

# AOKI GROUP REWARDS

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*Doraku*

BLUETREE

38



Herringbone



## DOUBLE POINT MONDAYS

@ALL DORAKU LOCATIONS | \*excluding holidays

## CIGAR AFTER DARK

@DORAKU KAPOLEI

## INDO THURSDAYS

@1938 INDOCHINE | 4PM - 11PM

## SUSHI, BEATS & BLOODY MARYS

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

## DOUBLE POINT SUNDAYS

@HERRINGBONE

## QING MU NOODLE

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

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

SIGNATURE ITEMS

<b>Cast Iron Ribeye Tataki</b> Washyugyu beef, torch seared with white soy and truffle oil.	25	<b>Spicy Garlic Noodles</b> buttery egg noodles with 7-minute egg, fried garlic, scallions, and togarashi shichimi. add shrimp, chicken or pork +5	15
<b>Imperial Roll</b> stir-fried pork, vegetables, and vermicelli noodles rolled in rice paper. flash fried crispy & served w/ chili sauce.	14	<b>Tai Snapper</b> deep fried served with nuoc cham, local tomato relish, and calamansi.	55
<b>Mekong Steamed Black Cod</b> Alaskan black cod steamed with fresh ginger and scallions finished with soy and sizzling sesame oil.	22	<b>Oysters on the Half shell (4)</b> fresh shucked oysters from Willapa Bay, Washington. served with calamansi and mignonette and tobiko.	18
<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>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
<b>Ooh LaLa "Rice Field Chicken"</b> wok seared farm raised frog legs with aromatic garlic butter.	16		

SEAFOOD

<b>Hamachi Crudo</b> ogo seaweed, pickled red onions, smoked ikura and ponzu.	18	<b>Colonial Crab Cake</b> sauteed lump meat crab cakes, thai basil remoulade, atchara, baby chicory, myer lemon oil and zest.	19
<b>Steamed Manila Clams</b> fresh clams served with ginger, lap cheong sausage, ocean salad and calamnsi.	16	<b>Shrimp Curry</b> shrimp with spicy red thai curry, baby carrots, tomatoe, broccoli and cauliflower garnished with fukujin zuke and fried onions with naan bread.	17
<b>Glass Noodle Shrimp</b> glass noodle with Chef's calamansi dressing, local vegetables, minced pork and shrimp served on local gem lettuce.	14	<b>Lobster Lumpia</b> contemporary version of the Filipino classic. lobster meat, stir-fried vegetables with sweet chili mango sauce.	19

BEEF & PORK

<b>American Kobe Beef Ribeye</b> 16oz boneless ribeye, served with seared cippolini onions and baby carrots. finished with black garlic aioli.	70	<b>Daily Market Vegetables</b> chefs preparation with soy sauce, oyster sauce, and sesame oil.	13
<b>Pork Belly Bao Buns(3)</b> lemongrass scented porkbelly, brasied, roasted, fried crispy, atchara, roasted shallot mayo.	13	<b>Mushroom Curry</b> indian madras curry with roasted mushroom, butternut squash, eggplant, baby carrots, fried tofu, okinawan sweet potatoe with naan bread.	16
<b>Lemongrass Pork Ribs*</b> baby back ribs marinated in lemongrass and garlic with 3 spice chef sauce.	16	<b>Saigon Fried Tofu Salad</b> accompanied with raw watercress tossed in house vinaigrette dressing.	14
<b>Steak Frites</b> Kobe beef striploin with aromatic herb butter and umami fries.	70	<b>Blistered Shishito Peppers</b> with Birds Eye Chili aioli flash fried and seasoned with house spices & lemon oil. garnished with red jalapenos, chili pepper strings and fried garlic.	11

POULTRY

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

SOUP + SIDES

<b>Krazy Fried Rice</b> wok tossed jasmine rice with garlic scrambled eggs, vegetables and oyster sauce. add shrimp or pork belly + 5	15
<b>Indochine Mushroom Soup</b> shiitake, oyster, and shimeji mushroom with soft tofu and egg flower with naan bread.	11
<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

SATE

<b>Chicken Sate</b> 2. peanut sauce.	12
<b>Pork Sate</b> 2. sweet coconut curry glaze.	13
<b>Beef Sate</b> 2. soy lemon.	14
<b>Shrimp Sate</b> 2. soy ginger sauce.	14

LE SWEETS

<b>Banana Lumpia</b> topped with housemade salted caramel and chocolate drizzle with vanilla icecream.	12
<b>Halo Halo</b> white beans, ube icecream, fresh coconut, green coconut jelly, condensed milk and ube jam walls.	15
<b>Mango Sago</b> mango with white tapioca pearls.	10
<b>Affogato</b> Cafe Du Monde Coffee, vanilla icecream and wafers.	10
<b>Ice Cream with Pandan Tapioca</b> served with fresh fruits	8

HAPPY HOUR MONDAY to FRIDAY, 4 to 6 PM

<b>Glass Noodle Shrimp</b>	8	<b>Imperial Roll</b>	8
<b>Jidori Chicken Fry</b>	8	<b>Pork Belly Bao Buns (2)</b>	8
<b>Chicken Laap</b>	8	<b>Blistered Shishito Peppers</b>	8
<b>Spicy Lemongrass Fries</b>	8	<b>Colonial Crab Cake</b>	16
<b>Ginger Old Fashioned</b>	9	<b>Kirin Draft</b>	6
<b>Lychee Martini</b>	9	<b>Red Horse Bottle (Philippines)</b>	6
<b>Thai Margarita</b>	9	<b>House Sparkling Wine</b>	8
<b>Da Nang Mai Tai</b>	9	<b>House Sauvignon Blanc</b>	8
<b>Daily Whisky Pick</b>	9	<b>House Pinot Noir</b>	8
<b>Aoki Bourbon Flight</b>	20	<b>House Chardonnay</b>	8
		<b>House Rose</b>	8
		<b>1942 Don Julio</b>	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.

Updated as of April 20, 2023