

# AOKI GROUP REWARDS

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*Doraku*

BLUETREE

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 / HOOKAH NIGHT

(LIVE DJ , CIGAR & ALCOHOL PROMOTIONS )

@1938 INDOCHINE - 4PM - 11PM

## 3 COURSE TASTING at BAR & LOUNGE

(BY CHEF GARY TAMASHIRO)

@HERRINGBONE - STARTING AUGUST 1ST

## 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> Washugyu beef, seared with white soy and truffle oil.	28
<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.	22
<b>Spicy Grass Field Chicken</b> fried, sautéed frog legs, in chili tomato garlic butter.	15
<b>Steak Frites*</b> Kobe beef striploin with aromatic herb butter and umami fries.	50

BEEF & PORK

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

SEAFOOD

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

<b>Spicy Garlic Noodles</b> buttery egg noodles with 7-minute egg, fried garlic, scallions, and togarashi shichimi. add shrimp, chicken or pork +5	16
<b>Daily Market Fish*</b> Chefs preparation.	MP
<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 vegetarian option available.	14

VEGETABLES

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

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

SATE

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

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	16
<b>Indochine Mushroom Soup</b> shiitake, oyster, shimeji mushroom, soft tofu and egg flower with naan bread.	11
<b>Lobster Bisque</b> creamy coconut-based bisque finished with XO sauce and caviar.	12
<b>Jasmine or Organic Brown Rice</b>	6
<b>Spicy Lemongrass Fries</b> blended with lemongrass, salt, togarashi and roasted black pepper.	11

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>Specialty Cocktail</b> (cocktail of the week)	9	<b>House Pinot Noir</b>	8
<b>Kirin Draft</b>	6	<b>House Chardonnay</b>	8
<b>Red Horse Bottle</b> (Philippines)	6	<b>House Rose</b>	8
<b>Kona Big Wave</b>	7		
<b>1942 Don Julio</b>	20		
<b>Daily Whisky Pick</b>	9		
<b>Aoki Bourbon Flight</b>	20		

POULTRY

<b>Jidori Chicken Fry</b> bite sized fried chicken with house crafted tangy Asian bbq sauce.	13
<b>Crispy Chicken Chips</b> chicken skin finished with salt and pepper.	12

LE SWEETS

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

SHOT SPECIALS

only available thurs. fri. & saturday from 8pm to close	
<b>Titos</b>	6
<b>Jameson</b>	6
<b>Casamigos Blanco</b>	10

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

