

# 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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*Doraku*

BLUETREE

RM. 38



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

<b>Imperial Roll</b> stir-fried pork, vegetables, and vermicelli noodles rolled in rice paper. flash fried crispy & served w/ chili sauce.	14
<b>Mekong Steamed Black Cod</b> Alaskan black cod steamed with fresh ginger and scallions finished with soy and sizzling sesame oil.	21
<b>Day Boat Scallops</b> fresh scallops, butter basted medium rare. served with grilled of corn & coconut cream, fukujin zuke and curry oil.	24
<b>Tai Snapper</b> deep fried served with nuoc cham, local tomato relish, and calamansi.	70
<b>Spicy Garlic Noodles</b> buttery egg noodles with 7-minute egg, fried garlic, scallions, and togarashi shichimi. add shrimp or pork +5	15

PORK

<b>Pork Belly Bao Buns</b> 3 bao buns, lemongrass scented porkbelly, braised, roasted, then fried crispy, atchara, roasted shallot mayo.	13
<b>Lemongrass Pork Ribs*</b> baby back ribs marinated in lemongrass and garlic with 3 spice chef sauce.	16
<b>Vietnamese Pork Chop</b> marinated with Chef's signature sauce and grilled, served with housemade asian bbq sauce.	16

SEAFOOD

<b>Steamed Manila Clams</b> clams served with chili sauce and fresh ginger.	16
<b>Glass Noodle Shrimp*</b> glass noodle with Chef's calamansi dressing, local vegetables, minced pork and shrimp.	12
<b>Nha Trang Ceviche*</b> shrimp, scallops marinated in spicy tomato chili with black sesame rice crackers.	13
<b>Lobster Lumpia</b> contemporary version of the Filipino classic. lobster meat, stir-fried vegetables with sweet chili mango sauce.	15

<b>Ooh LaLa "Rice Field Chicken"</b> wok seared Californian farm raised buffalo frogs with Thai chili and French garlic butter.	18
<b>Oysters on the Half shell (4 )</b> fresh shucked oysters from Willapa Bay, Washington. served with calamansi and mignonette and tobiko.	16
<b>Snake River Farms Beef Ribeye Tataki</b> American Kobe beef, torch seared with white soy and truffle oil.	22
<b>Amang's Green Papaya-Mango Salad</b> local green papaya, mango, heirloom tomatoes, red onion, bell peppers, ginger, cilantro, dressed with nuoc cham. add shrimp, chicken or pork +5	12

VEGETABLES

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

<b>Colonial Crab Cake</b> sauteed lump meat crab cakes, thai basil remoulade, atchara, baby chicory, Myer lemon oil and zest.	16
<b>Shrimp Curry</b> coconut cream curry served with shrimp, broccoli, cauliflower. garnished with fukujin zuke and fried onions.	16
<b>Grilled Local Prawns</b> local Prawns marinated in lemongrass, garlic, citrus. served with head skin on and soy ginger sauce.	16

POULTRY

<b>Chicken Laap</b> minced chicken and local vegetables tossed in fish and lime sauce, served as a lettuce wrap.	12
<b>Jidori Chicken Fry</b> bite sized fried chicken with housemade tangy Asian bbq sauce.	12

BEEF

<b>American Kobe Beef Ribeye</b> 22 oz ribeye, served with seared cippolini onions and baby carrots. finished with black garlic aioli.	90
<b>Thai Beef Brochette*</b> ribeye skewered with red bell peppers, white onion, covered in creamy peanut sauce.	14
<b>Ribeye &amp; Tripe Salad*</b> sliced tripe and ribeye with jalapenos and bell peppers. tossed in light and refreshing soy sauce dressing.	12
<b>Roast Bone Marrow</b> 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	Pork Belly Bao Buns (for two)	8
Jidori Chicken Fry	8	Blistered Shishito Peppers	8
Chicken Laap	8	Nha Trang Ceviche	11
Spicy Lemongrass Fries	8	Colonial Crab Cake	12
Ginger Old Fashioned	9	Kirin Draft	6
Lychee Martini	9	Red Horse Bottle (Philippines)	6
Thai Margarita	9	House Sparkling Wine	8
Da Nang Mai Tai	9	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

<b>Krazy Fried Rice</b> wok tossed jasmine rice with marinated pork belly and vegetables. add shrimp +\$3	15
<b>Indochine Soup</b> shiitake, oyster and button mushroom with egg flower.	13
<b>Jasmine or Organic Brown Rice</b> with garlic chips and scallions.	6
<b>Spicy Lemongrass Fries</b> shoestring fries in lemongrass and house chili sauce.	11

LE SWEETS

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