

AOKI GROUP REWARDS

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

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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

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| 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

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| 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 Snake River Farm - American Prime Wagyu with fresh parsley and toasted sesame served with thai chili soy | 21 |
| Roast Bone Marrow bone marrow, flavored with chimchurri and herb garlic butter | 18 |
| ADD WHISKY LUGE (JOSEPH MAGNUS BOURBON 1,502) | 8 |

SEAFOOD

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| Grilled Shrimp Vermicelli Noodles grilled shrimp, cucumber, lettuce, vermicelli noodles tossed in house dressing | 19 |
| 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 |

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| 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 |
| 1938 Shooter Trio* calamansi oyster shooter, seared scallop shooter, beef tartare shooter | 15 |

POULTRY

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| Chicken Laap minced chicken and local vegetables tossed in fish and lime sauce, served as a lettuce wrap | 11 |
| Jidori Chicken Fry bite sized fried chicken with housemade tangy Asian barbeque sauce | 12 |
| Pan Seared Chicken Dumplings pan seared chicken and cabbage dumplings dressed in light soy sauce and slices of Thai chili | 10 |

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| 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 |
| Shrimp Curry coconut cream curry served with shrimp, broccoli, and cauliflower. garnished with red bell peppers and onions | 16 |
| Grilled Ocean Scallops half shelled scallop with 3 blend cheese, bacon, and calamansi dressing | 13 |

VEGETABLES

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| Morning Glory - Ong Choy 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 |
| Saigon Tofu Salad accompanied with raw watercress tossed in housemade chef vinaigrette signature dressing | 14 |

PORK

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| 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

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|-------------------------------|----|--|----|
| Glass Noodle Shrimp | 8 | Colonial Crab Cake | 11 |
| Jidori Chicken Fry | 8 | Nha Trang Ceviche | 11 |
| Chicken Laap | 8 | Grilled Ocean Scallops | 11 |
| Spicy Lemongrass Fries | 8 | Porkbelly Open Face Slider | 11 |
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| 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 |

SOUPS + SIDES

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| Indochine Soup shiitake, oyster and button mushroom with egg flower | 12 |
| Asian Seafood Chowder shrimp, scallop, mussels, clams, and bacon in a creamy coconut Thai style chowder | 16 |
| Jasmine Rice with garlic chips and scallions | 5 |
| Spicy Lemongrass Fries shoestring fries tossed in lemongrass and house special chili sauce | 10 |

LE SWEETS

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| Classic Tiramisu | 12 |
| Bread Pudding served with sliced strawberry, sliced pear, rum angalise and vanilla icecream | 11 |
| Ice Cream Tapioca served with fresh fruits | 7 |

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