

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, reserve your spot!

BRUNCH N' VIBES

(LIVE DJ & MIMOSA SPECIAL)

@HERRINGBONE - SATURDAYS

FIRST SATURDAYS

(LIVE DJ & SHOT SPECIAL)


@DORAKU KAPOLEI - 9:30PM - 12AM

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 soy and truffle oil.	28	Spicy Garlic Noodles  buttery egg noodles with 7-minute egg, fried garlic, scallions, and togarashi shichimi. add shrimp, chicken or pork +5	16
Imperial Roll stir-fried pork, vegetables, and vermicelli noodles rolled in rice paper. flash fried crispy & served w/ chili sauce.	14		MP
Mekong Steamed Black Cod Alaskan black cod steamed with fresh ginger and scallions finished with soy and sizzling sesame oil.	22	Daily Market Fish* Chefs preparation.	
Spicy Grass Field Chicken fried, sautéed frog legs, in chili tomato garlic butter.	15	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
Steak Frites* Kobe beef striploin with aromatic herb butter and umami fries.	50		

BEEF & PORK

American Kobe Beef* 16oz boneless Kobe Beef, served with grilled sweet onions and asparagus. finished with black garlic aioli.	60	Daily Market Vegetables  chefs preparation with soy sauce, gluten free oyster sauce, and sesame oil.	13
Pork Belly Bao Buns(3) lemongrass scented porkbelly, brasied, roasted, fried crispy, atchara, and roasted shallot mayo.	13	Mushroom Curry  Indian madras curry with roasted mushroom, butternut squash, eggplant, baby carrots, fried tofu, okinawan sweet potato with naan bread.	16
Caramelized Pork Ribs* braised baby back ribs basted with caramel sauce.	18	Saigon Fried Tofu Salad  accompanied with crispy vegetables and watercress tossed in house vinaigrette.	14
Indochine Lamb* Atchara, whipped okinawan sweet potato.	26	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
Surf n Turf* 10oz Wagyu Miyazaki A5 ribeye with local Kauai prawns dressed with chili-tomato sauce served with yukon gold mashed potatoes and grilled asparagus.	85	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

SEAFOOD

Hamachi Crudo* ogo seaweed, pickled red onions, tobiko and ponzu.	18	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
Steamed Manila Clams* fresh clams served with ginger, lap cheong sausage, ocean salad and calamnsi.	19	Lobster Lumpia contemporary version of the Filipino classic. lobster meat, stir-fried vegetables with sweet chili mango sauce.	18
Colonial Crab Cake (2) sautéed meat crab cakes, thai basil remoulade, atchara, baby chicory, myer lemon oil and zest.	19	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
Fried Frog Legs	8	Crispy Chicken Skin	8
Ginger Old Fashioned	9	House Sparkling Wine	8
Lychee Martini	9	House Sauvignon Blanc	8
Specialty Cocktail (cocktail of the week)	9	House Pinot Noir	8
Kirin Draft	6	House Chardonnay	8
Red Horse Bottle (Philippines)	6	House Rose	8
Kona Big Wave	7		
1942 Don Julio	20	SHOT SPECIALS only available thurs. fri. & saturday from 8pm to close	6
Daily Whisky Pick	9	Titos	6
Aoki Bourbon Flight	20	Jameson	6
		Casamigos Blanco	10

POULTRY

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

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
Pineapple Crunch Cake classic sponge cake finished with roasted, caramelized pineapple, meringue cookie, creme anglaise, feuilletine.	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.

