

# AOKI GROUP REWARDS

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*Doraku*

BLUETREE

RM. 38



Herringbone



## DOUBLE POINT MONDAYS

@ALL DORAKU LOCATIONS | \*excluding holidays

## JAMESON NIGHT

@DORAKU KAPOLEI | TUESDAYS 6PM-CLOSE

## LYCHEE MARTINI & KIRIN SPECIAL

@DORAKU KAKA'AKO | WEDNESDAYS

## INDO THURSDAYS (LIVE DJ, CIGAR & ALCOHOL PROMOTIONS)

@1938 INDOCHINE | 4PM - 11PM

## WEEKLY EVENTS

### BRUNCH N' VIBES (LIVE DJ & MIMOSA SPECIAL)

@HERRINGBONE | SATURDAYS

### SUSHI, BEATS & BLOODY MARYS

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

### CIGAR AFTER DARK

@DORAKU KAPOLEI | AFTER 8PM NIGHTLY

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

SIGNATURE ITEMS

<b>Cast Iron Beef Tataki*</b>	28
Washugyu beef, seared with white soy and truffle oil.	
<b>Imperial Roll</b>	14
stir-fried pork, vegetables, and vermicelli noodles rolled in rice paper. flash fried crispy & served w/ chili sauce.	
<b>Mekong Steamed Black Cod</b>	22
Alaskan black cod steamed with fresh ginger and scallions finished with soy and sizzling sesame oil.	
<b>Day Boat Scallops*</b>	24
fresh scallops, butter basted to medium rare. served with grilled of corn & coconut cream, fukujin zuke and curry oil.	

BEEF & PORK

<b>American Kobe Beef*</b>	60
16oz boneless Kobe Beef, served with grilled sweet onions and baby carrots. finished with black garlic aioli.	
<b>Pork Belly Bao Buns(3)</b>	13
lemongrass scented porkbelly, brasied, roasted, fried crispy, atchara, and roasted shallot mayo.	
<b>Caramelized Pork Ribs*</b>	18
braised baby back ribs basted with caramel sauce.	
<b>Steak Frites*</b>	50
Kobe beef striploin with aromatic herb butter and umami fries.	
<b>Indochine Lamb*</b>	26
Atchara, whipped okinawan sweet potato.	
<b>Surf n Turf*</b>	85
5oz Wagyu Miyazaki A5 ribeye with local Kauai prawns dressed with chili-tomato sauce served with yukon gold mashed potatoes and grilled asparagus.	

SEAFOOD

<b>Hamachi Crudo*</b>	18
ogo seaweed, pickled red onions, tobiko and ponzu.	
<b>Steamed Manila Clams*</b>	19
fresh clams served with ginger, lap cheong sausage, ocean salad and calamnsi.	
<b>Colonial Crab Cake (2)</b>	19
sauteéd meat crab cakes, thai basil remoulade, atchara, baby chicory, myer lemon oil and zest.	

<b>Spicy Garlic Noodles</b> ✓	15
buttery egg noodles with 7-minute egg, fried garlic, scallions, and togarashi shichimi. add shrimp, chicken or pork +5	
	MP
<b>Daily Market Fish*</b>	
Chefs preparation.	
<b>Amang's Green Papaya-Mango Salad</b>	14
local green papaya, mango, heirloom tomatoes, red onion, bell peppers, ginger, cilantro, dressed with nuoc cham. add shrimp, chicken or pork +5	
vegetarian option available.	

VEGETABLES

<b>Daily Market Vegetables</b> ✓	13
chefs preparation with soy sauce, gluten free oyster sauce, and sesame oil.	
<b>Mushroom Curry</b> ✓	16
Indian madras curry with roasted mushroom, butternut squash, eggplant, baby carrots, fried tofu, okinawan sweet potato with naan bread.	
<b>Saigon Fried Tofu Salad</b> ✓	14
accompanied with crispy vegetables and watercress tossed in house vinaigrette.	
<b>Blistered Shishito Peppers</b> ✓	11
Birds Eye Chili aioli flash fried and seasoned with house spices & lemon oil. garnished with red jalapenos, chili pepper strings and fried garlic.	
<b>Vegetarian Imperial Roll</b> ✓	14
stir-fried vegetables, and vermicelli noodles rolled in rice paper. flash fried crispy served with chili sauce.	
<b>Fried Tofu Bao Buns(3)</b> ✓	13
seasoned crispy tofu, atchara, and hoisin.	

