AOKI GROUP REWARDS

- 5% cash back, redeemable on your next visit
- Earn Status (Bronze, Silver, Gold, Emerald)
- Exclusive members only privileges

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BLUETREE



1938 INDOCHINE

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



၁	SIGNATURE ITEMS		U	
	Imperial Roll deep fried rice paper rolls with minced pork and vegetables with sweet and savory sauce	14 18	Ooh LaLa "Rice Field Chicken" wok seared Californian farm raised buffalo frogs with Thai chili and French garlic butter	18
	Mekong Steamed Swai steamed Swai with ginger and scallion served in drizzled soy and hot sesame oil Beurre d'Escargot escargot in shell with housemade garlic butter infused with herbs and spices	16	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
	BEEF		POULTRY	
	Thai Beef Brochette* ribeye skewered with red bell peppers, white onion, covered in creamy peanut sauce	12	Chicken Laap minced chicken and local vegetables tossed in fish and lime sauce, served as a lettuce wrap	11
	Ribeye & Tripe Salad* sliced tripe and ribeye with jalapenos and bell pepper tossed in light and refreshing soy sauce dressing	.12 s.	Jidori Chicken Fry bite sized fried chicken with housemade tangy Asiar barbeque sauce	13 1
	Rangoon Ribeye Tataki Snake River Farm - American Prime Wagyu with fresh parsley and toasted sesame served with that ch	21 ili soy	Pan Seared Chicken Dumplings pan seared chicken and cabbage dumplings dressed in light soy sauce and slices of Thai chili	12
	Roast Bone Marrow bone marrow, flavored with chimchurri and herb garlic butter ADD WHISKY LUGE (JOSEPH MAGNUS BOURBON L.	18 8 502)		
	SEAFOOD			
	Grilled Shrimp Vermicelli Noodles	19	Colonial Crab Cake	14

bone marrow, flavored with chimchurri and herb garlic butter ADD WHISKY LUGE (JOSEPH MAGNUS BOURBON 1.5	8 oz)		
SEAFOOD			
Grilled Shrimp Vermicelli Noodles grilled shrimp, cucumber, lettuce, vermicelli noodles tossed in house dressing	19	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	16	Lemongrass Grilled Squid grilled soldid dressed in light soy with chefs seasoning and sesame oil topped with ponzu	15
Glass Noodle Shrimp* glass noodle with Chef's calamansi dressing, local vegetables, minced pork and shrimp	12	Shrimp Curry coconut cream curry served with shrimp, broccoli, and cauliflower, garnished with red bell peppers and onions	
Nha Trang Ceviche* fresh shrimp scallops and vegetables in spicy tomato chili accompanied with prawn crackers	13	Grilled Ocean Scallops half shelled scallop with 3 blend cheese, bacon, and calamansi dressing	14
A			

VEGETABLES		SOUPS + SIDES	
Morning Glory - Ong Choy oyster mushrooms saulte with ung choi (water	13	Indochine Soup shiitake, oyster and button mushroom with egg flowe	13 r
spinach) in oyster garlic sauce Mushroom Curry vegan coconut cream curry with king oyster mushrooms, butternut squash, and fried tofu with slices of baguette		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
Saigon Tofu Salad accompanied with raw watercress tossed in housemade chef vinaigrette signature dressing	14	Spicy Lemongrass Fries shoestring fries tossed in lemongrass and house special chili sauce	11
PORK		LE SWEETS	
Porkbelly Open Face Slider pulled pork on french baguette with garlic butter topped with mozarella cheese and hoisin Lemongrass Pork Ribs* baby back ribs marinated in lemongrass and garlic with 3 spice chef sauce		Classic Tiramisu	12
		Affogato Cafe Du Monde Coffee, vanilla icecream, wafers	10
		Bread Pudding served with sliced strawberry, sliced pear, rum	11
Vietnamese Pork Chop	15	angalise and vanilla icecream	
marinated with Chef's signature sauce and grilled, served with housemade Asian barbeque sauce		Ice Cream Tapioca served with fresh fruits	8

•		served with fresh fruits	
HAPPY HOUR MONDAY to FRIDAY, 4 to 6 PM			
Glass Noodle Shrimp Jidori Chicken Fry Chicken Laap Spicy Lemongrass Fries	8 8 8 8	Colonial Crab Cake Nha Trang Ceviche Grilled Ocean Scallops Porkbelly Open Face Slider	11 11 11 11
Ginger Old Fashioned Lychee Martini Thai Margarita Da Nang Mai Tai	9 9 9	Sapporo Draft (Japanese) Chang Bottle (Thailand) Bubbles House Backhouse Pinot Noir House North by Northwest Piceling	6 6 8 8
Daily Whisky Pick Aoki Bourbon Flight	9 20	House North by Northwest Riesling 1942 Don Julio	20