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Doraku BLUE TREE Fifty 38 1938 INDOCHINE Herringbone AOKI

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AOKI

SPECIALTY ENTRÉES

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

Emperor A5* 163.
4oz Grade A5 Wagyu striploin,8oz Tristan Lobster tail.

Empress* 155.
8oz Tristan Lobster tail, 4oz Alaskan King Crab Merus, jumbo shrimp.

Tristan Lobster Tail 160.
12oz.

Wagyu A5 + Foie Gras* 120.
Grade A5 Wagyu striploin, goose liver with garlic.

Aoki's Special* *80.*
Filet mignon, 4oz Tristan Lobster tail.

Seafood Deluxe 80.
4oz Tristan Lobster tail, ocean scallops, jumbo prawn.

Seasonal Special Upgrade ~
upgrade any Tristan Lobster tail under specialty entreés to 8oz. +40 or 12oz. +70

PREMIER SELECTION

All premier selections include (1) seasonal branded merchandise.

Steve's Remix* 900.
64oz Washu Tomahawk steak, 32oz Whole Alaskan King Crab Legs, 16oz Tristan Lobster tail, 7oz Ocean Scallops, King Crab meat salad, fried rice, chef's daily special dessert.

Devon's Fast & Furious* 500.
6oz A5 Wagyu, 12oz Tristan Lobster tail, 9oz Merus-cut Alaskan King Crab Legs, 6oz Australian Greenlip Abalone with yuzu kosho ponzu, King Crab meat salad, chicken fried rice, chef's daily special dessert.

Kevin's Legacy* 300.
6oz Grade A5 Wagyu, 8oz Tristan lobster tail, 4oz Merus-cut Alaskan King Crab, and salad with shrimp. paired with a choice of Aoki Collection Bourbon Flight or Aoki Junmai Daiginjo Sake Bottle.

TRADITIONAL

Wagyu A5 95.
Grade A5 striploin.

Jidori Chicken 43.
Free range chicken thigh with garlic butter.

New York Cut Steak* 45.
Juicy New York cut Angus beef.

Filet Mignon* 51.
Tender aged tenderloin steak.

Chateaubriand* 68.
Tender center-cut loin.

Beef Teriyaki* 43.
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* 45.
Seared salmon seasoned with sea salt and pepper or with teriyaki sauce.

Jumbo Prawn 47.
Jumbo size shrimp cooked with butter and lemon.

JUNIOR ENTRÉES *for children 10 and younger*

choice of Jidori Chicken, Hibachi Shrimp, Filet Mignon, or Beef Teriyaki served with a premium salad, grilled corn nibble, garlic fried rice, and ice cream or sherbet 27.

SPECIALTY COCKTAILS

HIBIKI HIGHBALL 22.
featuring Hibiki Harmony Whiskey, fresh squeezed lemon juice, sparkling water

KOKO HEAD MOJITO 18.
Mahina Coconut Rum, Ciroc Coconut vodka, pina colada, fresh lime, mint

SAND ISLAND ICED TEA 18.
Tito's Vodka, Bacardi Silver Rum, Patron Silver Tequila, Hendrick's Gin, Cointreau, cola splash

GUAVA COLADA 17.
MahinaCoconut Rum, Absolut Mango Rum, guava puree, pina colada

BLOOD ORANGE SIDECAR 18.
Hennessy V.S, Cointreau, fresh blood orange, lemon honey syrup

KALIA MULE 18.
Tito's Vodka, crushed cucumber, lime juice, ginger beer

LAVA COLADA 17.
Mahina Silver and Coconut Rum, pina colada, strawberry puree, frozen

MANGO MOJITO 18.
Malibu mango Rum, fresh mango, pineapple juice, fresh lime, mint

LILIKOI PASSION PUNCH 17.
Absolut Mango, orgeat syrup, passion fruit puree, orange juice, pineapple juice, sour

ROCKY'S NEGRONI 18.
Los Vecinos Mezcal, Antica Sweet Vermouth, Campari, fresh orange

AOKI MAI TAI 17.
Mahina Silver Rum, orgeat syrup, Angostura bitters, orange juice, pineapple juice, Mahina Hawaiian dark rum

CADILLAC MARGARITA 18.
Aoki Collection Dobel Maestro Tequila, Cointreau, agave, Grand Marnier, lime juice

BLUE HAWAIIAN 17.
Blue Curacao, Skyy pineapple Vodka, Mahina coconut Rum, pineapple juice

BUTTERFLY SAKETINI 18.
house infused butterfly pea flower Tenjaku Gin, Aoki sake, orgeat, elderflower liquor, fresh lime, yukari rim

LYCHEE MARTINI 18.
Wheatley Vodka, elderflower liqueur, lychee puree, pineapple juice

GINGER OLD FASHIONED 22.
Koval Bourbon, demerara, Angostura bitters, absinthe rinse

AOKI MANHATTAN 22.
featuring Aoki Collection Maker's Mark, Antica sweet vermouth, chocolate bitters

TOKYO SOUR 18.
featuring Aoki Collection Buffalo Trace Bourbon, freshly muddled pineapples, house yuzu lemon sour

CHI CHI 17.
Pau Vodka, pina colada

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

SPECIAL ADD-ONS

Hibachi Fried Rice 8.
Chicken garlic fried rice.
Kimchi Fried Rice 8.

Wagyu A5 89.
Jidori Chicken 35.
Foie Gras 20.
Shrimp 13.
Jumbo Prawn 6 /per piece.
Scallops 18.
Calamari 15.
Shiitake Mushroom 15.
Asparagus 10.
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 22.
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 servedcold but also delicious hot --- Kanpai!

JUNMAI GINJO	7oz	Btl
COLD	18	38
HOT	18	

JUNMAI DAIGINJO	7oz	Btl
COLD	22	48

OTHER

NIGORI	Btl
Unfiltered sake	18

FLIGHTS

AOKI BOURBON FLIGHT *1oz* 40
1792 | Angel's Envy | Old Forester

AOKI RARE CHARACTER *1oz* 38
Honu | Hula | Lava

CONNOISSEUR FLIGHT *1oz* 42
Shenk's | Bombergers | Bookers

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

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

BEER

BOTTLE		
Asahi	21oz	12.
Sapporo	22oz	12.
Kirin Ichiban	22oz	12.
Aoki Rice Lager	12oz	9.
Budweiser	16oz	9.
Bud Light	16oz	9.
Michelob Ultra	16oz	9.
Michelob Ultra Zero NA	12oz	8.
Heineken	12oz	9.
Kona Longboard	12oz	9.
Kona Big Wave	12oz	9.

DRAFT
Kirin Ichiban Draft 9.