

# ***AOKI REWARD MEMBERS***

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

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**BLUETREE**



Herringbone



CHECK US OUT ON INSTAGRAM !

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& RECEIVE YOUR WELCOME GIFT TODAY!





SIGNATURE DISHES

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	17
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 egg yolk, fried garlic, scallions, and togarashi shichimi.	
Green Papaya Mango Salad	17
local green papaya, mango, edamame, baby lettuce, heirloom tomatoes, red onion, bell peppers, and thai mint dressing.	
Singapore Chili Frog Legs*	17
fried frog legs in chili butter, garlic, and shallots.	
Krazy Fried Rice	18
wok tossed jasmine rice with porkbelly, garlic, egg, and vegetables. add shrimp +5	
Glass Noodle Shrimp*	16
vermicelli noodles, ground pork, shrimp, red bell pepper, red onion, mint, garlic, chinese parsley, romaine.	
POULTRY	
Malaysian Fried Chicken Wings*	17
Ayam Goreng, crusted five spice chicken wings, finished with spiced vinegar and chili.	
Sweet Chili Chicken*	16
8oz crispy chicken tossed with spicy sweet chili sauce.	
Chicken Laap*	16
ground chicken, red bell pepper, red onion, mint, garlic, chinese parsley, romaine, bean sprouts.	

BEEF & PORK

Pork Belly Bao Buns* (3)	16
lemongrass scented pork belly, braised, roasted, fried crispy, atchara, and roasted shallot mayo.	
Caramelized Pork Ribs*	18
braised baby back ribs with caramel sauce.	
Pork Belly Lechon*	17
soy sauce, lime juice, onion, cherry tomato, edamame.	
1938 Shaking Beef*	23
stir-fried Washuhyu beef, red onions, watercress, and nuoc cham.	

SATAY

Chicken Satay*	10
2 skewer. tumeric marinated with peanut sauce.	
Beef Satay*	12
2 skewer. soy lemongrass marinated with peanut sauce.	

VEGETABLES

Sesame Tripe Beef Salad	17
local mixed greens, tripe, washugyu beef, cherry tomato, red bell pepper, and sesame dressing.	
Local Baby Bok Choy	16
with aromatics, soy, oyster sauce, and sesame oil.	
Black Bean Eggplant	16
fried eggplant and fermented black bean, red onion, ginger, garlic, and sweet soy sauce.	
Mushroom Curry	16
green curry with roasted mixed vegetables, tofu with naan bread. add shrimp +5	
Red Curry	16
with roasted mixed vegetables, tofu, and naan bread. add shrimp +5	
Vegetarian Imperial Roll	16
stir-fried vegetables and vermicelli noodles rolled in rice paper. flash fried crispy served with chili sauce.	

SEAFOOD

Ahi Poke*	18
oyster sauce, sesame oil, mirin, white and green, furikake, onion, cucumber, edamame,	
Crab Cake* (3)	20
blue crab meat, Thai basil aioli, baby lettuce, and atchara.	
Crab Lumpia*	18
blue crab meat, stir-fried vegetables with sweet chili sauce.	
Whole Fish*	MP
steamed or fried, chefs preparation.	
Mekong Steamed Black Cod*	19
Alaskan black cod with fresh ginger and scallions finished with fermented black beans, cilantro, and sizzling peanut oil.	
Oyster Shooter*	7
cucumber, onions, smoked trout roe, and ponzu.	

SOUP + SIDES

Indochine Mushroom Soup	16
shiitake 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	
Banana Lumpia	14
topped with house crafted salted caramel and chocolate drizzle served with icecream.	
Pandan Dome	14
coconut cream, macapuno on vanilla chiffon cake. enrobed with a pandan glaze by cakeworks served with vanilla icecream	
Calamansi Lime Tart	12
vanilla shortbread filled with calamnsi lime curd and cream by cakeworks +3 add vanilla icecream	

HAPPY HOUR Daily, 4 to 6 PM

Oyster Shooter*	5	Caramelized Pork Ribs	12
Spicy Lemongrass Fries	6	Chicken Laap *	10
Sweet Chili Chicken*	10	Glass Noodle Shrimp*	10
Hamachi Crudo*	12	Krazy Fried Rice	14
Fried Frog Leg* (2)	12	Spicy Garlic Noodles*	13
Cast Iron Beef Tataki	20		
Ginger Old Fashioned	10	House Pinot Noir	8
Lychee Martini	10	House Chardonnay	8
Cocktail of the Week	10	House Sparkling	8
Daily Whisky Pick	9	Kirin Draft	6
Award Winning Flight	20	Red Horse Bottle (Phillipines)	6
1942 Don Julio	20	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