

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
receive your welcome gift today!



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 deep fried rice paper rolls with minced pork and vegetables with sweet and savory sauce	14
Mekong Steamed Black Cod steamed black cod with ginger and scallion served in drizzled soy and hot sesame oil	18
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	70

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 (JOSEPH MAGNUS BOURBON 1.5oz)	8

SEAFOOD

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 house made wonton chips	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 Oyster Trio* calamansi oyster shooters	15

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

Colonial Crab Cake our bite sized crab cake made from blue crab, topped with dijon aioli and fresh ginger	14
Shrimp Curry coconut cream curry served with shrimp, broccoli, add cauliflower. garnished with red bell peppers and onions	16
Grilled Local Prawns local Kauai Prawns marinated in calamansi, lemongrass, and garlic. served with head skin on with soy ginger dipping sauce.	13

VEGETABLES

Morning Glory market vegetables with soy sauce, oyster sauce, and sesame oil	13
Mushroom Curry vegan coconut cream curry with king 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

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
Jasmine Rice with garlic chips and scallions	5
Jasmine Organic Brown Rice with garlic chips and scallions	6
Spicy Lemongrass Fries shoestring fries tossed in lemongrass and house special chili sauce	11

LE SWEETS

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

Colonial Crab Cake	11
Nha Trang Ceviche	11
Day Boat Scallops (3 pieces)	15
Porkbelly Open Face Slider	11
Kirin Draft	6
Red Horse Bottle (Philippines)	6
House Sparkling Wine	8
House Sauvignon Blanc	8
House Pinot Noir	8
House Chardonnay	8
House Rose	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.