

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!

Doraku

BLUETREE

38

1938
INDOCHINE

Herringbone

AOKI

CHECK US OUT ON INSTAGRAM !

DOWNLOAD THE AOKI GROUP REWARDS APP
& RECEIVE YOUR WELCOME GIFT TODAY!



AOKI

TEPPANYAKI

SUSHI + SASHIMI

| | |
|--|----|
| *SUSHI PLATTER <i>chef's selection, 8 pieces</i> | 32 |
| *SASHIMI PLATTER <i>chef's selection, 8 pieces</i> | 35 |
| *SUSHI + SASHIMI PLATTER <i>chef's selection, 8 pieces nigiri + 8 pieces sashimi</i> | 55 |

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 | 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 | |

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

TEPPANYAKI

SUSHI + SASHIMI

| | |
|--|----|
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SUSHI MAKI

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| 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

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|---|----|-------|
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| *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 | |

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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) | 18 | OCEAN SCALLOPS | 19 |
| *STRIPLOIN | 19 | *SALMON | 18 |
| *FILET MIGNON | 24 | TERIYAKI TOFU | 15 |
| SHRIMP | 18 | YAKISOBA NOODLES (choice of one) | 16 |
| LUNCH DUO (choice of two, no double portions) chicken *beef shrimp calamari *salmon | 21 | chicken beef shrimp | |

TEPPAN ADD-ONS

TEPPAN MUST TRY

Chef's Recommendation.

Exclusive to Aoki Teppanyaki

| | |
|------------------------|----|
| OCEAN SCALLOPS | 14 |
| COLOSSAL SHRIMP (3PCS) | 14 |
| CALAMARI STEAK | 10 |
| JIDORI CHICKEN | 12 |
| CHICKEN LIVER | 9 |
| BEEF TONGUE | 12 |
| BEEF LIVER | 12 |
| PORK BELLY | 12 |
| WAGYU FRIED RICE 6oz. | 9 |

VEGETARIAN MUST TRY

| | |
|-----------------------|----|
| BROCCOLI | 10 |
| OKRA | 9 |
| CORN | 9 |
| BRUSSEL SPROUTS | 10 |
| KING OYSTER MUSHROOMS | 11 |
| MUSHROOM MIX | 12 |
| ASPARAGUS | 11 |
| YAKISOBA NOODLES | 10 |
| UDON NOODLES | 10 |

FROM THE IZAKAYA KITCHEN

| | | | |
|-----------------------------|----|-----------------------------------|----|
| EDAMAME w/ JAPANESE SEASALT | 7 | KUROBUTA SAUSAGES | 9 |
| CRISPY PIG EARS | 9 | JUMPIN' SHRIMP | 14 |
| FIRECRACKER CAULIFLOWER | 11 | EGGPLANT MISO | 8 |
| IKA KARAAGE | 12 | GYOZA EDAMAME, PORK, SHRIMP, BEEF | 8 |

DESSERTS

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

CRAFT COCKTAILS (+8 SIGNATURE MUG)

REFRESHING

| | |
|---|----|
| BERRY NICE LEMONADE | 15 |
| Tito's Vodka, strawberry purée, lemon, strawberry, topped-with soda | |
| THE EMPRESS | 15 |
| Aoki Sake, Elderflower, butterfly pea infused aviation gin, orgeat, lime juice | |
| 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, topped with Sprite | |

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 | 15 |
| LAUGHING BUDDHA | |
| 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 | 15 |
| *HEARTY WARRIOR | 16 |
| salmon, krab stick, and avocado; tempura fried and topped with garlic aioli, spicy aioli, eel sauce, garlic chips, and jalapeno | 18 |
| *HEALTHY GEISHA | 18 |
| salmon, tuna, yellowtail, krab stick, masago, and avocado wrapped rice-less in daikon radish served with ponzu sauce | 17 |
| *HAMACHI GARLIC | 17 |
| shrimp tempura and avocado, topped with hamachi, garlic aioli, eel sauce, and garlic chips | 12 |
| CALI ROLL | |
| krab stick, cucumber, avocado | |

NIGIRI & SASHIMI

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 | 6 | |

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

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, ginger beer, house crafted sour. Crisp and aromatic. | |
| AOKI TAI | 15 |
| Zacapa Rum, Myers's Dark, orgeat syrup, lime juice | |
| AOKI MANHATTAN | 15 |
| Maker's Mark Aoki Collection, sweet vermouth, chocolate bitters, green tea | |
| SMOKED | |
| AOKI WHITE NEGRONI | 16 |
| Japanese Roku, Gin, Lillet Blanco, Suze, gently smoked 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, whisper of smoke | |
| KEVIN'S KENTUCKY TRAIL | 16 |
| Maker's Mark Aoki Collection, lime juice, agave, salted zucchini | |

