

# AOKI REWARD MEMBERS

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*Doraku*

BLUETREE

38

1938  
INDOCHINE

Herringbone

AOKI

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# AOKI

## SPECIALTY ENTREÉS

All entrees served with a premium salad, shrimp appetizer, grilled vegetables, steamed rice, hot green tea, and your choice of ice cream or sherbet.

### Steve Aoki's "to the Moon" 500.

King crab meat salad, 6oz A5 Wagyu, 12oz Tristan lobster, 4oz Merus-cut Alaskan king Crab, red Abalone with yuzu kosho ponzu, chicken fried rice, and chef's daily special dessert.

### Steve Aoki's Remix 250.

6oz Grade A5 Wagyu, 8oz Tristan lobster tail, 4oz Merus-cut Alaskan king crab.

### Emperor A5 150.

4oz Grade A5 Wagyu striploin, 8oz Tristan lobster tail.

### Empress 150.

8oz Tristan lobster tail, 4oz Alaskan King Crab Merus, jumbo shrimp.

### Tristan Lobster Tail 160.

12oz.

### Wagyu A5 + Foie Gras 110.

Grade A5 Wagyu striploin, goose liver with garlic.

### Aoki's Special\* 78.

Filet mignon, 4oz Tristan lobster tail.

### Seafood Deluxe 75.

4oz Tristan lobster tail, ocean scallops, jumbo prawn.

### Seasonal Special Upgrade ~

upgrade any Tristan Lobster Tail under specialty entrees to 8oz. +40 or 12oz. +70



## TRADITIONAL

### Wagyu A5 92.

Grade A5 striploin.

### Jidori Chicken 41.

Free range chicken thigh with garlic butter.

### New York Cut Steak\* 43.

Juicy New York cut Angus beef.

### Filet Mignon\* 48.

Tender aged tenderloin steak.

### Chateaubriand\* 65.

Tender center-cut loin.

### Beef Teriyaki\* 41.

Angus beef thinly sliced and cooked with Rocky's teriyaki sauce.

### Hawaiian Tuna Steak\* 49.

Hawaiian tuna seared on both sides and served with yuzu sauce.

### Atlantic Salmon Steak\* 43.

Seared salmon seasoned with sea salt and pepper or with teriyaki sauce.

### Jumbo Prawn 45.

Jumbo size shrimp cooked with butter and lemon.

## JUNIOR ENTREES

Just for children 12 and younger, entrees served with a premium salad, grilled corn nibble, garlic fried rice, and ice cream or sherbet.

### Beef Teriyaki\* 22.

### Filet Mignon\* 26.

### Jidori Chicken 24.

### Hibachi Shrimp 22.

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

## SPECIALTY COCKTAILS

### HIBIKI HIGBALL 18.

featuring Hibiki Harmony Whiskey, fresh squeezed lemon juice, sparkling water

### KOKO HEAD MOJITO 16.

Selvarey Coconut Rum, Ciroc Coconut vodka, pina colada, fresh lime, mint

### SAND ISLAND ICED TEA 16.

Tito's Vodka, Bacardi Silver Rum, Patron Silver Tequila, Hendrick's Gin, Cointreau, cola splash

### GUAVA COLADA 16.

Selvarey Coconut Rum, Absolut Mango Rum, Smirnoff Vodka, guava puree, pina colada

### BLOOD ORANGE SIDECAR 17.

Hennessy V.S, Cointreau, fresh blood orange, lemon honey syrup

### KALIA MULE 16.

Tito's Vodka, crushed cucumber, lime juice, ginger beer

### LAVA COLADA 16.

Bacardi Silver Rum, Bacardi Coconut rum, pina colada, strawberry puree, frozen

### MANGO MOJITO 16.

Malibu mango Rum, fresh mango, pineapple juice, fresh lime, mint

### LILIKOI PASSION PUNCH 16.

Absolut Mango, orgeat syrup, passion fruit puree, orange juice, pineapple juice, sour

