

# AOKI REWARD MEMBERS

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- 5% CASH BACK, REDEEMABLE ON YOUR NEXT VISIT

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*Doraku*

BLUETREE

38

1938  
INDOCHINE

Herringbone

AOKI

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# AOKI

## IZAKAYA

### CHEF'S SPECIAL

SEAFOOD TOWER (FOR 2) 92  
2 LOBSTER TAIL | 4 COLOSSAL SHRIMP | 4 OZ SCALLOP | IKA KARAAGE  
served with miso soup or salad and yuzu wasabi sauce (shrimp fried rice upgrade +6)

\*SUSHI + SASHIMI PLATTER 55  
chef's selection, 8 pieces nigiri + 8 pieces sashimi

\*A5 WAGYU 80 \*RIBEYE STEAK 34 \*AUSTRALIAN WAGYU 51

JIDORI CHICKEN 19  
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.

### FROM THE KITCHEN

SHRIMP TEMPURA	14	CRISPY PIG EARS	9
JUMPIN' SHRIMP TEMPURA	14	WAGYU BEEF AND TONGUE skewers	13
GYOZA edamame, pork, shrimp, or beef	9	SPARE RIBS	18
HAMACHI KAMA	12	KUROBUTA SAUSAGES	9
GRILLED SALMON BELLY	11	KUROBUTA KIMCHI PORK	9
CARPACCIO hamachi, salmon, octopus	17	PAN-FRIED CHICKEN LIVER	10
*TUNA TATAKI	14	CHICKEN YAKITORI	12
IKA KARAAGE	12	JIDORI CHICKEN KARAAGE	12
*TERIYAKI SALMON	19	SPICY CHICKEN WINGS	15
w/ roast vegetables and rice		*WAGYU BEEF SLIDERS	18
*TERIYAKI STEAK	21	w/ sweet potato fries	

### SALADS, NOODLES, SOUPS & RICE

MIXED GREEN SALAD	6	MISO SOUP	6
GRILLED CHICKEN SALAD	17	TEMPURA UDON NOODLE SOUP	14
*TUNA TATAKI SALAD	16	TONKATSU RAMEN	17
TAKO HOTATE WAKAME SALAD	15	INAKA FRIED RICE (choice of chicken, 15	
ROCKY'S WAGYU YAKISOBA	32	steak and shrimp) +6 for wagyu	

### VEGETABLES

EDAMAME w/ Japanese sea salt	7	FIRECRACKER CAULIFLOWER	11
EDAMAME w/ sweet & spicy miso	9	EGGPLANT MISO	9
INAKA SWEET POTATO FRIES	7	INAKA CORN	8
ROASTED FOREST MUSHROOMS	12	EGGPLANT CHIPS	8
GRILLED BRUSSEL SPROUTS	11	AGEDASHI TOFU	10
VEGETABLE TEMPURA	10	ASPARAGUS TEMPURA	10

### DONBURI (INCLUDES CHOICE OF MISO SOUP OR GINGER SALAD)

*CHIRASHI DONBURI 24	OYAKODON 16
Chef's selected mix of seafood and vegetables over sushi rice	chicken breast, scallions, mushroom, and egg cooked in a sweet and savory dashi broth and served over rice
*SALMON + IKURA DONBURI 19	AOKI STEAK DONBURI 17
salmon and roe sashimi topped with avocado and nori	thinly sliced steak, onions, garlic, and shiitake mushrooms finished with a demi-glaze
PORK TENDERLOIN KATSU DON. 15	
pork with a tangy tonkatsu sauce served over rice and green cabbage	

### CRAFT COCKTAILS (+8 Signature Mug)

#### REFRESHING

BERRY NICE LEMONADE 15	
Tito's Vodka, strawberry, lemon, soda	
THE EMPRESS 15	
Aoki Sake, Elderflower, butterfly pea infused	
Aviation Gin, orgeat, lime	
LYCHEE MARTINI 15	
Tito's Vodka, house crafted lychee purée,	
Elderflower	
PASSION MANGO JALAPEÑO 15	
infused Tequila, triple sec, house crafted	
sour, double jalapeño, passion/mango purée	
MATCHA CHA CHACHA 15	
Bacardi, Tito's, Aviation, tequila, crafted sour,	
house fresh green tea	
ROYAL MARGARITA 16	
Don Julio Blanco, Grand Marnier, triple sec,	
lime juice, simple syrup	
ESPRESSO MARTINI 16	
Titos, Licor 43, Kahlua, Baileys, coffee	
TOKYO SOUR 15	
Suntory Toki, freshly muddled pineapples, yuzu juice	
JAPANESE GINGER SOUR 15	
Suntory Toki Whisky, peach schnapps,	
sour mix, ginger syrup, Sprite	

