

# ***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!**



**BLUETREE**



Herringbone



CHECK US OUT ON INSTAGRAM !

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



IZAKAYA  
COLD DISHES

<b>Ahi Tataki*</b>	15
seared tuna, wakame-daikon salad, shiso aioli, micro shiso, and ponzu sauce	
<b>Hamachi Carpaccio*</b>	14
thinly sliced hamachi garnished with jalapeno, sweet miso, chili oil, red onions, green onions, and ponzu	
<b>Salmon Carpaccio*</b>	12
thinly sliced king salmon sashimi, red onions, garnished with a creamy ginger sauce and tobiko	
<b>Spicy Tuna Crispy Rice*</b>	16
deep fried sushi rice, topped with spicy tuna, spicy aioli, unagi sauce	
<b>Shooter</b>	8   5 FOR 35
your choice of hotate, uni, ikura, otoro, oyster or pork belly and ali'i mushroom	
<b>Beef Tataki*</b>	9
seared beef with red onions, ponzu, garlic chips	
<b>Tofu Poke</b>	10
firm pressed tofu with avocado, red onions, tossed in Doraku poke sauce	

HOT VEGETABLES

<b>Edamame</b>	7
with Hawaiian sea salt	
<b>Garlic Teriyaki Edamame</b>	8
seared and tossed with garlic teriyaki sauce	
<b>Sweet &amp; Spicy Edamame</b>	8
seared and tossed with sweet spicy miso	
<b>King Oyster Mushroom</b>	12
grilled organic ali'i mushrooms with spicy ponzu	
<b>Crispy Brussels Sprouts</b>	14
tossed with candied walnuts, serrano peppers, and pickled onions	
<b>Vegetable Tempura</b>	14
seasonal vegetables served with tentsuyu sauce	
<b>Fried Mushrooms</b>	14
stuffed mushrooms with crab and tuna. topped with unagi sauce, spicy mayo, bonito flakes, tobiko, and green onions	

HOT MEAT + POULTRY

<b>A-5 Japanese Wagyu*</b>	65
5oz highest quality Japanese Miyazaki beef served with wasabi mashed potatoes and asparagus	
<b>Wafu Garlic Ribeye*</b>	25
grilled and served with sautéed mushrooms, beansprouts, sweet onion, and garlic ginger ponzu sauce	
<b>Kobe Style Sliders</b>	13
served with umami fries, honey wasabi, ketchup	
<b>Steak &amp; Shishito Yakitori</b>	12
ribeye and shishito on skewer with house crafted teriyaki and garlic chips	
<b>Jidori Chicken &amp; Scallion Yakitori</b>	12
chicken grilled with miso soy paste on skewer topped with scallion	
<b>Inaka Yakisoba</b>	16
sautéed yakisoba noodles, garlic chips, and shichimi	
	chicken 18
<b>Teppanyaki Beef Tongue*</b>	20
Japanese delicacy, ponzu, chili oil, ginger, garlic. served on hot skillet	

HOT FISH + SEAFOOD

<b>Spicy Garlic Prawns</b>	13
flash fried served over greens with sweet chilii soy and garlic aioli	
<b>Mahi Mahi Nanbanzuke</b>	15
crispy tempura fried mahi mahi marinated in a yuzu chili ponzu. topped with cilantro, jalapeno, and red onion	
<b>Misoyaki Butterfish</b>	20
black cod glazed and baked with yuzu miso served with grilled shishito peppers, cabbage, broccolini, and sesame seeds	
<b>Grilled Ikayaki</b>	15
whole squid served with spicy ponzu	
<b>Grilled Saba Shioyaki</b>	14
Japanese mackerel broiled and grilled	
<b>Asari Clam Sakamushi</b>	15
clam steamed with sake, mirin, and butter with ginger	
<b>Grilled Kama (LIMITED AVAILABILITY)</b>	14
served with ponzu	
	salmon 20 hamachi 20

DONBURI + SOUP

<b>Toro Taku &amp; Ikura Don* NEW!</b>	25
Otoro with negi, takuan, and shiso with zuke marinated ikura and nori served over sushi rice	
<b>Spicy Lobster Don* NEW!</b>	33
topped with shredded/seared ribeye with garlic aioli, green onion, itogaki, ponzu, and nori. served over sushi rice	
<b>Gyu Niku Don* NEW!</b>	27
ribeye with onsen egg, twice fried onions, and house made furikake garlic onion ponzu. served with nori and over sushi rice	
<b>Maguro Natto Don*</b>	19
zuke marinated local big eye tuna with natto and quail egg served over sushi rice	
<b>King Salmon &amp; Ikura Don*</b>	22
king salmon sashimi with zuke marinated salmon roe served over sushi rice	
<b>Chirashi Don*</b>	27
assorted sashimi served over sushi rice	