### ROCKY'S NEGRONI 17.

Los Vecinos Mezcal, Antica Sweet Vermouth, Campari, fresh orange

### MAI TAI 16.

Bacardi Silver Rum, orgeat syrup, Angostura bitters, orange juice, pineapple juice, Mahina Hawaiian dark rum

### CADILLAC MARGARITA 17.

Aoki Collection Dobel Maestro Tequila, Cointreau, agave, Grand Marnier, lime juice

### BLUE HAWAIIAN 16.

Blue Curacao, Smirnoff pineapple vodka, Bacardi coconut rum, pineapple juice

### BUTTERFLY SAKETINI 16.

house infused butterfly pea flower Tenjaku Gin, Aoki sake, orgeat\*, elderflower liquor, fresh lime, yukari rim

### LYCHEE MARTINI 16.

Wheatley Vodka, elderflower liqueur, lychee puree, pineapple juice

### GINGER OLD FASHIONED 20.

Elijah Craig Barrel Proof 11yr Bourbon, demerara, Angostura bitters, absinthe rinse

### AOKI MANHATTAN 18.

Pikesville Straight Rye, Antica sweet vermouth, chocolate bitters

### TOKYO SOUR 17.

featuring Buffalo Trace Bourbon, freshly muddled pineapples, house yuzu lemon sour

### CHI CHI 16.

Tito's Vodka, pina colada

## SPECIAL ADD-ONS

### Hibachi Fried Rice 7.

Chicken garlic fried rice.

### Kimchi Fried Rice 7.

### Wagyu A5 87.

### Jidori 34.

### Foie Gras 17.

### Shrimp 11.5

### Jumbo Prawn 5.5 /per piece.

### Scallops 13.

### Calamari 12.

### Shiitake Mushroom 12.

### Asparagus 9.

### Zucchini 6.

### Tristan Lobster Tail 4oz 37.

### Tristan Lobster Tail 8oz 74.

### Tristan Lobster Tail 12oz 140.

### Merus-Cut Alaskan King Crab 4oz

90.

### Beef Tongue 19.

Center cut beef tongue served with sesame oil & salt

## AOKI SAKE

Exclusive for Aoki Group Restaurants, this unique sake is "RAW" unpasteurized (NAMA ZUME) creating healthy and flavorful sake. Brewed in Niigata, Japan, bottled in a special sealed aluminum container to preserve its freshness. Recommended to be served cold but also delicious hot -- Kanpai!

JUNMAI GINJO	7oz	Btl
COLD	18	30
HOT	18	

NEW !

JUNMAI DAIGINJO	7oz	Btl
COLD	22	38

OTHER SAKE	Btl
NIGORI	15
Unfiltered sake	

## FLIGHTS

**AOKI BOURBON FLIGHT** 1oz 38  
Makers Mark | Russels Reserve | Elijah Craig

**AOKI RYE FLIGHT** 1oz 35  
Wild Turkey | Knob Creek | Woodinville

**CONNOISSEUR FLIGHT** 1oz 42  
Elijah Craig Toasted | Blantons | Bookers

**SUNTORY** 1oz 48  
Suntory AO | Hibiki Harmony | Yamazaki 12yr

**NIKKA WHISKY SERIES** 1oz 44  
Miyagikyo | Coffey Malt | From the Barrel

**SAKE TRIO** 2oz 18  
Nigori | Aoki Junmai Ginjo | Aoki Ultra Premium

## BEER

BOTTLE		
Asahi	21oz	12.
Sapporo	22oz	12.
Kirin Ichiban	22oz	12.
Budweiser	16oz	9.
Bud Light	16oz	9.
Heineken	12oz	9.
Kona Longboard	12oz	9.
Kona Big Wave	12oz	9.

DRAFT		
Kirin Ichiban Draft	16oz	9.

