

# AOKI GROUP REWARDS

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- Earn Status (Bronze, Silver, Gold, Emerald)
- Exclusive members only privileges

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**BLUETREE**



Herringbone



## INDO THURSDAYS

@1938 INDOCHINE | 4PM - 11PM

- Half off all wines by the gls (member exclusive)
- Industry night, highball special & live music

## HAPPY HOUR

@DORAKU WAIKIKI | (MON - FRI) 4PM - 5PM

## OYSTERS & BUBBLES

@HERRINGBONE | 4PM - 6PM

## WHISKY WEDNESDAYS

@DORAKU KAKA'AKO

## DOUBLE POINT WEDNESDAYS

@1938 INDOCHINE

## WARD FARMERS MARKET

@BLUETREE | SATURDAY 8AM - 12PM

## LATE NIGHT HAPPY HOUR

@DORAKU KAKA'AKO | (MON - FRI) 9PM - CL

# NEW WEEKLY SPECIALS



SIGNATURE ITEMS

<b>1938 Shooter Trio*</b> calamansi oyster shooter, seared scallop shooter, beef tartare shooter	15
<b>Imperial Roll</b> deep fried rice paper rolls with minced pork and vegetables with sweet and savory sauce	13
<b>Mekong Steamed Swai</b> steamed Swai with ginger and scallion served in drizzled soy and hot sesame oil	18
<b>Beurre d'Escargot</b> escargot in shell with housemade garlic butter infused with herbs and spices	16

BEEF

<b>Thai Beef Brochette*</b> ribeye skewered with red bell peppers, white onion, covered in creamy peanut sauce	10
<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>Rangoon Ribeye Tataki</b> seared ribeye with fresh parsley and toasted sesame served with thai chili soy	18
<b>Roast Bone Marrow</b> bone marrow, flavored with chimchurri and herb garlic butter ADD WHISKY LUGE (JOSEPH MAGNUS BOURBON 1,502)	18 8

SEAFOOD

<b>Grilled Ocean Scallops</b> half shelled scallop with 3 blend cheese, bacon, and calamansi dressing	13
<b>Clay Pot Steamed Clams</b> steamed clams served with Chef's spicy ginger dipping sauce	14
<b>Glass Noodle Shrimp*</b> glass noodle with Chef's calamansi dressing, local vegetables, minced pork and shrimp	12
<b>Nha Trang Ceviche*</b> fresh shrimp, scallops and vegetables in spicy tomato chili accompanied with prawn crackers	13

<b>Ooh LaLa "Rice Field Chicken"</b> wok seared Californian farm raised buffalo frogs with Thai chili and French garlic butter	17
<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

POULTRY

<b>Housemade Chicken Pate*</b> toasted french baguette with creamy chicken pate and porkbelly topped with mozzarella cheese	9
<b>Chicken Laap</b> minced chicken and local vegetables tossed in fish and lime sauce, served as a lettuce wrap	11
<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
<b>Colonial Crab Cake</b> our bite sized crab cake made from blue crab, topped with dijon aioli and fresh ginger	14
<b>Pan Fried Squid</b> northern Vietnamese style crispy sauteed squid with bell peppers and lemongrass	15
<b>Cà Ri Tôm</b> coconut cream curry served with shrimp, broccoli, and cauliflower. garnished with red bell peppers and fried onions	16
<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>Mushroom Curry</b> vegan coconut cream curry with king oyster mushrooms, butternut squash, and fried tofu with slices of baguette	16

PORK

<b>Porkbelly Open Face Slider</b> pulled pork on french baguette with garlic butter topped with mozzarella cheese and hoisin	13
<b>Lemongrass Pork Ribs*</b> baby back ribs marinated in lemongrass and garlic with 3 spice chef sauce	16
<b>Vietnamese Pork Chop</b> marinated with Chef's signature sauce and grilled, served with housemade Asian barbeque sauce	14

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>Bubbles</b>	8
<b>Da Nang Mai Tai</b>	9	<b>House Backhouse Pinot Noir</b>	8
<b>Daily Whisky Pick</b>	9	<b>House North by Northwest Riesling</b>	8
<b>Aoki Bourbon Flight</b>	20	<b>1942 Don Julio</b>	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.