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BLUETREE



Herringbone



DOUBLE POINT MONDAYS

@ALL DORAKU LOCATIONS | *excluding holidays

WHISKY WEDNESDAYS

@DORAKU KAKA'AKO

INDO THURSDAYS

@1938 INDOCHINE | 4PM - 11PM

SUSHI, BEATS & BLOODY MARYS

@DORAKU WAIKIKI | SUNDAY 11:30AM - 3:30PM

QING MU NOODLE

Try our Pho & Banh Mi's | (MON - FRI) 11AM - 8PM

OYSTERS & BUBBLES

@HERRINGBONE | 4PM - 6PM

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



SIGNATURE ITEMS

Imperial Roll stir-fried pork, vegetables, and vermicelli noodles rolled in rice paper. flash fried crispy & served w/ chili sauce.	14
Mekong Steamed Black Cod Alaskan black cod steamed with fresh ginger and scallions finished with soy and sizzling sesame oil.	22
Day Boat Scallops fresh scallops, butter basted medium rare. served with grilled of corn & coconut cream, fukujin zuke and curry oil.	24
Tai Snapper deep fried served with nuoc cham, local tomato relish, and calamansi.	55
Spicy Garlic Noodles buttery egg noodles with 7-minute egg, fried garlic, scallions, and togarashi shichimi. add shrimp, chicken or pork +5	15

PORK

Pork Belly Bao Buns(3) lemongrass scented porkbelly, brasied, roasted, fried crispy, atchara, roasted shallot mayo.	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 bbq sauce.	17

SEAFOOD

Steamed Manila Clams clams served with chili sauce and fresh ginger.	16
Glass Noodle Shrimp glass noodle with Chef's calamansi dressing, local vegetables, minced pork and shrimp.	14
Nha Trang Ceviche shrimp, scallops marinated in spicy tomato chili with black sesame rice crackers.	13
Lobster Lumpia contemporary version of the Filipino classic. lobster meat, stir-fried vegetables with sweet chili mango sauce.	19

Ooh LaLa "Rice Field Chicken" wok seared Californian farm raised buffalo frogs with Thai chili and French garlic butter.	16
Oysters on the Half shell (4) fresh shucked oysters from Willapa Bay, Washington. served with calamansi and mignonette and tobiko.	18
Snake River Farms Beef Ribeye Tataki American Kobe beef, torch seared with white soy and truffle oil.	25
Amang's Green Papaya-Mango Salad local green papaya, mango, heirloom tomatoes, red onion, bell peppers, ginger, cilantro, dressed with nuoc cham. add shrimp, chicken or pork +5	12

VEGETABLES

Daily Market Vegetables chefs preparation with soy sauce, oyster sauce, and sesame oil.	13
Mushroom Curry vegan coconut cream curry with wild oyster mushrooms, butternut squash, and fried tofu. with slices of baguette.	16
Saigon Fried Tofu Salad accompanied with raw watercress & shishito tossed in housemade chef vinaigrette signature dressing.	14
Blistered Shishito Peppers with Birds Eye Chili aioli flash fried and seasoned with house spices & lemon oil. garnished with chili pepper strings and fried garlic.	11

Colonial Crab Cake sauteed lump meat crab cakes, thai basil remoulade, atchara, baby chicory, Myer lemon oil and zest.	19
Shrimp Curry coconut cream curry served with shrimp, broccoli, cauliflower. garnished with fukujin zuke and fried onions.	17
Grilled Local Prawns local Prawns marinated in lemongrass, garlic, citrus. served with head skin on and soy ginger sauce.	17

POULTRY

Chicken Laap minced chicken and local vegetables tossed in fish and lime sauce, served on local romain lettuce.	12
Jidori Chicken Fry bite sized fried chicken with housemade tangy Asian bbq sauce.	13

BEEF

American Kobe Beef Ribeye 16oz boneless ribeye, served with seared cippolini onions and baby carrots. finished with black garlic aioli.	90
Indonesian Beef Skewers ribeye skewered with red bell peppers, white onion, covered in creamy peanut sauce.	14
Ribeye & Tripe Salad sliced tripe and ribeye with jalapenos and bell peppers. tossed in light and refreshing soy sauce dressing.	12
Roast Bone Marrow bone marrow, flavored with chimchurri and herb garlic butter. add whisky luge +8	18

HAPPY HOUR MONDAY to FRIDAY, 4 to 6 PM			
Glass Noodle Shrimp	8	Imperial Roll	8
Jidori Chicken Fry	8	Pork Belly Bao Buns (2)	8
Chicken Laap	8	Blistered Shishito Peppers	8
Spicy Lemongrass Fries	8	Nha Trang Ceviche	8
Ginger Old Fashioned	9	Kirin Draft	6
Lychee Martini	9	Red Horse Bottle (Philippines)	6
Thai Margarita	9		
Da Nang Mai Tai	9	House Sparkling Wine	8
		House Sauvignon Blanc	8
		House Pinot Noir	8
Daily Whisky Pick	9	House Chardonnay	8
		House Rose	8
Aoki Bourbon Flight	20	1942 Don Julio	20

SOUPS + SIDES

Krazy Fried Rice wok tossed jasmine rice with marinated pork belly and vegetables. add shrimp +\$3	17
Indochine Soup shiitake, oyster and button mushroom with egg flower.	13
Jasmine or Organic Brown Rice with garlic chips and scallions.	6
Spicy Lemongrass Fries shoestring fries in lemongrass and house chili sauce.	11

LE SWEETS

Affogato Cafe Du Monde Coffee, vanilla icecream and wafers.	10
Banana Lumpia topped with housemade salted caramel and chocolate drizzle with vanilla icecream.	12
Ice Cream with Pandan Tapioca served with fresh fruits.	8