

Happy HOUR

4 PM - 6 PM & 9 PM - CLOSE DAILY (BAR & LOUNGE ONLY)

COCKTAILS

LYCHEE MARTINI 9~
vodka, house lychee mix

A BERRY GOOD TIME 11~
vodka, raspberry liqueur, lemon, cane sugar

AOKI MANHATTAN 12~
whiskey, averna, benedictine, aromatic bitters

PEACH DAIQUIRI 11~
koloa rum, peach, lime, demerara

WINE

JEAN LOUIS, Brut Cuvee, France 9~

DECHANCENY, Brut Cuvee, France 9~

WHITEHAVEN, Sauvignon Blanc, New Zealand 10~

DAOU, Chardonnay, France 10~

WHISPERING ANGEL, Rose, France 10~

TERLATO VINEYARD, Pinot Grigio, Italy 10~

GREENWING, Pinot Noir, Oregon 10~

PAINTED FIELDS, Cabernet Sauvignon, California 10~

DRAFT BEER

KIRIN 7~

KONA BREWING LONGBOARD 8~

MAUI BREWING BIG SWELL 9~

FOOD

THREE OYSTERS ON HALF SHELL 12~
season's best with kimchi mignonette, wasabi cocktail sauce, and lemon

BRUSSELS 8~
crispy, walnuts, chile lime vinaigrette

FURIKAKE FRIES 8~
scallions, tobiko, yuzu aioli, togarashi

GOCHUJANG OCTOPUS* 13~
slaw, black-eyed peas, anchovy aioli, scallion oil

ISLAND CHOPPED SALAD 11~
hearts of romaine, lilikoi vinaigrette, pipkaula, Castelvetrano olives, cucumber, cherry tomato, mozzarella cheese

AHI TACO* 12~
three tacos. raw tuna, crispy wonton, ponzu aioli, tobiko

HAMACHI CRUDO* 9~
white truffle-yuzu vinaigrette, medley of brunoise vegetables, mango, crispy garlic

WASHUGYU HOT STONE (AMERICAN) 16~
black garlic ponzu sauce, white truffle oil, scallion.

MIYAZAKI A5 WAGYU HOT STONE (JAPAN) 24~
black garlic ponzu, white truffle oil, scallion

BAJA FISH TACO* 8~
queso fresco, red cabbage, pico de gallo, sour cream, cilantro, lime

PULEHU STEAK* 15~
Washugyu (American Wagyu), black garlic chimichurri sauce, mixed greens, lilikoi vinaigrette, crispy garlic

(SORRY, NO SUBSTITUTIONS IF WE ARE OUT OF THE ITEM)

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.- SECTION 11051, 2003 DC