#### SIGNATURE

AOKI BLUE KIMONO 16	
1888 Brugal Reserve Rum, Aoki Sake, blue	
orange liquor, pineapple-coconut puree	
AOKI MOJITO 15	
Bacardi Rum, house crafted sour, mint, lime,	
passion fruit	
AOKI MULE 15	
Tito's Vodka, elderflower, passion fruit, house	
crafted sour, ginger beer. crisp & aromatic!	
AOKI TAI 15	
Zacapa Rum, Myers's Dark, orgeat, lime	
AOKI MANHATTAN 15	
Maker's Mark Aoki Coll., sweet vermouth,	
chocolate bitters, green tea	
SMOKED	
AOKI WHITE NEGRONI 16	
Japanese Roku Gin, Lillet Blanc, Suze.	
crisp & smoky!	
GINGER OLD FASHIONED 16	
Ginger infused whisky, chocolate bitters,	
orange peel, crown sugar, black cherry	
HIBIKI OLD FASHIONED 21	
Suntory Hibiki, Cane Sugar, aromatic bitters	
KEVIN'S KENTUCKY TRAIL 16	
Maker's Mark Aoki Coll., lime, agave,	
salted zucchini	

### SUSHI + SASHIMI

*SUSHI PLATTER 32	
chef's selection, 8 pieces	
*SASHIMI PLATTER 35	
chef's selection, 8 pieces	
*SUSHI + SASHIMI PLATTER 55	
chef's selection, 8 pieces nigiri + 8 pieces sashimi	

### SUSHI MAKI

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

### ALA CARTE

2 pc per order for nigiri or sashimi ROLLS

*MAGURO, tuna 10	9
*SAKE, salmon 9	8
*HAMACHI, yellowtail 9	
*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 14	
EEL AVOCADO 10	
*SPICY TUNA 10	
SHRIMP TEMPURA 15	
DELUXE VEGGIE 16	
OYSTER SHOOTER 7	

### KODOMO kids 12 & under~

Served with noodles, corn and vegetable fried rice.

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

TWO CHOICES:  
CHICKEN | STEAK | SHRIMP

### DESSERTS

MATCHA CRÈME BRULÉE 10	
BROWNIE TEMPURA 10	
CHEESECAKE TEMPURA BITES 10	
ICE CREAM TEMPURA 10	
INAKA WAFFLE ICE CREAM 10	
MOCHI ICE CREAM 10	
JAPANESE COFFEE JELLY 8	
ICE CREAM 7	

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 21

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

choice of: chicken | beef | salmon

<b>AOKI STEAK DONBURI</b> 15 <i>sliced steak, onions, garlic, shiitake mushrooms, steamed rice, demi-glace sauce, miso soup or salad</i>	<b>*AOKI MAKI TRIO</b> 18 <i>tuna roll, salmon avocado roll, california roll, miso soup or salad</i>
<b>KOREAN LUNCH</b> 13 <i>Korean bbq beef, sesame soy sauce, steamed rice, homemade kimchee, miso soup or salad</i>	<b>*SUSHI LUNCH</b> 19 <i>1pc tuna, salmon, yellowtail, wahoo, tuna tataki, shrimp, tuna roll, miso soup or salad</i>
<b>YAKISOBA</b> 12 <i>chicken   beef   shrimp +\$3 pan fried noodles, yakisoba sauce, mixed vegetables, miso soup or salad</i>	<b>*TUNA TATAKI SALAD</b> 14 <i>grilled rare tuna, mesclum greens, avocado, daikon radish, sweet onion dressing, miso soup</i>
<b>PORK TENDERLOIN KATSU DONBURI</b> 13 <i>breaded pork with a tangy tonkatsu sauce served over rice and green cabbage, miso soup or salad</i>	<b>SPICY CHICKEN WINGS</b> 14 <i>6pc spicy soy garlic sauce wings. served with spicy cole slaw</i>
<b>SASHIMI LUNCH*</b> 19 <i>2pc tuna, salmon, yellowtail, wahoo. 1pc tamago, steamed rice, miso soup</i>	<b>COCONUT SHRIMP ROLL</b> 16 <i>krab mix, shrimp tempura, spicy mayo, garlic aioli, eel sauce, fried wonton, and coconut flakes</i>
<b>HAMACHI KAMA</b> 10	<b>GRILLED CHICKEN SALAD</b> 15
<b>*WAGYU BEEF SLIDERS</b> 15	<b>JIDORI CHICKEN KARAAGE</b> 10
<b>GYOZA</b> 8 <i>edamame, pork, shrimp, or beef</i>	<b>INAKA CORN</b> 7
<b>IKA KARAAGE</b> 10	<b>*TERIYAKI SALMON</b> 16
<b>CHICKEN YAKITORI</b> 10	<b>*TUNA TATAKI APPETIZER</b> 13
<b>TERIYAKI STEAK</b> 17	<b>*CARPACCIO</b> 14 <i>Hamachi, Salmon, or Octopus</i>
	<b>*OYSTER SHOOTER</b> 6

**NO MODIFICATIONS OR SUBSTITUTIONS ALLOWED**

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