

AOKI

I Z A K A Y A FROM THE KITCHEN

CHEFS RECOMMENDATIONS

SEAFOOD TOWER (FOR 2)	89
2 LOBSTER TAIL 4 COLOSSAL SHRIMP 4 OZ SCALLOP IKA KARAAGE	
<i>served with miso soup or salad and yuzu wasabi sauce (shrimp fried rice upgrade +6)</i>	
*SUSHI + SASHIMI PLATTER	50
<i>chef's selection, 8 pieces nigiri + 8 pieces sashimi</i>	
*A5 WAGYU	69
*RIBEYE STEAK	28
*AUSTRALIAN WAGYU	44
JIDORI CHICKEN	17
<i>Hinai Jidori is a Japanese Chicken breed, raised locally, organic, free range and naturally fed. The outcome is lean, juicy texture and full of taste.</i>	

HOT WHISKY DEALS (WITH ANY ORDER OF CHEFS RECOMMENDATION)

JAPANESE PREMIUM FLIGHT	60	45
YAMAZAKI 12YR HIBIKI HARMONY HAKUSHU 12YR		
AOKI BOURBON BARREL SELECT	35	25
YELLOWSTONE RUSSELL'S RESERVE 10YR WILD TURKEY RARE BREED		
KEVIN'S KENTUCKY TRAIL	46	10
WILD TURKEY RARE BREED		

FROM THE KITCHEN

SHRIMP TEMPURA	13	IKA KARAAGE	12
JUMPIN' TEMPURA SHRIMP	13	KUROBUTA KIMCHI PORK	9
GRILLED SALMON BELLY	10	KUROBUTA BBQ PORK BUNS	12
PAN-FRIED CHICKEN LIVER	10	<i>2 pieces</i>	
*TERIYAKI STEAK	18	*TERIYAKI SALMON	17
WAGYU & BEEF TONGUE	12	<i>with roast vegetables and steamed rice</i>	
<i>kushiyaki (skewers)</i>		*WAGYU BEEF SLIDERS	18
CRISPY PIG EARS	8	CHICKEN YAKITORI	12
SPARE RIBS	16	GYOZA	8
KUROBUTA SAUSAGES	8	<i>edamame, pork, shrimp, or beef</i>	
CHICKEN KARAAGE	10	SPICY GARLIC CHICKEN WINGS	13
		HAMACHI KAMA	12

VEGETABLES & SALADS

EDAMAME w/ JAPANESE SEA SALT	6	*CARPACCIO HAMACHI, SALMON, OR OCTOPUS	15
EDAMAME w/ SWEET & SPICY MISO	8	*TUNA TATAKI	13
INAKA SWEET POTATO FRIES	6	FIRECRACKER CAULIFLOWER	10
ROASTED FOREST MUSHROOMS	9	EGGPLANT MISO	8
GRILLED BRUSSEL SPROUTS	10	INAKA CORN	9
VEGETABLE TEMPURA	9	GRILLED CHICKEN SALAD	16
ASPARAGUS TEMPURA	9	*TUNA TATAKI SALAD	15
KING OYSTER MUSHROOMS	11	MIXED GREEN SALAD w/ GINGER DRESSING	6
		EGGPLANT CHIPS	7

DONBURI (CHOICE OF MISO OR GINGER SALAD)

*CHIRASHI DONBURI	18	KATSU KUROBUTA DONBURI	14
<i>Chef's selected mix of seafood and vegetables over sushi rice</i>		<i>breaded chicken or pork with a tangy tonkatsu sauce served over rice and green cabbage</i>	
*SALMON + IKURA DONBURI	17	YASAI VEGETABLE DONBURI	21
<i>salmon and roe sashimi, topped with avocado and nori</i>		<i>assortment of raw, cooked, and pickled local and Japanese vegetables</i>	
*MAGURO DONBURI	18	STEAK DONBURI	16
<i>tuna and scallions tossed with soy sauce on sushi rice</i>		<i>thinly sliced steak, onions, garlic, and shiitake mushrooms finished with a demi-glace sauce</i>	

SOUPS & RICE

INAKA FRIED RICE	14	TEMPURA UDON NOODLE SOUP	10
<i>Choice of: chicken, steak, or shrimp</i>		MISO SOUP	6

