

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!



BLUETREE



Herringbone



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& RECEIVE YOUR WELCOME GIFT TODAY!





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 17
local buttery egg noodles with egg yolk, 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* 20
stir-fried 6oz American Kobe beef, red onions, watercress, and nuoc cham.

Asian Style Pipikaula 12
4oz 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 15
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
Award Winning 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.

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.

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 of 6 or more are subject to a 18% service charge