<b>Shrimp Curry</b>	17
shrimp with spicy red thai curry, baby carrots, tomato, broccoli and cauliflower garnished with fukujin zuke and fried onions with naan bread.	
<b>Lobster Lumpia</b>	18
contemporary version of the Filipino classic. lobster meat, stir-fried vegetables with sweet chili mango sauce.	
<b>Sweet Chili Garlic Fried Prawns</b>	18
local Kauai Prawns fried, dressed with chili-tomato glaze.	

SATE

<b>Chicken Sate(2)</b>	11
peanut sauce.	
<b>Porkbelly Sate(2)</b>	11
asian bbq sauce.	
<b>Beef Sate(2)</b>	11
soy lemon.	

SOUP + SIDES

<b>Krazy Fried Rice</b> ✓	16
wok tossed jasmine rice with garlic scrambled eggs, vegetables and oyster sauce. add shrimp or pork belly + 5	
<b>Indochine Mushroom Soup</b> ✓	11
shiitake, oyster, shimeji mushroom, soft tofu and egg flower with naan bread.	
	12
<b>Lobster Bisque</b>	
creamy coconut-based bisque finished with XO sauce and caviar.	
<b>Jasmine or Organic Brown Rice</b>	6
<b>Spicy Lemongrass Fries</b> ✓	11
blended with lemongrass, salt, togarashi and roasted black pepper.	

HAPPY HOUR MONDAY to FRIDAY, 4 to 6 PM & 8 PM to Close

<b>Spicy Lemongrass Fries</b>	6	<b>Blistered Shishito Peppers</b>	8
<b>Jidori Chicken Fry</b>	8	<b>Imperial Roll</b>	8
<b>Porkbelly Sate</b>	8	<b>Vegetarian Imperial Roll</b>	8
<b>Chicken Sate</b>	8	<b>Pork Belly Bao Buns (2)</b>	8
<b>Beef Sate</b>	8	<b>Fried Tofu Bao Buns (2)</b>	8
<b>Fried Frog Legs</b>	8	<b>Crispy Chicken Skin</b>	8
<b>Ginger Old Fashioned</b>	9	<b>House Sparkling Wine</b>	8
<b>Lychee Martini</b>	9	<b>House Sauvignon Blanc</b>	8
<b>Kirin Draft</b>	6	<b>House Pinot Noir</b>	8
<b>Red Horse Bottle (Philippines)</b>	6	<b>House Chardonnay</b>	8
<b>Kona Big Wave</b>	7	<b>House Rose</b>	8
<b>1942 Don Julio</b>	20	<b>SHOT SPECIALS</b>	
<b>Daily Whisky Pick</b>	9	only available thurs. fri. & saturday from 8pm to close	
<b>Specialty Cocktail (cocktail of the week)</b>	9	<b>Titos</b>	6
<b>Aoki Bourbon Flight</b>	20	<b>Jameson</b>	6
		<b>Casamigos Blanco</b>	10

POULTRY

<b>Jidori Chicken Fry</b>	13
bite sized fried chicken with house crafted tangy Asian bbq sauce.	

LE SWEETS

<b>Banana Lumpia</b>	12
topped with house crafted salted caramel and chocolate drizzle with vanilla ice cream.	
<b>Halo Halo</b>	14
white beans, ube ice cream, fresh coconut, green coconut jelly, condensed milk and ube jam walls.	
<b>Mango Sago</b>	10
mango with white tapioca pearls.	
<b>Affogato</b>	10
Cafe Du Monde Coffee, vanilla ice cream and wafers.	
<b>Ice Cream with Pandan Tapioca</b>	8
served with fresh fruits.	
<b>Yuzu Crème Brûlée</b>	12
served with an assortment of fresh berries.	
<b>Pineapple Crunch Cake</b>	12
classic sponge cake finished with roasted, caramelized pineapple, meringue cookie, creme anglaise, feuilletine.	

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

✓ Vegetarian