

AOKI

TEPPANYAKI

SUSHI + SASHIMI

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

SUSHI MAKI

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

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 | 14 |
| SHRIMP TEMPURA | 16 |
| DELUXE VEGGIE | 10 |
| OYSTER SHOOTER | 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

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| CALI ROLL <i>krab stick, cucumber, avocado</i> | 12 |

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| *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 |
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| SHRIMP TEMPURA | 16 |
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AOKI

TEPPANYAKI LUNCH SPECIAL

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

Only served at the Teppanyaki table : includes ginger salad, mixed vegetables, vegetable fried rice & dipping sauce ~

| | | | |
|-------------------------------------|----|-------------------------|----|
| JIDORI CHICKEN (DARK OR BREAST) | 17 | OCEAN SCALLOPS | 18 |
| *STRIPLOIN | 18 | *SALMON | 16 |
| *FILET MIGNON | 28 | TERIYAKI TOFU | 13 |
| SHRIMP | 16 | YAKISOBA NOODLES | 15 |
| LUNCH DUO | 19 | (choice of one) | |
| (choice of two, no double portions) | | chicken beef shrimp | |
| chicken *beef shrimp | | | |
| calamari *salmon | | | |

TEPPAN ADD-ONS

MUST TRY

*Chef's Recommendation.
Exclusive to Aoki Teppanyaki.*

| | |
|-----------------------|----|
| WAGYU FRIED RICE 6OZ | 12 |
| CHICKEN LIVER | 9 |
| BEEF TONGUE | 12 |
| JIDORI CHICKEN | 10 |
| BRUSSEL SPROUTS | 10 |
| CALAMARI STEAK | 9 |
| KING OYSTER MUSHROOMS | 9 |

ADDITIONAL

| | |
|------------------------|----|
| OCEAN SCALLOPS | 14 |
| COLOSSAL SHRIMP (3PCS) | 12 |
| SHRIMP | 12 |
| ASPARAGUS | 9 |
| MUSHROOM MIX | 8 |
| YAKISOBA | 10 |
| UDON NOODLES | 10 |

FROM THE IZAKAYA KITCHEN

| | | | |
|------------------------------|----|-------------------|----|
| EDAMAME w/ JAPANESE SEA SALT | 6 | KUROBUTA SAUSAGES | 8 |
| CRISPY PIG EARS | 8 | JUMPIN' SHRIMP | 13 |
| FIRECRACKER CAULIFLOWER | 10 | EGGPLANT MISO | 8 |
| IKA KARAAGE | 12 | | |

DESSERTS

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

CRAFT COCKTAILS (+8 SIGNATURE MUG)

| | |
|---|----|
| PASSION MANGO JALAPEÑO | 14 |
| infused tequila, triple sec, house crafted sour, double jalapeño, and passion/mango purée | |
| KEVIN'S KENTUCKY TRAIL | 16 |
| Wild Turkey Rare Breed, lime juice, agave, salted zucchini | |
| AOKI MOJITO | 14 |
| Bacardi Rum, house crafted sour, mint, lime, and passion fruit | |
| AOKI MULE | 14 |
| Tito's Vodka, elderflower, passion fruit, ginger beer, and house crafted sour | |
| BERRY NICE LEMONADE | 14 |
| Tito's Vodka, strawberry purée, lemon, strawberry, topped with soda | |
| SMOKY NEGRONI | 15 |
| El Silencio Mezcal, Campari, and sweet vermouth | |
| LYCHEE MARTINI | 14 |
| Tito's vodka, house crafted lychee purée, elderflower | |
| MATCHA CHA CHACHA | 14 |
| Bacardi, Tito's, Aviation, tequila, crafted sour, house fresh green tea | |

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 | |

NIGIRI & SASHIMI

2 pc per order for nigiri or sashimi 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 | 6 | |

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

| | |
|--|------------|
| GINGER OLD FASHIONED | 15 |
| ginger infused whisky, chocolate bitters, orange peel, crown sugar, and black cherry | |
| THE EMPRESS | 14 |
| Aoki Sake, Elderflower, butterfly pea infused aviation gin, orgeat, and lime juice | |
| TOKYO SOUR | 14 |
| Larceny, freshly muddled pineapples, yuzu juice | |
| AOKI TAI | 14 |
| Zacapa Rum, Kraken Dark Rum, orange curacao, and lime juice | |
| AOKI MANHATTAN | 14 |
| Larceny, sweet vermouth, and chocolate bitters | |
| JAPANESE GINGER SOUR | SHOT 11 14 |
| Suntory Toki whisky, peach schnapps, sour mix, ginger syrup, topped with Sprite | |
| ROYAL MARGARITA | 15 |
| Don Julio Blanco, Grand Marnier, triple sec, lime juice, and simple syrup | |
| ESPRESSO MARTINI | 16 |
| Titos, Licor 43, Kahlua, Baileys, and coffee | |

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AOKI

INAKA TEPPANYAKI

COMBINATION ENTRÉES

All entrees include our signature ginger salad, vegetable fried rice, local vegetables, and dipping sauces.

