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CRAFT COCKTAILS

GINGER OLD FASHIONED featuring Aoki Collection Woodinville Bourbon, house crafted ginger syrup, Angostura bitters	18	DORAKU MULE Tito's Vodka, fresh lime, ginger beer, fresh ginger	16
AOKI MANHATTAN Joseph Magnus Murray Hill Club Bourbon, Cocchi sweet Vermouth, Angostura bitters	18	ESPRESSO IN PARADISE Selvarey Chocolate and Coconut Rum, St George Coffee liqueur, house crafted macadamia nut crème	16
TOKYO SOUR Buffalo Trace Bourbon, freshly muddled pineapples, house yuzu lemon sour	16	SUNSET MOJITO featuring locally made Kuleana Huihui Rum, house crafted ginger syrup, fresh mint, shiso, lime	16
LYCHEE MARTINI refreshing sultry Doraku classic martini with Wheatley Vodka and house crafted lychee puree	16	ROYAL MARGARITA Aoki Collection Dobel Maestro, Grand Marnier, triple sec, orange, lime juice	16
BERRY LIME SANGRIA Lillet Blanc, sparkling wine, blackberry syrup, strawberry puree, lime, sparkling water	16	SMOKY NEGRONI Los Vecinos Mezcal, Cocchi sweet vermouth, Campari	18
LIME IN THE COCONUT Selvarey Coconut Rum , Amaretto Disaronno, coconut, fresh pineapple, toasted coconut sugar rim	16	AOKI TAI featuring locally made Kuleana Nanea Rum, house crafted Falernum, Orange Curacao, Mahina dark rum float	16
BUTTERFLY SAKETINI house infused butterfly pea flower Hakuto gin, Aoki Sake, Orgeat, Elderflower, lime, yukari rim	16		

FULL WHISKY LIST (JAPANESE - AMERICAN - SCOTCH)

Over 100 to choose from



FLIGHTS

SAKE TRIO 2 oz each	28	SUNTORY FLIGHT 1oz each	56
Aoki Junmai Ginjo Dassai 45 Kubota Manju		Hibiki Harmony Yamazaki 12 Hakushu 12yr 100th anniversary	
AOKI BARREL SELECT 1oz each	37	NIKKA WHISKY SERIES 1oz each	44
Woodinville Angels Envy Hirsch		Miyagikyo Coffey Malt From the Barrel	
BUFFALO TRACE 1oz each	38	CLASE AZUL 1oz each	85
Buffalo Trace Blanton's Staggy Jr.		Plata Blanco Reposado Gold Anejo	
HOUSE OF SUNTORY X JIM BEAM NEW!		60	
Bookers Knob Creek Suntory AO Hibiki Yamazaki			

our flights are curated by our spirits specialist for both beginners and connoisseurs

AOKI SINGLE BARREL SELECT

we carefully selected each barrel to bring you fulsom, spicy, and robust flavors from start to finish~

AMERICAN WHISKEY

Angels Envy Broken Barrel Club, 55% ABV	18
Eagle Rare 10yr Broken Barrel Club 2k22, 45% ABV	20
Elijah Craig Barrel Proof Broken Barrel Club, 66.75% ABV	18
Four Roses 10yr - OBSQ Broken Barrel Club, 57.5% ABV	20
Hirsch Double Oak - Aoki Collection, 56.1% ABV	26
Knob Creek Bourbon 9yr Broken Barrel Club, 60% ABV	15
Knob Creek Rye Broken Barrel Club, 50% ABV	18
Larceny 8yr Aoki No.3, 46% ABV	16
Maker's Mark Aoki Collection, 55.7% ABV	18
Russell's Reserve 12yr Aoki Collection, 55% ABV	18
Woodinville Bourbon Aoki Collection, 57.9% ABV	16
Woodinville Rye Aoki Collection, 59% ABV	16

SCOTCH

Balmenach 21yr Broken Barrel Club, 56.3% ABV	28
Caol Ila 12yr Gordon Macphail Broken Barrel Club, 57.6% ABV	22
Glenrothes 25yr Gordon Macphail Broken Barrel Club, 56.1% ABV	38
Glenallachie 12yr Aoki Collection, 57% ABV	22
Glenlivet 19yr Gordon Macphail Broken Barrel Club, 50% ABV	28
Glen Grant 28yr Broken Barrel Club, 51.28% ABV	46
Kavalan Vinho Barrique Cask Strength Broken Barrel Club, 56.3%	30
Ledaig 18yr Gordon Macphail Broken Barrel Club, 54.5% ABV	27
Speyburn 11yr Gordon Macphail Broken Barrel Club, 65.7% ABV	18

