

AOKI

SPECIALTY ENTREES

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 Remix 250.

5oz Grade A5 Wagyu, 7.5oz Tristan lobster tail, 3.5oz Merus-cut Alaskan king crab.

Emperor A5 150.

Grade A5 Wagyu striploin, Tristan lobster tail.

Empress 150.

Tristan lobster tail, Alaskan King Crab Merus, jumbo shrimp.

Wagyu A5 + Foie Gras 110.

Grade A5 Wagyu striploin, goose liver with garlic.

Aoki's Special* 75.

Filet mignon, Tristan lobster tail.

Seafood Deluxe 70.

Tristan lobster tail, ocean scallops, jumbo prawn.

TRADITIONAL

Wagyu A5 92.

Grade A5 striploin.

Jidori Chicken 39.

Free range chicken thigh with garlic butter.

New York Cut Steak* 41.

Juicy New York cut Angus beef.

Filet Mignon* 44.

Tender aged tenderloin steak.

Chateaubriand* 61.

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 41.

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* 18.

Filet Mignon* 21

Jidori Chicken 20.

Hibachi Shrimp 18.

*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

KOKO HEAD MOJITO 15.

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

SAND ISLAND ICED TEA 15.

Tito's vodka, Bacardi Silver rum, Patron Silver tequila, Hendrick's gin, Cointreau, cola splash

GUAVA COLADA 15.

Selvarey Coconut rum, Absolut Mango rum, Smirnoff vodka, guava puree, pina colada

BLOOD ORANGE SIDECAR 16.

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

KALIA MULE 15.

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

LAVA COLADA 15.

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

MANGO MOJITO 15.

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

LILIKOI PASSION PUNCH 15.

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

ROCKY'S NEGRONI 16.

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

MAI TAI 15.

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

CADILLAC MARGARITA 16.

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

BLUE HAWAIIAN 15.

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

BUTTERFLY SAKETINI 16.

house infused butterfly pea flower Hakuto gin, Aoki sake, orgeat*, elderflower liquor, fresh lime, yukari rim

LYCHEE MARTINI 15.

Wheatley vodka, elderflower liqueur, lychee puree, pineapple juice

GINGER OLD FASHIONED 16.

Punchers Chance Bourbon, demerara, Angostura bitters, absinthe rinse

AOKI MANHATTAN 16.

featuring Aoki Old Elk bourbon, Antica sweet vermouth, chocolate bitters

TOKYO SOUR 16.

Ginger infused Buffalo Trace Bourbon, freshly muddled pineapples, house yuzu lemon sour

CHI CHI 15.

Tito's vodka, pina colada

SPECIAL ADD-ONS

Hibachi Fried Rice 6.

Chicken garlic fried rice.

Kimchi Fried Rice 6.

Wagyu A5 87.

Jidori 34.

Foie Gras 17.

Shrimp 11.5

Jumbo Prawn 5.5 /per piece.

Scallops 13.

Calamari 11.5

Shiitake Mushroom 11.5

Asparagus 8.5

Zucchini 6.

Tristan Lobster Tail 31.

Beef Tongue 19.

Center cut beef tongue served with sesame oil & salt

AOKI SAKE JUNMAI GINJO

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!

	5oz	12oz	Btl
COLD	14		32
HOT	14	25	

SAKE Glass Decanter Bottle

DASSAI 45 "OTTER FEST" 12. 19. 61.
Junmai Daiginjo

SHO CHIKU BAI NIGORI 6. 15.

KUBOTA MANJU Junmai Ginjo, 720ml 225.

SHOCHU

IICHIKO 9.