(FRIED RICE UPGRADE: WAGYU +6 | CHICKEN, SHRIMP, OR BEEF +3.25)

| | | |
|--|--|--|
| <p>A5 JAPANESE WAGYU</p> <p>Indulge in one of the most exquisite meats with a cut of premium Wagyu from Japan. World renowned for perfect marbling and tenderness that will melt in your mouth.</p> | <p>AUSTRALIAN WAGYU BEEF</p> <p>a healthier and nutritionally rich than other beefs, Gold Series, that is crossbred with a full blood Wagyu and Angus cattle.</p> | <p>JIDORI CHICKEN</p> <p>all natural and free range chicken which are fed natural grains. A hybrid breed from a Rhode Island and Japanese chicken that is tender and juicy.</p> |
|--|--|--|

AUSTRALIAN WAGYU BEEF + TWO LOBSTER TAILS 95

| | | | |
|------------------------------------|----|----------------------------|----|
| *CENTER CUT FILET MIGNON + LOBSTER | 65 | JIDORI CHICKEN + SHRIMP | 36 |
| *STRIPLOIN + JIDORI CHICKEN | 37 | SHRIMP + SCALLOP + LOBSTER | 51 |
| *STRIPLOIN + SHRIMP | 39 | *RIBEYE + LOBSTER | 49 |
| | | TWIN LOBSTER TAIL | 50 |

HOT WHISKY DEALS (WITH ANY ORDER OF COMBINATION ENTRÉES)

| | | |
|--|---------------|----|
| JAPANESE PREMIUM FLIGHT YAMAZAKI 12YR HIBIKI HARMONY HAKUSHU 12YR | 60 | 45 |
| AOKI BOURBON BARREL SELECT YELLOWSTONE RUSSELL'S RESERVE 10YR WILD TURKEY RARE BREED | 35 | 25 |
| KEVIN'S KENTUCKY TRAIL WILD TURKEY RARE BREED | 16 | 10 |

CLASSIC

| | | | |
|--------------------------------|----|---------------------------------|----|
| *A5 WAGYU (5OZ) | 90 | SHRIMP | 30 |
| *AUSTRALIAN WAGYU BEEF (8OZ) | 58 | *SALMON | 30 |
| *RIBEYE (8OZ) | 38 | *TUNA STEAK | 30 |
| *STRIPLOIN (8OZ) | 32 | OCEAN SCALLOPS | 35 |
| *FILET MIGNON (6OZ) | 38 | TOFU TERIYAKI | 26 |
| *CENTER CUT FILET MIGNON (8OZ) | 45 | INAKA FARMER'S SELECTION | 26 |
| | | JIDORI CHICKEN (DARK OR BREASt) | 31 |

FROM THE IZAKAYA KITCHEN

| | | | |
|------------------------------|----|------------------------|----|
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| CRISPY PIG EARS | 8 | JUMPIN' TEMPURA SHRIMP | 13 |
| FIRECRACKER CAULIFLOWER | 10 | EGGPLANT MISO | 8 |
| | | IKA KARAAGE | 12 |

CRAFT COCKTAILS (+\$8 SIGNATURE MUG)

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| KEVIN'S KENTUCKY TRAIL Wild Turkey Rare Breed, lime juice, agave, salted zucchini | 16 |
| AOKI MOJITO Bacardi Rum, house crafted sour, mint, lime, and passion fruit | 14 |
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| ROYAL MARGARITA Don Julio Blanco, Grand Marnier, triple sec, lime juice, and simple syrup | 15 |
| ESPRESSO MARTINI Tito's, Licor 43, Kahlua, Baileys, and coffee | 16 |

AOKI BROTHERS SPECIAL

*A5 WAGYU + LOBSTER TAIL + COLOSSAL SHRIMP 120
top quality steak, *A5 wagyu from Japan, paired with deep cold water Maine lobster tail and wild Colossal Shrimp

TEPPAN MUST TRY ADD-ONS

Chef's Recommendation. Exclusive to Aoki Teppanyaki.

| | |
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| WAGYU FRIED RICE 6OZ | 12 |
| CHICKEN LIVER | 9 |
| BEEF TONGUE | 12 |
| JIDORI CHICKEN | 10 |
| BRUSSEL SPROUTS | 10 |
| CALAMARI STEAK | 9 |
| KING OYSTER MUSHROOMS | 9 |

ADDITIONAL ADD-ONS

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| COLOSSAL SHRIMP (3PCS) | 12 |
| SHRIMP | 12 |
| ASPARAGUS | 9 |
| MUSHROOM MIX | 8 |
| YAKISOBA | 10 |
| UDON NOODLES | 10 |

KODOMO kids 12 & under~

Served with noodles and vegetable fried rice.

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| STRIPLOIN | 17 |
| SHRIMP | 16 |
| FILET MIGNON | 26 |
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TWO CHOICES:

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DESSERTS

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| BROWNIE TEMPURA | 9 |
| CHEESECAKE TEMPURA BITES | 9 |
| ICE CREAM TEMPURA | 9 |
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| MOCHI ICE CREAM | 9 |
| ICE CREAM | 6 |
| JAPANESE COFFEE JELLY | 9 |

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