

AOKI GROUP REWARDS

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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

Cast Iron Beef Tataki* Washugyu beef, seared with white soy and truffle oil.	28
Imperial Roll stir-fried pork, vegetables, and vermicelli noodles rolled in rice paper. flash fried crispy & served w/ chili sauce.	14
Mekong Steamed Black Cod Alaskan black cod steamed with fresh ginger and scallions finished with soy and sizzling sesame oil.	22
Day Boat Scallops* fresh scallops, butter basted to medium rare. served with grilled of corn & coconut cream, fukujin zuke and curry oil.	24
Ooh LaLa “Rice Field Chicken” wok seared farm raised frog legs with aromatic garlic butter.	18

BEEF & PORK

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

SEAFOOD

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

Spicy Garlic Noodles ✓ buttery egg noodles with 7-minute egg, fried garlic, scallions, and togarashi shichimi. add shrimp, chicken or pork +5	15
Daily Market Fish* Chefs preparation.	MP
Oysters on the Half shell (4)* fresh shucked oysters from Willapa Bay, Washington. served with calamansi, mignonette and tobiko.	18
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 vegetarian option available.	14

VEGETABLES

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

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

SATE

Chicken Sate(2) peanut sauce.	11
Porkbelly Sate(2) asian bbq sauce.	11
Beef Sate(2) soy lemon.	11

SOUP + SIDES

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

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

Spicy Lemongrass Fries	6	Blistered Shishito Peppers	8
Jidori Chicken Fry	8	Imperial Roll	8
Porkbelly Sate	8	Vegetarian Imperial Roll	8
Chicken Sate	8	Pork Belly Bao Buns (2)	8
Beef Sate	8	Fried Tofu Bao Buns (2)	8
Ginger Old Fashioned	9	House Sparkling Wine	8
Lyclee Martini	9	House Sauvignon Blanc	8
Kirin Draft	6	House Pinot Noir	8
Red Horse Bottle (Philippines)	6	House Chardonnay	8
		House Rose	8
1942 Don Julio	20	SHOT SPECIALS	
Daily Whisky Pick	9	only available thurs. fri. & saturday from 8pm to close	
Aoki Bourbon Flight	20	Titos	6
		Jameson	6
		Casamigos Blanco	10

POULTRY

Jidori Chicken Fry bite sized fried chicken with house crafted tangy Asian bbq sauce.	13
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LE SWEETS

Banana Lumpia topped with house crafted salted caramel and chocolate drizzle with vanilla ice cream.	12
Halo Halo white beans, ube ice cream, fresh coconut, green coconut jelly, condensed milk and ube jam walls.	14
Mango Sago mango with white tapioca pearls.	10
Affogato Cafe Du Monde Coffee, vanilla ice cream and wafers.	10
Ice Cream with Pandan Tapioca served with fresh fruits.	8
Yuzu Crème Brûlée served with an assortment of fresh berries.	12

*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