CRAFT COCKTAILS (+\$8 Signature Mug)

PASSION MANGO JALAPEÑO	14	GINGER OLD FASHIONED	15
<i>infused tequila, triple sec, house crafted sour, double jalapeño, passion/mango purée</i>		<i>ginger infused whisky, chocolate bitters, orange peel, crown sugar, and black cherry</i>	
KEVIN'S KENTUCKY TRAIL	16	THE EMPRESS	14
<i>Wild Turkey Rare Breed, lime juice, agave, salted zucchini</i>		<i>Aoki Sake, Elderflower, butterfly pea infused aviation gin, orgeat, lime juice</i>	
AOKI MOJITO	14	TOKYO SOUR	14
<i>Bacardi rum, house crafted sour, mint, lime, and passion fruit</i>		<i>Lar ceny, freshly muddled pineapples, yuzu juice</i>	
AOKI MULE	14	AOKI TAI	14
<i>Tito's vodka, Elderflower, passion fruit, ginger beer, and house crafted sour</i>		<i>Zacapa Rum, Kraken Dark Rum, orange curacao, lime juice</i>	
BERRY NICE LEMONADE	14	AOKI MANHATTAN	14
<i>Tito's vodka, strawberry purée, lemon, strawberry, topped with soda</i>		<i>Lar ceny, sweet vermouth, and chocolate bitters</i>	
SMOKY NEGRONI	15	JAPANESE GINGER SOUR	14
<i>El Silencio Mezcal, Campari, and sweet vermouth</i>		<i>Suntory Toki whisky, peach schnapps, sour mix, ginger syrup, topped with Sprfte. <small>Shot 11</small></i>	
LYCHEE MARTINI	14	ROYAL MARGARITA	15
<i>Tito's vodka, house crafted lychee purée, elderflower</i>		<i>Don Julio Blanco, Grand Marnier, triple sec, lime juice, and simple syrup</i>	
MATCHA CHA CHACHA	14	ESPRESSO MARTINI	16
<i>Bacardi, Tito's, Aviation, tequila, crafted sour, house fresh green tea</i>		<i>Tito's, Licor 43, Kahlua, Baileys, and coffee</i>	

SUSHI + SASHIMI

*SUSHI PLATTER	30
<i>chef's selection, 8 pieces</i>	
*SASHIMI PLATTER	32
<i>chef's selection, 8 pieces</i>	
*SUSHI + SASHIMI PLATTER	50
<i>chef's selection, 8 pieces nigiri + 8 pieces sashimi</i>	

SUSHI MAKI

*DELUXE SPICY TUNA	16
<i>shrimp tempura, spicy tuna, cucumber topped with tuna, spicy aioli, masago, and eel sauce</i>	
*TOKYO RAINBOW	19
<i>with avocado and krab mix; topped with tuna, salmon, yellowtail, and shrimp</i>	
COCONUT SHRIMP	18
<i>krab mix, shrimp tempura, spicy mayo, garlic aioli, eel sauce, fried wonton, and coconut flakes</i>	
*GOD OF FIRE	16
<i>spicy tuna, cucumber topped with tuna, jalapeno, masago, and spicy habanero aioli</i>	
LAUGHING BUDDHA	15
<i>mesclun greens, tomato, avocado, asparagus, bell pepper, and cucumber wrapped rice-less in daikon radish and served with sweet onion soy dressing</i>	
*YAKINIKU	16
<i>shrimp tempura, asparagus, scallions, topped with seared steak, spicy aioli, and eel sauce</i>	
*HEARTY WARRIOR	16
<i>salmon, krab stick, and avocado; tempura fried and topped with garlic aioli, spicy aioli, eel sauce, garlic chips, and jalapeno</i>	
*HEALTHY GEISHA	18
<i>salmon, tuna, yellowtail, krab stick, masago, and avocado wrapped rice-less in daikon radish served with ponzu sauce</i>	
*HAMACHI GARLIC	17
<i>shrimp tempura and avocado, topped with hamachi, garlic aioli, eel sauce, and garlic chips</i>	
CALI ROLL	12
<i>krab stick, cucumber, avocado</i>	