BEER

DRAFT BEER	
Kirin Ichiban	8
Kona Long Board Lager	9
Aoki Golden Ale	9
BOTTLED BEER	
Sapporo (20oz)	12
Asahi (22oz)	13
Orion (21oz)	13
Echigo Stout (12oz)	10
Kona Brewing Gold Cliff IPA (12oz)	9
Honolulu Kewalos Cream Ale (12oz)	9
Bud Light (16oz)	8
Budweiser (16oz)	8
Michelob Ultra (16oz)	8
Kirin Light (12oz)	8

TEQUILA

Aoki Collection Dobel Maestro	14
Don Julio 1942	38
Casa Del Sol Anejo	34
Casamigos Blanco	15
Casamigos Reposado	16
Clase Azul Gold Anejo 8yr	70
Clase Azul Premium Anejo	95
Clase Azul Plata Blanco	32
Claze Azul Reposado 8 Months	38
Clase Azul Ultra 14yr	200
Corazon	12
Los Vecinos Mezcal	14

Exclusive menu for Doraku Sushi Waikiki
* 20% gratuity will be added for parties of six or more

WHITE WINE

CHARDONNAY	Glass	Btl
Backhouse, California	14	52
Daou, Paso Robles	16	60
SAUVIGNON BLANC	Glass	Btl
Wildsong, New Zealand	16	60
RIESLING	Glass	Btl
Dr. Loosen, Germany	13	46
PINOT GRIGIO	Glass	Btl
Placido, Tuscany	12	38

RED WINE

PINOT NOIR	Glass	Btl
Gérard Bertrand - Côte des Roses, France	11	35
Goldeneye, Anderson Valley	18	70
MERLOT	Glass	Btl
Decoy, Sonoma Duckhorn, Napa Valley	15	57 78
CABERNET SAUVIGNON	Glass	Btl
Fresh Vine, California	14	52
Charles Krug, Napa Valley	16	60
Silver Oak, Alexander Valley		135
Overture by Opus, Napa Valley		225
Caymus 1L, Napa Valley		170
Silver Oak, Napa		250
Opus, Napa Valley		450
Dominus, Napa Valley		480

SPECIALTY

CHAMPAGNE	Glass	Btl
Jean-Louis Brut Cuvée	11	44
Ruffino Prosecco, Rose (187ml)		9
Veuve Clicquot, France		150
ROSE	Glass	Btl
Domaine Nizas, France	12	48
PLUM WINE	Glass	Btl
Choya Umeshu*	12	40

AOKI SAKE JUNMAI GINJO

Exclusive for Doraku, this unique sake is “RAW” unpasteurized (NAMA ZUME) creating a healthy and flavorful sake. Brewed in Niigata, Japan, bottled in a special sealed aluminum container to preserve its freshness. Recommended to be served cold but also delicious hot --- Kanpai!

	5oz	12oz	Btl
COLD	14		30
HOT	14	25	

SAKE

	5oz	12oz	Btl
Dassai 45	18	42	80
Sho Chiku Bai (NIGORI)	14	24	
Kubota Manju	40	75	170

NON-ALCOHOLIC

Hawaiian Volcanic Water (Still/Sparkling)	8
Red Bull (Sugar Free, Red, Yellow)	6
Green Tea (Iced/Hot)	5
Oolong Tea	5
Juices & Soft Drinks	5

MOCKTAILS

Yuzu Lemonade	8
Ginger Blossom	8
Blackberry Limeade	8
Strawberry Limeade	8
Housemade Ginger Ale	6
Housemade Lemonade	6

WORLD WHISKY



JAPANESE

Hakushu 12 100th Anniversary	28
*Hakushu 18	88
*Hibiki 21	128
*Hibiki Harmony	21
*Hibiki Master's Select	40
Hibiki Blender's Choice	36
Ichiro's Malt & Grain	18
*Ichiro's Malt & Grain Limited	38
Kaiyo Cask Strength	20
*Mars Komagatake	26
Mars Iwai Traditional	16
Matsui Kurayoshi 18yr	28
*Nikka 17	88
Nikka From the Barrel	18
Nikka Taketsuru	20
Nikka Yoichi	18
Nikka Coffey Malt	20
Nikka Miyagikyo	18
Suntory Toki	14
Yamazaki 12	28
*Yamazaki 18	98

AMERICAN RYE

A Midwinters Night Dram	20
*Whistle Pig Boss Hog VIII	90
Whistle Pig 18yr	75
Basil Hayden Rye 10yr	18
Michter's Single Barrel 10yr	36
*Thomas H Handy	70

