seared scallop shooter, beef tartare shooter	15	<b>Ooh LaLa “Rice Field Chicken”</b> wok seared Californian farm raised buffalo frogs with Thai chili and French garlic butter	17
<b>Imperial Roll</b> deep fried rice paper rolls with minced pork and vegetables with sweet and savory sauce	13	<b>Krazy Fried Rice</b> wok tossed jasmine rice with marinated pork belly and vegetables. add shrimp +\$3	15
<b>Saigon Warm Ribeye &amp; Tofu</b> accompanied with raw watercress tossed in housemade chef vinaigrette signature dressing	14	<b>Gỏi Tôm Mực</b> Vietnamese prawn, squid, shredded cabbage	16

PORK

<b>Banh Mi Sliders</b> pulled pork banh mi sliders with au jus. topped with Asian barbeque sauce	13	<b>Housemade Chicken Pate*</b> toasted French baguette with creamy chicken pate and pickled vegetables	9
<b>Lemongrass Pork Ribs*</b> baby back ribs marinated in lemongrass and garlic with 3 spice chef sauce	16	<b>Chicken Laap</b> minced chicken and local vegetables tossed in fish and lime sauce, served as a lettuce wrap	11
<b>Vietnamese Pork Chop</b> marinated with Chef's signature sauce and grilled, served with housemade Asian barbeque sauce	14	<b>Le Citronelle Fried Chicken</b> bite sized fried chicken with housemade tangy Asian barbeque sauce	10
		<b>Hoanh Thanh*</b> pan seared chicken and cabbage dumplings dressed in light soy sauce and slices of Thai chili	10

SEAFOOD

<b>Grilled Ocean Scallops</b> half shelled scallop with 3 blend cheese, bacon, and calamansi dressing	13	<b>Colonial Crab Cake</b> our bite sized crab cake made from blue crab, topped with dijon aioli and fresh ginger	14
<b>Clay Pot Steamed Clams</b> steamed clams served with Chef's spicy ginger dipping sauce	14	<b>Pan Fried Squid</b> northern Vietnamese style crispy sauteed squid with bell peppers and lemongrass	15
<b>Glass Noodle Shrimp*</b> glass noodle with Chef's calamansi dressing, local vegetables, minced pork and shrimp	12	<b>Cà Ri Tôm</b> coconut cream curry served with shrimp, broccoli, and cauliflower. garnished with red bell peppers and fried onions	16
<b>Nha Trang Ceviche*</b> fresh shrimp and scallop with vegetables accompanied with housemade flour tortilla chips	13	<b>Grilled Ocean Oysters</b> half shelled oysters with garlic butter and mozzarella	18

VEGETABLES

<b>Morning Glory Chap Chye</b> oyster mushrooms sauté with ung choi (water spinach) in oyster garlic sauce	13	<b>Indochine Soup</b> shiitake, oyster and button mushroom with egg flower	12
<b>Mushroom Curry</b> vegan coconut cream curry with king oyster mushrooms, butternut squash, and fried tofu. with slices of baguette	16	<b>Asian Seafood Chowder</b> shrimp, scallop, mussels, clams, and bacon in a creamy coconut Thai style chowder	16

BEEF

<b>Thai Beef Brochette*</b> ribeye skewered with red bell peppers, white onion, covered in creamy peanut sauce	10	<b>Jasmine Rice</b> with garlic chips and scallions	4
<b>Ribeye &amp; Tripe Salad*</b> sliced tripe and ribeye with jalapenos and bell peppers. tossed in light and refreshing soy sauce dressing	11	<b>Spicy Lemongrass Fries</b> shoestring fries tossed in lemongrass and house special chili sauce	8

LE SWEETS

<b>Ice Cream Tapioca</b> served with fresh fruits	7
<b>Bread Pudding</b> served with sliced strawberry, sliced pear and rum angalise	9

HAPPY HOUR

MONDAY to FRIDAY, 4 to 6 PM

<b>Glass Noodle Shrimp</b>	8	<b>Colonial Crab Cake</b>	11
<b>Le Citronelle Fried Chicken</b>	8	<b>Nha Trang Ceviche</b>	11
<b>Chicken Laap</b>	8	<b>Grilled Ocean Scallops</b>	11
<b>Spicy Lemongrass Fries</b>	8	<b>Banh Mi Sliders</b>	11
<b>Ginger Old Fashioned</b>	9	<b>Sapporo Draft</b> (Japanese)	6
<b>Lychee Martini</b>	9	<b>Chang Bottle</b> (Thailand)	6
<b>Thai Margarita</b>	9	<b>Tiger Bottle</b> (Singapore)	6
<b>Da Nang Mai Tai</b>	9	<b>Bubbles</b>	8
<b>Daily Whisky Pick</b>	9	<b>House Avalon Red Blend</b>	8
<b>Aoki Bourbon Flight</b>	20	<b>House North by North West Riesling</b>	8

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