# AOKI REWARD MEMBERS

- EARN STATUS & RECEIVE FREE PRIZES!
- SEASONAL DISCOUNTS & BIRTHDAY SPECIALS
- 5% CASH BACK, REDEEMABLE ON YOUR NEXT VISIT

START EARNING POINTS & PAY WITH OUR REWARDS APP!



BLUETRE





Herringbon



CHECK US OUT ON INSTAGRAM!

DOWNLOAD THE AOKI GROUP REWARDS APP & RECEIVE YOUR WELCOME GIFT TODAY!







SIGNATURE ITEMS	BEEF & PORK	SEAFOOD	SOUP + SIDES
Cast Iron Beef Tataki* 25 Washugyu beef, seared with soy and truffle oil.	Surf N' Turf * 2 caramelized pork ribs, prawns, and pellet mashed potate  Pork Belly Bao Burs(2) 1	Hokkaido sushi grade yellowtail with ogo seaweed,	Krazy Fried Rice wok tossed jasmine rice with porkbelly, garlic, egg, and vegetables. add shrimp +5
Imperial Roll stir-fried pork, vegetables, and vermicelli noodles rolled in rice paper. flash fried and served with chili sauce.	lemongrass scented pork belly, braised, roasted, fried cri atchara, and roasted shallot mayo.	py. Ahi Poke* 16 oyster sauce, sesame oil, mirin, white and green, furikake,	Indochine Mushroom Soup shiitake, oyster, shimeji mushroom, soft tofu, and egg flower with naan bread.
1938 Shaking Beef* 25 stir-fried 6oz American Kobe beef, red onions, watercress, and nuoc cham.	braised baby back ribs with caramel sauce.	onion, cucumber, edamame,  Colonial Crab Cake (2)	Jasmine Rice
Spicy Garlic Noodles 16 local buttery egg noodles with poached egg, fried garlic, scallions, and togarashi shichimi.	Pork Belly Lechon soy sauce, lime juice, onion, cherry tomato, edamame.	blue crab meat, Thai basil aioli, baby lettuce, and atchara.  Crab Lumpia 16	Lemongrass Fries blended with lemongrass, salt, togarashi, and roasted
	SATAY	blue crab meat, stir-fried vegetables with sweet chili mango sauce.	• • •
Green Papaya Mango Salad  local green papaya, mango, edamame, baby lettuce, heirloom tomatoes, red onion, bell peppers, and thai mint dressing.	Chicken Satay*(2) tumeric marinated with peanut sauce.	fried local prawns sautéed in sweet chili sauce, tomato	LE SWEETS Yuzu Japanese Cheesecake 14
Singapore Chili Frog Legs 15 fried frog legs in chili butter, garlic, and shallots.	Beef Satay*(2) soy lemongrass marinated with peanut sauce.	Indo Pan Seared Salmon 25 Big Glory Bay Salmon, pellet mashed potato, heirloom	Saigon Sunset Lilikoi tapioca pudding, coconut haupia, mixed berries, and icecream.
VECETADI ES	POULTRY	cherry tomatoes, and sweet soy.  Whole Fish  MP	Banana Lumpia topped with house crafted salted caramel and chocolate drizzle served with icecream.
VEGETABLES Sesame Tofu Beef Salad 16	Malaysian Fried Chicken Wings 15 Ayam Goreng. crusted five spice chicken wings, finished with spiced vinegar and chili	steamed or fried, chefs preparation.  Mekong Steamed Black Cod 20	Affogato Cafe Du Monde coffee, vanilla ice cream, and wafers.
local mixed greens, tofu, washugyu beef, cherry tomato, red bell pepper, and sesame dressing.	Sweet Chili Chicken	Alaskan black cod with fresh ginger and scallions finished	Yuzu Crème Brûlée 14 served with an assortment of fresh berries.
Local Baby Bok Choy with aromatics, soy, oyster sauce, and sesame oil.	8oz crispy chicken tossed with spicy sweet chili sauce.	Oyster Shooter 6 cucumber, onions, quail egg, smoked trout roe, and ponzu.	Chocolate Soufflé soft centered cake with vanilla iceceream, and raspberry sauce
Mushroom Curry green curry with roasted mixed vegetables, tofu with 11 naan bread. add shrimp +5		1	Succ.
Vegetarian Imperial Roll 14 stir-fried vegetables and vermicelli noodles rolled in rice paper. flash fried crispy served with chili sauce.			
Daily Market Mixed Vegetables 12			



### HAPPY HOUR

MONDAY to FRIDAY, 4 to 6 PM & MONDAY to THURSDAY, 8 PM to Close

#### from the kitchen.

Oyster Shooter	5	Chicken Satay	8
Spicy Lemongrass Fries	6	Beef Satay	9
Imperial Roll	10	Fried Frog Legs (2)	10
Vegetarian Imperial Roll	10	Caramelized Pork Ribs	10
Porkbelly Bao Buns (3)	10	Cast Iron Beef Tataki	20
Sweet Chili Chicken	10	Ahi Poke	14
Hamachi Crudo	12	Krazy Fried Rice	15
Porkbelly Lechon	14	Shaking Beef	20

#### from the bar.

Ginger Old Fashioned	9	House Sparkling Wine	8
Lychee Martini	9	House Sauvignon Blanc	8
Specialty Cocktail	9	House Pinot Noir	8
(cocktail of the week)		House Chardonnay	8
(cocktail of the week)		House Rose	8
1942 Don Julio	20		
Titos	10	Kirin Draft	6
Casa Migos Blanco	10	Red Horse Bottle (Philippines)	6
Jameson	10	Kona Big Wave	7
Daily Whisky Pick	9		
Aoki Bourbon Flight	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.



## **HAPPY HOUR**

MONDAY to FRIDAY, 4 to 6 PM & MONDAY to THURSDAY, 8 PM to Close

#### from the kitchen.

Oyster Shooter	5	Chicken Satay	8
Spicy Lemongrass Fries	6	Beef Satay	9
Imperial Roll	10	Fried Frog Legs (2)	10
Vegetarian Imperial Roll	10	Caramelized Pork Ribs	10
Porkbelly Bao Buns (3)	10	Cast Iron Beef Tataki	20
Sweet Chili Chicken	10	Ahi Poke	14
Hamachi Crudo	12	Krazy Fried Rice	15
Porkbelly Lechon	14	Shaking Beef	20

#### from the bar.

Ginger Old Fashioned Lychee Martini Specialty Cocktail (cocktail of the week)	9 9 9	House Sparkling Wine House Sauvignon Blanc House Pinot Noir House Chardonnay House Rose	8 8 8 8
1942 Don Julio Titos Casa Migos Blanco Jameson	20 10 10 10	Kirin Draft Red Horse Bottle (Philippines) Kona Big Wave	6 6 7
Daily Whisky Pick Aoki Bourbon Flight	9 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.