

AOKI GROUP REWARDS

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

Download the AOKI Group Rewards App to
recieve your welcome gift today!

RECEIVE \$4 OFF ON OUR AOKI SAKE BOTTLE
TODAY FOR OUR REWARD MEMBERS



INDO THURSDAYS

@1938 INDOCHINE | 4PM - 11PM

half off all wines by the gls (member exclusive), Live DJ & Industry Night

OYSTERS & BUBBLES

@HERRINGBONE | 4PM - 6PM

HAPPY HOUR

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

BLUE CHRISTMAS (THEMED BAR)

@BLUETREE | WEDNESDAYS 4PM - 10PM

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

Happy Holidays from AOKI GROUP!



SIGNATURE ITEMS

Imperial Roll deep fried rice paper rolls with minced pork and vegetables with sweet and savory sauce	14
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
Tomahawk Ribeye 32oz fermented black garlic rub, hard seared royal trumpet mushroom, watercress and pickled apple salad.	125

POULTRY

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	13
Pan Seared Chicken Dumplings pan seared chicken and cabbage dumplings dressed in light soy sauce and slices of Thai chili	12

SEAFOOD

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	16
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	18
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
Fresh Catch - Whole Fish seasonally inspired	MP

BEEF

Thai Beef Brochette* ribeye skewered with red bell peppers, white onion, covered in creamy peanut sauce	12
Ribeye & Tripe Salad* sliced tripe and ribeye with jalapenos and bell peppers. tossed in light and refreshing soy sauce dressing	12
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 8 (JOSEPH MAGNUS BOURBON 1.502)

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	14

VEGETABLES

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

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	15

HAPPY HOUR

MONDAY to FRIDAY, 4 to 6 PM

Glass Noodle Shrimp	8
Jidori Chicken Fry	8
Chicken Laap	8
Spicy Lemongrass Fries	8
Ginger Old Fashioned	9
Lychee Martini	9
Thai Margarita	9
Da Nang Mai Tai	9
Daily Whisky Pick	9
Aoki Bourbon Flight	20

SOUPS + SIDES

Indochine Soup shiitake, oyster and button mushroom with egg flower	13
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	11

LE SWEETS

Classic Tiramisu	12
Affogato Cafe Du Monde Coffee, vanilla icecream, wafers	10
Bread Pudding served with sliced strawberry, sliced pear, rum angalise and vanilla icecream	11
Ice Cream Tapioca served with fresh fruits	8

Colonial Crab Cake	11
Nha Trang Ceviche	11
Grilled Ocean Scallops	11
Porkbelly Open Face Slider	11
Sapporo Draft (Japanese)	6
Chang Bottle (Thailand)	6
Bubbles	8
House Backhouse Pinot Noir	8
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.