HAPPY ENDING DESSERTS

<b>Brownie Tempura</b>	12
house crafted brownie with fresh fruits and vanilla ice cream	
<b>Ice Cream Tempura</b>	14
green tea or vanilla ice cream wrapped in Japanese bread, flash fried. garnished with caramel sauce and fresh fruits	
<b>Honey Toast</b>	18
stacked with flambé fruits and vanilla ice cream with honey and chocolate	

Featuring locally made Dave's Ice Cream ~

<b>Ahi Poke*</b>	16
local Hawaiian tuna, sweet onion, marinated in Doraku's special poke sauce	
<b>New Style Hamachi Sashimi*</b>	12
hamachi with grated daikon served with habanero masago, mesclun greens and ponzu	
<b>Kushi Oysters on Half Shell*</b>	
served with wasabi cocktail sauce and ceviche sauce	
	24
	42
	1/2 Dozen
	1 Dozen
<b>Oyster Shooter w/ Uni &amp; Quail Egg*</b>	12
fresh oysters served with uni, quail egg, scallion, ponzu, sesame oil, chili oil, and spicy grated daikon	
<b>Green Salad w/ Ginger dressing</b>	5
<b>Sunomono</b>	4
<b>Seaweed Salad</b>	5
<b>Tsukemono</b>	5

<b>Charred Shishito Peppers</b>	8
grilled with garlic butter	
<b>Eggplant Miso</b>	10
flash fried Asian eggplant with miso and garlic chips	
<b>Agedashi Tofu</b>	10
lightly fried soft tofu with bonito flakes, green onions, ginger, daikon, served with dashi	
<b>Umami Fries</b>	10
sweet potato fries with sweet shichimi dust and ketchup	
<b>Inaka Sweet Corn</b>	10
grilled with creamy yuzu-queso and shichimi	
<b>Jumpin' Cauliflower</b>	9
lightly tempura battered pan sautéed in a spicy chili sauce	
<b>Hot Stone Gyoza</b>	14
vegetable gyoza topped with chili ponzu, pickled onions, and fresno peppers	

<b>Jidori Chicken Teriyaki</b>	16
tender boneless chicken glazed with teriyaki sauce and served over shredded cabbage	
<b>Hot Skillet Fried Rice*</b>	16
fried rice prepared on hot skillet with vegetables, garlic butter and chili ponzu +4 shrimp // +4 chicken // +6 wagyu steak	
<b>Rack of Lamb*</b>	20
marinated in fresh garlic, rosemary, and thyme, finished with a delicate panko crust. served with fingerling potatoes	
<b>Jidori Chicken Ginger Kara-Age</b>	10
crispy chicken topped with daikon, beets, kaiware, and sesame seeds with a sweet chili soy sauce	
<b>Garlic Chili Wings</b>	10
deep fried wings tossed in house crafted sweet shoyu sauce with serrano peppers and pickled onions	

<b>Pan Seared Salmon</b>	15
seared and served with asparagus and king mushrooms topped with lemon butter ponzu sauce, daikon, beets, green onion	
<b>Lobster Tempura</b>	18
lobster and basil tempura fried, served with firecracker sauce	
<b>Jumpin' Shrimp</b>	13
shrimp and basil tempura fried, served with firecracker sauce	
<b>Jumbo Shrimp Tempura</b>	14
tiger shrimp served with tentsuyu	
<b>Shoyu Scallop &amp; Pork Belly</b>	19
braised pork belly, roasted beets, brussel sprouts, balsamic vinaigrette	
<b>Soft Shell Crab</b>	12
<b>Fried Calamari</b>	17
battered ikayaki with ponzu and shiso aioli	

<b>Ikura &amp; Maguro Yamakake Don*</b>	18
salmon roe and tuna with grated yamainro, served over sushi rice	
<b>Ahi Zuke Don*</b>	18
<b>Spicy Tuna Don*</b>	15
<b>Uni &amp; Ikura Don*</b>	46
<b>Unagi Don*</b>	19
<b>Traditional Miso Soup</b>	4
<b>Mini Udon</b>	10
+4 shrimp tempura // +3 vegetable tempura	
<b>Inaka Ochazuke</b>	12
Japanese style porridge with salmon and ume. served with genmai-dashi and tsukemono	