ALA CARTE

<i>2 pc per order for nigiri or sashimi</i>		
ROLLS		
*MAGURO, tuna	9	8
*SAKE, salmon	8	7
*HAMACHI, yellowtail	8	
*SABA, mackerel	7	
*ONO, wahoo	8	
UNAGI, eel	12	
*IKA, squid	7	
*HOTATE, scallop	9	
TAKO, octopus	9	
EBI, shrimp	7	
*AMAEBI, sweet shrimp	13	
*IKURA, salmon roe	11	
*MASAGO, smelt roe	8	
TAMAGO, sweet egg	6	
KANI, krab stick	7	
*SALMON AVOCADO		13
EEL AVOCADO		10
*SPICY TUNA		10
SHRIMP TEMPURA		14
DELUXE VEGGIE		16
OYSTER SHOOTER	7	

KODOMO kids 12 & under~

Served with noodles and vegetable fried rice.

CHICKEN	15
STRIPLOIN	17
SHRIMP	16
FILET MIGNON	26
JUNIOR DELUXE	21

TWO CHOICES:
CHICKEN | STEAK | SHRIMP

DESSERTS

MATCHA CRÈME BRULÉE	9
BROWNIE TEMPURA	9
CHEESECAKE TEMPURA BITES	9
ICE CREAM TEMPURA	9
INAKA WAFFLE ICE CREAM	9
MOCHI ICE CREAM	9
JAPANESE COFFEE JELLY	9
ICE CREAM	6

For your convenience, 18% Gratuity are applied on all checks

we are required by the health department to inform you the items indicated () contain raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions*

AOKI

I Z A K A Y A LUNCH SPECIAL

Monday - Friday, 11:30 am - 3:00 pm

exclusively served at the izakaya table and bar

AOKI BENTO BOX 19

includes sashimi*, california roll (4 pcs), edamame, shrimp & vegetable tempura, miso soup, steamed rice and peeled orange.

choice of: chicken | beef | salmon

AOKI STEAK DONBURI	13	*AOKI MAKI TRIO	17
<i>sliced steak, onions, garlic, shiitake mushrooms, steamed rice, demi-glace sauce, miso soup or salad</i>		<i>tuna roll, salmon avocado roll, california roll, miso soup or salad</i>	
KOREAN LUNCH	12	*SUSHI LUNCH	18
<i>Korean bbq beef, sesame soy sauce, steamed rice, kimchee, miso soup or salad</i>		<i>1pc tuna, salmon, yellowtail, wahoo, tuna tataki, shrimp, tuna roll, miso soup or salad</i>	
JAPANESE YAKISOBA	12	*TUNA TATAKI SALAD	13
<i>chicken beef shrimp +\$3 pan fried noodles, yakisoba sauce, mixed vegetables, miso soup or salad</i>		<i>grilled rare tuna, mesclum greens, avocado, daikon radish, sweet onion dressing, miso soup</i>	
KATSU DONBURI (CHICKEN OR PORK)	12	CHICKEN WINGS	13
<i>breaded chicken or pork with a tangy tonkatsu sauce served over rice and green cabbage</i>		<i>6pc spicy soy garlic sauce wings. served with spicy cole slaw</i>	
SASHIMI LUNCH*	19	COCONUT SHRIMP ROLL	16
<i>2pc tuna, salmon, yellowtail, wahoo. 1pc tamago, steamed rice, miso soup</i>		<i>krab mix, shrimp tempura, spicy mayo, garlic aioli, eel sauce, fried wonton, and coconut flakes</i>	
HAMACHI KAMA	10	GRILLED CHICKEN SALAD	15
*WAGYU BEEF SLIDERS	15	INAKA CORN	8
GYOZA	7	*TERIYAKI SALMON	15
<i>edamame, pork, shrimp, or beef</i>		*TUNA TATAKI APPETIZER	13
IKA KARAAGE	10	*CARPACCIO	13
CHICKEN YAKITORI	10	<i>Hamachi, Salmon, or Octopus</i>	
TERIYAKI STEAK	15	OYSTER SHOOTER	6
CHICKEN KARAAGE	8		

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