

AOKI REWARD MEMBERS

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BLUETREE



Herringbone



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SIGNATURE ITEMS

Hamachi Da Nang Crudo*	18
Hokkaido sushi grade yellowtail with ogo seaweed, pickled red onions, tobiko, ponzu, agi amarillo truffle oil.	
Cast Iron Beef Tataki*	25
Washugyu beef, seared with soy and truffle oil.	
Imperial Roll	14
stir-fried pork, vegetables, and vermicelli noodles rolled in rice paper. flash fried and served with chili sauce.	
Spicy Garlic Noodles	17
local buttery egg noodles with poached egg, fried garlic, scallions, and togarashi shichimi.	
Green Papaya Mango Salad	16
local green papaya, mango, edamame, baby lettuce, heirloom tomatoes, red onion, bell peppers, and thai mint dressing.	
Singapore Chili Frog Legs	15
fried frog legs in chili butter, garlic, and shallots.	
Krazy Fried Rice	17
wok tossed jasmine rice with porkbelly, garlic, egg, and vegetables. add shrimp +5	
Glass Noodle Shrimp	15
vermicelli noodles, ground pork, shrimp, red bell pepper, red onion, mint, garlic, chinese parsley, romaine.	

BEEF & PORK

Pork Belly Bao Buns(3)	14
lemongrass scented pork belly, braised, roasted, fried crispy, atchara, and roasted shallot mayo.	
Caramelized Pork Ribs*	16
braised baby back ribs with caramel sauce.	
Pork Belly Lechon	16
soy sauce, lime juice, onion, cherry tomato, edamame.	
1938 Shaking Beef*	25
stir-fried 6oz American Kobe beef, red onions, watercress, and nuoc cham.	

SATAY

Chicken Satay*	5/pc
tumeric marinated with peanut sauce.	
Beef Satay*	5/pc
soy lemongrass marinated with peanut sauce.	

VEGETABLES

Sesame Tofu Beef Salad	16
local mixed greens, tofu, washugyu beef, cherry tomato, red bell pepper, and sesame dressing.	
Local Baby Bok Choy	14
with aromatics, soy, oyster sauce, and sesame oil.	
Mushroom Curry	15
green curry with roasted mixed vegetables, tofu with naan bread. add shrimp +5	
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	14

SEAFOOD

Ahi Poke*	16
oyster sauce, sesame oil, mirin, white and green, furikake, onion, cucumber, edamame,	
Colonial Crab Cake (3)	19
blue crab meat, Thai basil aioli, baby lettuce, and atchara.	
Crab Lumpia	16
blue crab meat, stir-fried vegetables with sweet chili mango sauce.	
Fish n Chips	18
beer battered with tumeric, black and white sesame seed, and furikake.	
Whole Fish	MP
steamed or fried, chefs preparation.	
Mekong Steamed Black Cod	18
Alaskan black cod with fresh ginger and scallions finished with fermented black beans, cilantro, and sizzling peanut oil.	
Oyster Shooter	6
cucumber, onions, quail egg, smoked trout roe, and ponzu.	

POULTRY

Malaysian Fried Chicken Wings	15
Ayam Goreng. crusted five spice chicken wings, finished with spiced vinegar and chili.	
Sweet Chili Chicken	14
8oz crispy chicken tossed with spicy sweet chili sauce.	
Chicken Laap	15
vermicelli noodles, ground chicken, red bell pepper, red onion, mint, garlic, chinese parsley, romaine, bean sprouts.	

SOUP + SIDES

Indochine Mushroom Soup	15
shiitake, oyster, shimeji mushroom, soft tofu, and egg flower with naan bread.	
Jasmine Rice	6
Lemongrass Fries	8
blended with lemongrass, salt, togarashi, and roasted black pepper.	

LE SWEETS

Yuzu Japanese Cheesecake	14
Saigon Sunset	14
Lilikoi tapioca pudding, coconut haupia, mixed berries, and icecream.	
Banana Lumpia	14
topped with house crafted salted caramel and chocolate drizzle served with icecream.	
Affogato	14
Cafe Du Monde coffee, vanilla ice cream, and wafers.	
Yuzu Crème Brûlée	14
served with an assortment of fresh berries.	
Chocolate Soufflé	14
soft centered cake with vanilla icecream, and raspberry sauce.	

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Parties 6 or moreare subject to 18% service charge



HAPPY HOUR

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

from the kitchen.

Oyster Shooter	5	Chicken Satay (1)	4
Spicy Lemongrass Fries	6	Beef Satay (1)	4
Porkbelly Bao Buns (3)	10	Fried Frog Legs (2)	10
Sweet Chili Chicken	10	Cast Iron Beef Tataki	20
Hamachi Crudo	12	Ahi Poke	14
Spicy Garlic Noodles	15	Krazy Fried Rice	15

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
		House Rose	8
Shots			
1942 Don Julio	20	Kirin Draft	6
Titos	8	Red Horse Bottle (Philippines)	6
Casa Migos Blanco	8	Kona Big Wave Draft	7
Jameson	8		
Daily Whisky Pick	9		
Aoki Bourbon Flight	20		

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