<b>Fried Ube Mochi</b>	15
house crafted ube mochi with ube filling, served with vanilla ice cream and condensed milk	
<b>Bluetree Affogato Caffé</b>	12
green tea ice cream in our French Pressed Bluetree coffee blend	
<b>French Press Caffé</b>	8
with our Bluetree Café blend	

SUSHI  
SUSHI + SASHIMI

<b>Ultimate Bluefin Trio*</b>	88
akami, chutoro, otoro (choice of nigiri or sashimi)	
Bluefin tuna is a premium fish known for its high fat content, beautiful marbling, and tender texture you must experience.	
(LIMITED AVAILABILITY)	
<b>Sushi 8*</b>	25
tuna, salmon, yellowtail, shrimp, kampachi, ika, shima aji, Daily Catch	
<b>Sashimi 8*</b>	23
tuna, salmon, yellowtail, Daily Catch	
<b>Sushi + Sashimi*</b>	35
nigiri - tuna, salmon, yellowtail, shrimp, shima aji, Daily Catch	
sashimi - tuna, salmon, Daily Catch	
<b>Sushi + Sashimi Deluxe*</b>	46
nigiri - tuna, salmon, yellowtail, shrimp, daily catch, uni, shima aji, unagi	
sashimi - tuna, salmon, yellowtail, daily catch	
<b>Sashimi Deluxe*</b>	35
nairagi, shima aji, tuna, salmon, yellowtail, chutoro	
<b>Sushi Nigiri Deluxe*</b>	43
uni, ikura, hotate, unagi, tuna, salmon, yellowtail, shrimp, ika, kampachi, shima aji, daily catch	
<b>Sapphire*</b>	200
sashimi - tuna, salmon yellowtail, shima aji, Daily Catch	
rolls - Ultimate Spicy Tuna, Hamachi Garlic, God of Fire	
Doraku favorites - Ahi poke, Tuna Tataki, Edamame	
<b>Platinum*</b>	250
sashimi - otoro, hotate, kampachi, tuna, salmon	
nigiri - tuna, salmon, yellowtail	
rolls - Ultimate Spicy Tuna, Hamachi Garlic, Black Peppered Ahi	
Doraku favorites - Ahi poke	

<b>God of Fire Roll*</b>	18
spicy tuna roll with cucumber and jalapeno topped with tuna sashimi, habanero masago, and spicy garlic aioli	
<b>Hamachi Garlic Roll*</b>	HALF 10   FULL 18
shrimp tempura and avocado topped with hamachi, finished with kabayaki, garlic aioli, and garlic chips	
<b>Ultimate Spicy Tuna Roll*</b>	18
shrimp tempura, spicy tuna, and avocado topped with unagi, finished with kabayaki, spicy aioli, and red tobiko	
<b>Firecracker Roll*</b>	18
hamachi, avocado, cucumber topped with hamachi, spicy aioli, tempura flakes, habenero masago, and sriracha spicy mayo	
<b>Black Peppered Ahi*</b>	HALF 10   FULL 18
spicy crab, cucumber, avocado, kaiware topped with peppered ahi, poke sauce, and cilantro	
<b>Steak &amp; Lobster Roll*</b>	20
avocado, lobster, and asparagus topped with seared ribeye, garlic aioli, kabayaki sauce	
<b>Vegan Roll</b>	16
avocado, asparagus, spring mix, tomato, and cucumber rolled in green soy paper served with a side of ginger dressing	
<b>Double Happiness* (NO RICE)</b>	18
tuna, salmon, scallop, squid, shrimp, crab, shiso, kaiware, wrapped with cucumber nori, topped with garlic aioli, tobiko and ponzu sauce	
<b>Emperor* (NO RICE)</b>	17
tuna, salmon, shrimp, avocado, crab and panko fried, topped with crispy sweet onion, unagi sauce, spicy aioli, and tobiko	
<b>Crispy Eel Roll*</b>	18
eel, crab, and avocado topped with salmon, bonito, kabayaki sauce, and spicy aioli	
<b>Doraku Salmon*</b>	20
garlic aioli seared salmon, blanched asparagus, avocado, shrimp tempura, kabayaki, tobiko, green onion, and togarashi	
<b>Wafu Spicy Tuna*</b>	11
spicy tuna, kabayaki, takuwan, shiso, and kiaware	

