

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

Cast Iron Ribeye Tataki Washyugyu beef, torch seared with white soy and truffle oil.	25	Spicy Garlic Noodles buttery egg noodles with 7-minute egg, fried garlic, scallions, and togarashi shichimi. add shrimp, chicken or pork +5	15
Imperial Roll stir-fried pork, vegetables, and vermicelli noodles rolled in rice paper. flash fried crispy & served w/ chili sauce.	14	Daily Market Fish Chefs preparation.	MP
Mekong Steamed Black Cod Alaskan black cod steamed with fresh ginger and scallions finished with soy and sizzling sesame oil.	22	Oysters on the Half shell (4) fresh shucked oysters from Willapa Bay, Washington. served with calamansi and mignonette and tobiko.	18
Day Boat Scallops fresh scallops, butter basted medium rare. served with grilled of corn & coconut cream, fukujin zuke and curry oil.	24	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
Ooh LaLa "Rice Field Chicken" wok seared farm raised frog legs with aromatic garlic butter.	16		
BEEF & PORK			
American Kobe Beef Ribeye 16oz boneless ribeye, served with seared cipolini onions and baby carrots. finished with black garlic aioli.	70	Daily Market Vegetables chefs preparation with soy sauce, oyster sauce, and sesame oil.	13
Pork Belly Bao Buns(3) lemongrass scented porkbelly, brasied, roasted, fried crispy, atchara, roasted shallot mayo.	13	Mushroom Curry indian madras curry with roasted mushroom, butternut squash, eggplant, baby carrots, fried tofu, okinawan sweet potatoe with naan bread.	16
Lemongrass Pork Ribs* baby back ribs marinated in lemongrass and garlic with 3 spice chef sauce.	16	Saigon Fried Tofu Salad accompanied with raw watercress tossed in house vinaigrette dressing.	14
Steak Frites Kobe beef striploin with aromatic herb butter and umami fries.	45	Blistered Shishito Peppers 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

SEAFOOD

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

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

SOUP + SIDES

Krazy Fried Rice wok tossed jasmine rice with garlic scrambled eggs, vegetables and oyster sauce. add shrimp or pork belly + 5	15
Indochine Mushroom Soup shiitake, oyster, and shimeji mushroom with soft tofu and egg flower with naan bread.	11
Lobster Bisque creamy coconut-based bisque finished with XO sauce and caviar.	14
Jasmine or Organic Brown Rice with garlic chips and scallions.	6
Spicy Lemongrass Fries shoestring fries in lemongrass and house chili sauce.	11

SATE

Chicken Sate 2 peanut sauce.	12
Porkbelly Sate 2 asian bbq sauce.	13
Beef Sate 2 soy lemon.	14

LE SWEETS

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

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	Colonial Crab Cake	16
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

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.