SCOTCH + IRISH

Aberfeldy 12yr	14
BenRiach 10yr	15
Glen Grant 15yr	16
Glenfiddich 12yr	16
Glenlivet Nadurra	17
Glenmorangie	12
Glendullan 12yr	12
Johnnie Walker Blue	39
Lagavulin 16yr	22
Macallan 12yr Double Cask	18
Macallan 12yr Sherry Cask	18
Macallan 15yr	28
*Macallan 18yr Double Cask	46
*Macallan 18yr Sherry Cask	48
*Macallan Harmony Collection	36
Oban 14yr	18
Old Particular 15yr	16
*Red Breast 27yr	60
Talisker 10 yr	22
Talisker Storm	16
Tullibardine	15
Spot Whiskey - Yellow 12yr	20
Speyside Single Malt	14

AMERICAN BOURBON

1792 Full Proof	18
1792 12yr	20
Basil Hayden	16
Blanton's Original	20
*Blanton's Gold Edition	40
*Booker's	26
Blue Run	22
Buffalo Trace	14
E.H Taylor Small Batch	18
E.H Taylor Single Batch	20
Eagle Rare	20
Elijah Criag 18yr	36
Elijah Craig Toasted Barrel	18
*Elmer T Lee	28
*Goerge T Staggs Sr	85
*Joseph Magnus Cigar Blend	28
*Joseph Magnus Murray Hill Club	22
Joseph Magnus Straight	16
Kentucky Owl St. Patrick	18
*Little Book	30
*Michter's Toasted Barrel	30
Michter's Small Batch	16
Mckenna 10yr	16
Sam Houston 15yr	22
Smoke Wagon	14
Smoke Wagon Small Batch	18
Stagg Jr. Barrel Proof	24
*Weller 12	38
*Weller Antique 107	40
*Weller CYPB	35
Weller Special Reserve	20
Weller Full Proof	28

***RARE & EXCLUSIVE**

Updated exclusively for Doraku Waikiki as of 3.29.2024



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 15
stir-fried pork, vegetables, and vermicelli noodles rolled in rice paper. flash fried and served with chili sauce. 17

Spicy Garlic Noodles
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.

POULTRY

Malaysian Fried Jidori Chicken Wings 15
Ayam Goreng, crusted five spice chicken wings, finished with spiced vinegar and chili.

Sweet Chili Chicken 15
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.

BEEF & PORK

Pork Belly Bao Buns(3) 15
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.

Asian Style Pipikaula 12
6oz soy & ginger marinated beef. slow roasted and served with chili pepper water and jalapeno.

SATAY

Chicken Satay* 10
2 skewer. tumeric marinated with peanut sauce.

Beef Satay* 10
2 skewer. 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 15
with aromatics, soy, oyster sauce, and sesame oil.

Black Bean Eggplant NEW! 15
fried eggplant and fermented black bean, red onion, ginger, garlic, and sweet soy sauce.

Mushroom Curry 15
green curry with roasted mixed vegetables, tofu with naan bread. add shrimp +5

Red Curry NEW! 15
with roasted mixed vegetables, tofu, and naan bread. add shrimp +5

Vegetarian Imperial Roll
stir-fried vegetables and vermicelli noodles rolled in rice paper. flash fried crispy served with chili sauce.

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.

Tumeric Fried Fish 18
beer battered with tumeric, black and white sesame seed, and furikake. served with shrimp chips.

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.

HAPPY HOUR SUNDAY to THURSDAY, 4 to 6 PM & 8PM to closing

Oyster Shooter 5
Spicy Lemongrass Fries 6
Sweet Chili Chicken 10
Hamachi Crudo 12
Fried Frog Legs (2) 10
Asian Style Pipikaula 10

Ginger Old Fashioned 10
Lychee Martini 10
Cocktail of the Week 10

Daily Whisky Pick 9
Flight 20
1942 Don Julio 20

SOUP + SIDES

Indochine Mushroom Soup 15
shiitake mushroom, soft tofu, and egg flower with naan bread.

Jasmine Rice 6
with garlic chips

Lemongrass Fries 8
blended with lemongrass, salt, togarashi, and roasted black pepper.

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.

Cast Iron Beef Tataki 20
Chicken Laap 12
Glass Noodle Shrimp 12
Krazy Fried Rice 15
Spicy Garlic Noodles 15

House Pinot Noir 8
House Chardonnay 8
House Sparkling 8

Kirin Draft 6
Red Horse Bottle (Phillipines) 6
Kona Big wave Draft 7

*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 more are subject to a 18% service charge