\* 18% gratuity will be added for any party of 6 or more

# THE WHISKY HOLE

BY AOKI TEPPANYAKI

## TEPPANYAKI SERVED ON A SIZZLING STEEL PLATE

**WAGYU FRIED RICE** 15.  
*wagyu steak garlic fried rice.*

**STRIPLOIN STEAK** 22.  
*with ginger & mustard sauce.*

**SHELL ON GARLIC SHRIMP** 16.  
*cooked w/ garlic butter, served with ginger sauce.  
spicy or mild*

**BEEF TONGUE** 19.  
*seared center cut beef tongue served with sesame  
oil and salt.*

**TRISTAN LOBSTER TAIL - 4OZ 37. 8OZ 74.**  
*cooked w/ garlic butter, served with ginger sauce.  
spicy or mild*

## POKE + SIDES

**FRESH AHI POKE** 17.  
*diced yellowfin tuna with Hawaiian poke sauce.*

**EDAMAME** 8.  
*spicy garlic sauce or teriyaki sauce.*

**ORIGINAL GINGER SALAD** 8.

**GARLIC SCALLOP** 19.  
*cooked w/ garlic butter served with ginger  
sauce. spicy or mild*

**SEAFOOD COMBO** 42.  
*cooked w/ garlic butter served with ginger  
sauce. spicy or mild*

**CALAMARI STEAK** 14.  
*cooked w/ garlic butter served with ginger  
sauce. spicy or mild*

## AGEMONO FRY

**IKA FRY** 14.  
*inaka style squid with Japanese mayo and  
soy sauce.*

**WING ZING** 13.  
*spicy chicken wings.*

**FIRECRACKER SHRIMP** 13.  
*deep fried shrimp with diablo sauce.*

**PORK GYOZA** 12.  
*deep fried pork gyoza with traditional  
gyoza sauce.*

## FLIGHTS

**AOKI BOURBON FLIGHT** 1oz 38  
Makers Mark | Russels Reserve | Elijah Craig

**AOKI RYE FLIGHT** 1oz 35  
Wild Turkey | Knob Creek | Woodinville

**SAKE TRIO** 2oz 18  
Nigori | Aoki Junmai Ginjo | Aoki Ultra Premium

**CONNOISSEUR FLIGHT** 1oz 42  
Elijah Craig Toasted | Blantons | Bookers

**SUNTORY** 1oz 48  
Suntory AO | Hibiki Harmony | Yamazaki 12yr

**NIKKA WHISKY SERIES** 1oz 44  
Miyagikyo | Coffey Malt | From the Barrel

## COCKTAILS

**GINGER OLD FASHIONED** 18.  
*Ginger infused Evan Williams Single Barrel Bourbon,  
demerara, Angostura bitters, absinthe rinse*

**AOKI MANHATTAN** 18.  
*featuring Aoki Collection Woodford Double Oak,  
Antica sweet vermouth, chocolate bitters*

**ROCKY'S NEGRONI** 17.  
*Los Vecinos Mezcal, Antica Sweet Vermouth,  
Campari, fresh orange*

**CADILLAC MARGARITA** 17.  
*Teremana Blanco Tequila, Cointreau, agave, Grand  
Marnier, lime juice*

**BLOOD ORANGE SIDECAR** 17.  
*Hennessy V.S, Cointreau, fresh blood orange,  
lemon honey syrup*

**TOKYO SOUR** 17.  
*featuring Buffalo Trace Bourbon, freshly  
muddled pineapples, house yuzu lemon sour*

**BUTTERFLY SAKETINI** 16.  
*house infused butterfly pea flower gin, Aoki sake,  
orgeat\*, elderflower liquor, fresh lime, yukari rim*

**LYCHEE MARTINI** 16.  
*Wheatley Vodka, elderflower liqueur, lychee  
puree, pineapple juice*

**KOKO HEAD MOJITO** 16.  
*Selvarey Coconut Rum, Ciroc Coconut vodka,  
pina colada, fresh lime, mint*

**SAND ISLAND ICED TEA** 16.  
*Tito's vodka, Bacardi Silver rum, Patron Silver  
tequila, Hendrick's gin, Cointreau, cola splash*

**MAITAI** 16.  
*Bacardi Silver rum, orgeat, Angostura bitters,  
orange juice, pineapple juice, Mahina Hawaiian  
dark rum*

**LILIKOI PASSION PUNCH** 16.  
*Absolut Mango, orgeat, passion fruit puree, orange  
juice, pineapple juice, sour*