

AOKI GROUP REWARDS

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- Earn Status (Bronze, Silver, Gold, Emerald)
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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

1938 Shooter Trio* calamansi oyster shooter, seared scallop shooter, beef tartare shooter	15
Imperial Roll deep fried rice paper rolls with minced pork and vegetables with sweet and savory sauce	13
Mekong Steamed Swai steamed Swai with ginger and scallion served in drizzled soy and hot sesame oil	18
Beurre d'Escargot escargot in shell with housemade garlic butter infused with herbs and spices	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
Rangoon Ribeye Tataki seared ribeye with fresh parsley and toasted sesame served with thai chili soy	18
Roast Bone Marrow bone marrow, flavored with chimchurri and herb garlic butter	18
ADD WHISKY LUGE (JOSEPH MAGNUS BOURBON 1,502)	8

SEAFOOD

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

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

POULTRY

Housemade Chicken Pate* toasted french baguette with creamy chicken pate and porkbelly topped with mozzarella cheese	9
Chicken Laap minced chicken and local vegetables tossed in fish and lime sauce, served as a lettuce wrap	11
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
Colonial Crab Cake our bite sized crab cake made from blue crab, topped with dijon aioli and fresh ginger	14
Lemongrass Grilled Squid grilled squid dressed in light soy with chefs seasoning and sesame oil topped with ponzu	15
Cà Ri Tôm coconut cream curry served with shrimp, broccoli, and cauliflower. garnished with red bell peppers and onions	16
Crab Vermicelli crab meat, cucumber, lettuce, vermicelli noodles with thinly sliced grilled pork, tossed in house dressing	19

VEGETABLES

Morning Glory Chap Chye oyster mushrooms sauté with ung choi (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

PORK

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

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	Bubbles	8
Da Nang Mai Tai	9	House Backhouse Pinot Noir	8
Daily Whisky Pick	9	House North by Northwest Riesling	8
Aoki Bourbon Flight	20	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.