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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>\$90 (5 OZ)</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>\$62 (8OZ)</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> <p>\$32</p> |
|--|---|---|

AUSTRALIAN WAGYU BEEF + TWO LOBSTER TAILS 105

| | | | |
|------------------------------------|----|----------------------------|----|
| *CENTER CUT FILET MIGNON + LOBSTER | 68 | JIDORI CHICKEN + SHRIMP | 37 |
| *STRIPLOIN + JIDORI CHICKEN | 38 | SHRIMP + SCALLOP + LOBSTER | 55 |
| *STRIPLOIN + SHRIMP | 41 | *RIBEYE + LOBSTER | 52 |
| | | TWIN LOBSTER TAIL | 55 |

CLASSIC

| | | | |
|--------------------------------|----|--------------------------|----|
| *RIBEYE (8OZ) | 39 | SHRIMP | 32 |
| *STRIPLOIN (8OZ) | 34 | *SALMON | 32 |
| *FILET MIGNON (6OZ) | 39 | *TUNA STEAK | 32 |
| *CENTER CUT FILET MIGNON (8OZ) | 47 | OCEAN SCALLOPS | 38 |
| ROCKY'S WAGYU YAKISOBA | 32 | TOFU TERIYAKI | 28 |
| | | INAKA FARMER'S SELECTION | 28 |

HOT WHISKY DEALS (WITH ANY ORDER OF COMBINATION ENTREES)

| | | |
|--|---------------|----|
| JAPANESE PREMIUM FLIGHT YAMAZAKI 12YR HIBIKI HARMONY HAKUSHU 12YR | 60 | 50 |
| AOKI BOURBON BARREL SELECT HIGH WEST RUSSELL'S RESERVE 10YR WILD TURKEY RARE BREED | 35 | 32 |
| KEVIN'S MONTHLY PICK AOKI BARREL SELECT KAVALAN | 32 | 18 |

FROM THE IZAKAYA KITCHEN

| | | | |
|-----------------------------------|----|------------------------|----|
| EDAMAME w/ JAPANESE SEA SALT | 7 | KUROBUTA SAUSAGES | 9 |
| CRISPY PIG EARS | 8 | JUMPIN' TEMPURA SHRIMP | 14 |
| FIRECRACKER CAULIFLOWER | 10 | EGGPLANT MISO | 8 |
| GYOZA EDAMAME, PORK, SHRIMP, BEEF | 8 | IKA KARAAGE | 12 |

CRAFT COCKTAILS (+\$8 SIGNATURE MUG)

REFRESHING

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

SIGNATURE

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| AOKI TAI Zacapa Rum, Myers's Dark, orgeat syrup, lime juice | 15 |
| AOKI MANHATTAN Maker's Mark Aoki Collection, sweet vermouth, chocolate bitters, green tea | 15 |
| SMOKED | |
| AOKI WHITE NEGRONI Japanese Roku, Gin, Lillet Blanco, Suze, gently smoked crisp and smoky | 16 |
| GINGER OLD FASHIONED Ginger infused whisky, chocolate bitters, orange peel, crown sugar, black cherry | 16 |
| HIBIKI OLD FASHIONED Suntory Hibiki, Cane Sugar, aromatic bitters, whisper of smoke | 21 |
| KEVIN'S KENTUCKY TRAIL Maker's Mark Aoki Collection, lime juice, agave, salted zucchini | 16 |

AOKI BROTHERS SPECIAL

***A5 WAGYU + LOBSTER TAIL + COLOSSAL SHRIMP 125**
top quality steak, *A5 wagyu from Japan, paired with deep cold water Maine lobster tail and wild Colossal Shrimp

MUST TRY ADD-ON

| | |
|------------------------|----|
| OCEAN SCALLOPS | 14 |
| COLOSSAL SHRIMP (3PCS) | 14 |
| CALAMARI STEAK | 10 |
| JIDORI CHICKEN | 12 |
| CHICKEN LIVER | 9 |
| BEEF TONGUE | 12 |
| BEEF LIVER | 12 |
| PORK BELLY | 12 |
| WAGYU FRIED RICE 6oz. | 9 |

VEGETARIAN MUST TRY

Chef's Recommendation. Exclusive to Aoki Teppanyaki.

| | |
|-----------------------|----|
| BROCCOLI | 10 |
| OKRA | 9 |
| CORN | 9 |
| BRUSSEL SPROUTS | 10 |
| KING OYSTER MUSHROOMS | 11 |
| MUSHROOM MIX | 12 |
| ASPARAGUS | 11 |
| YAKISOBA NOODLES | 10 |
| UDON NOODLES | 10 |

KODOMO kids 12 & under~

Served with noodles, vegetable fried rice, and corn.

| | |
|---------------|----|
| 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 |
| ICE CREAM | 7 |
| JAPANESE COFFEE JELLY | 8 |

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