WHISKY FLIGHTS

AOKI BARREL SELECT 1oz 35

Russell's Reserve | Makers Mark | Knob Creek

CONNOISSEUR FLIGHT 1oz 48

Joseph Magnus | Kavalan | Hakata 12
Cigar Malt Vinho Barrique

SUNTORY X NIKKA FLIGHT 1oz 56

Hibiki Harmony | Yamazaki 12 | Nikka Barrel

NIKKA WHISKY SERIES 1oz 44

Miyagikyo | Yoichi | From the Barrel

CLASE AZUL 1oz 95

Plata Blanco | Reposado | Gold Anejo

BEER

BOTTLE		
Asahi	21oz	10.
Sapporo	22oz	10.
Kirin Ichiban	22oz	10.
Budweiser	16oz	8.
Bud Light	16oz	8.
Heineken	12oz	8.
Kona Longboard	12oz	8.
Kona Big Wave	12oz	8.

DRAFT
Kirin Ichiban Draft 16oz 8.

THE WHISKY HOLE

BY AOKI TEPPANYAKI

TEPPANYAKI SERVED ON A SIZZLING STEEL PLATE

WAGYU FRIED RICE 14.
wagyu steak garlic fried rice.

STRIPLOIN STEAK 21.
with ginger & mustard sauce.

SHELL ON GARLIC SHRIMP 15.
*cooked w/ garlic butter, served with ginger sauce.
spicy or mild*

BEEF TONGUE 18.
*seared center cut beef tongue served with sesame
oil and salt.*

TRISTAN LOBSTER 31.
*cooked w/ garlic butter, served with ginger sauce.
spicy or mild*

POKE + SIDES

FRESH AHI POKE 16.
diced yellowfin tuna with Hawaiian poke sauce.

EDAMAME 6.
spicy garlic sauce or teriyaki sauce.

ORIGINAL GINGER SALAD 8.

GARLIC SCALLOP 18.
*cooked w/ garlic butter served with ginger
sauce. spicy or mild*

SEAFOOD COMBO 40.
*cooked w/ garlic butter served with ginger
sauce. spicy or mild*

CALAMARI STEAK 12.
*cooked w/ garlic butter served with ginger
sauce. spicy or mild*

AGEMONO FRY

IKA FRY 13.
*inaka style squid with Japanese mayo and
soy sauce.*

WING ZING 12.
spicy chicken wings.

FIRECRACKER SHRIMP 12.
deep fried shrimp with diablo sauce.

PORK GYOZA 7.
*deep fried pork gyoza with traditional
gyoza sauce.*

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SUNTORY X NIKKA FLIGHT 1oz 56

Hibiki Harmony | Yamazaki 12 | Nikka Barrel

NIKKA WHISKY SERIES 1oz 44

Miyagikyo | Yoichi | From the Barrel

CLASE AZUL 1oz 95

Plata Blanco | Reposado | Gold Anejo

COCKTAILS

GINGER OLD FASHIONED 16.
*Ginger infused Aoki Collection's Rebel Bourbon,
demerara, Angostura bitters, absinthe rinse*

AOKI MANHATTAN 16.
*featuring Aoki Collection's Old Elk Bourbon, Antica
sweet vermouth, chocolate bitters*

ROCKY'S NEGRONI 16.
*Los Vecinos Mezcal, Antica Sweet Vermouth,
Campari, fresh orange*

CADILLAC MARGARITA 16.
*Aoki EL Tesoro, Cointreau, agave, Grand Marnier,
lime juice*

BLOOD ORANGE SIDECAR 16.
*Hennessy V.S, Cointreau, fresh blood orange,
lemon honey syrup*

TOKYO SOUR 16.
*featuring Aoki Collection's Jeffersons 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 15.
*Wheatley Vodka, elderflower liqueur, lychee
puree, pineapple juice*

KOKO HEAD MOJITO 15.
*Selvarey Coconut rum, Ciroc Coconut vodka,
pina colada, fresh lime, mint*

SAND ISLAND ICED TEA 15.
*Tito's vodka, Bacardi Silver rum, Patron Silver
tequila, Hendrick's gin, Cointreau, cola splash*

MAITAI 15.
*Bacardi Silver rum, orgeat, Angostura bitters,
orange juice, pineapple juice, Mahina Hawaiian
dark rum*

LILIKOI PASSION PUNCH 15.
*Absolut Mango, orgeat, passion fruit puree, orange
juice, pineapple juice, sour*