



AOKI GROUP REWARDS

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SIGNATURE ITEMS

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
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
Saigon Warm Ribeye & Tofu accompanied with raw watercress tossed in housemade chef vinaigrette signature dressing	14	Gỏi Tôm Mực Vietnamese prawn, squid, shredded cabbage	16
Roast Bone Marrow bone marrow, flavored with chimchurri and herb garlic butter	18		

PORK

Banh Mi Sliders pulled pork banh mi sliders with au jus. topped with Asian barbeque sauce	13	Housemade Chicken Pate* toasted French baguette with creamy chicken pate and pickled vegetables	9
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
Vietnamese Pork Chop marinated with Chef's 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	10
		Hoanh Thanh* pan seared chicken and cabbage dumplings dressed in light soy sauce and slices of Thai chili	10

SEAFOOD

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
Clay Pot Steamed Clams steamed clams served with Chef's spicy ginger dipping sauce	14	Pan Fried Squid northern Vietnamese style crispy sauteed squid with bell peppers and lemongrass	15
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 onions	16
Nha Trang Ceviche* fresh shrimp and scallop with vegetables accompanied with housemade flour tortilla chips	13	Grilled Ocean Oysters half shelled oysters with garlic butter and mozzarella	18

VEGETABLES

Morning Glory Chap Chye oyster mushrooms sauté with ung choy (water spinach) in oyster garlic sauce	13
Mushroom Curry vegan coconut cream curry with king oyster mushrooms, butternut squash, and fried tofu. with slices of baguette	16

BEEF

Thai Beef Brochette* ribeye skewered with red bell peppers, white onion, covered in creamy peanut sauce	10
Ribeye & Tripe Salad* sliced tripe and ribeye with jalapenos and bell peppers. tossed in light and refreshing soy sauce dressing	11

HAPPY HOUR

MONDAY to FRIDAY, 4 to 6 PM

Glass Noodle Shrimp	8	Colonial Crab Cake	11
Le Citronelle Fried Chicken	8	Nha Trang Ceviche	11
Chicken Laap	8	Grilled Ocean Scallops	11
Spicy Lemongrass Fries	8	Banh Mi Sliders	11
Ginger Old Fashioned	9	Sapporo Draft (Japanese)	6
Lychee Martini	9	Chang Bottle (Thailand)	6
Thai Margarita	9	Tiger Bottle (Singapore)	6
Da Nang Mai Tai	9	Bubbles	8
Daily Whisky Pick	9	House North by Northwest Red Blend	8
Aoki Bourbon Flight	20	House North by Northwest Riesling	8
		1942 Don Julio	20

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