ALA CARTE

	NIGIRI	SASHIMI	MAKI
<b>Amaebi*</b> - sweet shrimp	18	36	
<b>Avocado California</b>			8
<b>Chutoro*</b> - light fatty tuna	16	32	9
<b>Cucumber</b>			6
<b>Ebi*</b> - black tiger shrimp	12	24	
<b>Hamachi*</b> - yellowtail	10	20	11
<b>Hotate*</b> - Japanese scallop	12	22	12
<b>Ika*</b> - squid	10	20	
<b>Ikura*</b> - zuke marinated salmon roe	10		
<b>Kampachi*</b> - Hawaiian amber jack	10	20	
<b>King Salmon*</b> - New Zealand	10	20	10
<b>Kinmedai*</b> - golden eye Japanese snapper	12	22	
<b>Maguro*</b> - bigeye tuna	10	20	10
<b>Masago*</b> - smelt fish roe	8		
<b>Nairagi*</b> - Hawaiian marlin	9	18	
<b>Negi Hama*</b> - yellowtail with scallion	12		12
<b>Negitoro*</b> - fatty tuna with scallion	14		14
<b>Otoro*</b> - fatty tuna	22	44	
<b>Salmon Jalapeno*</b>			11
<b>Shima Aji</b> - Japanese stripe jack	10	18	
<b>Spicy Tuna*</b>			11
<b>Tako*</b> - Pacific octopus	10	20	
<b>Tamago</b> - sweet Japanese egg	10	14	
<b>Tobiko*</b> - flying fish roe	8		
<b>Unagi*</b> - fresh water eel	10	20	10
<b>Uni*</b> - sea urchin	26	46	
<b>Natto Deluxe*</b>			10
<b>Zuke Maguro*</b> - marinated tuna	12	19	12

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



## LUNCH SET

11:30am - 3pm

COMBO A	26	COMBO B	29
<b>STARTER</b> choice of:		<b>STARTER</b> choice of:	
Miso Soup House Salad		Miso Soup House Salad	
<b>CHEF'S SASHIMI APPETIZER</b> tuna, salmon, yellowtail, shiromi, daily catch		<b>HOT DISHES</b> choice of:	
<b>CHEF'S SUSHI APPETIZER</b> tuna, yellowtail, salmon		Kobe Beef Sliders Rack of Lamb (1pc) Mahi Mahi Nanbanzuke	
<b>SPECIALTY 1/2 ROLLS</b> choice of:		<b>CHEF'S SUSHI APPETIZER</b> tuna, yellowtail, salmon	
Hamachi Garlic Black Peppered Ahi		<b>SPECIALTY 1/2 ROLLS</b> choice of:	
		Hamachi Garlic Black Peppered Ahi	

## AOKI GROUP REWARDS

EAT, DRINK, & EARN!

Available on App Store  
and Google Home



- \* 5% cash back, redeemable on your next visit
- \* Earn Status (Bronze, Silver, Gold, Emerald)
- \* Exclusive members only privileges
- \* Easy takeout orders from app.

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## HAPPY HOUR

Monday to Friday 4 - 6 pm & 9 pm - closing

<b>Well Drinks</b>	8	<b>Cocktails</b>	8
Tito's, Jose Cuervo, Sailor Jerry, Jameson, Fireball		Lychee Martini, Cucumber Cooler, Hibiscus, Momotaro Lemonade	
<b>Mules</b>	9	<b>Top Shelf</b>	10
Doraku, Kentucky, Momo		Jose Classic Margarita	
<b>House Wine</b> (RED OR WHITE)		<b>House Sake</b> (NIGORI)	
6oz	7	5oz	9
9oz	9	12oz	16
<b>Sparkling Wine</b>		<b>Draft Beers</b>	
Jean Louis Brut Cuvee	8	Kirin Ichiban	5
DeChanceney Brut Rose	8	Local Beers	7
<b>Daily Bartender's</b> <b>Pick</b>		Heineken	7
Neat Whisky	10	<b>Sake Bomb</b>	8
		(5 FOR \$35)	

## HOT

Edamame	5
Agedashi Tofu	7
Eggplant Miso	7
King Oyster Mushrooms	7
Shishito Peppers	7
Garlic Chili Wings	8
Inaka Ochazuke	8
Salmon Kama	8
Steak & Shishito Yakitori	9
Jumpin' Shrimp	9
Asari Sakamushi	11
Ikayaki	11
Spicy Garlic Prawns	11
Grilled Saba	11

## COLD

Tsukemono	4
California Roll	7
Spicy Tuna Roll	7
Spicy Salmon Roll	7
Shrimp Tempura Roll	7
Tofu Poke	7
Ahi Poke	8
Beef Tataki	8
Salmon Carpaccio	8
<b>Shooters</b> (Oyster, Hotate, Uni, Ikura, Ali'i Mushroom & Pork Belly, or Otoro)	7

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