craft cocktails

Tiny Bubbles 19
Veuve Clicquot, St. Germain Elderflower, Aperol

Coastal Dragon 18
Haku Lychee Vodka, fresh dragon fruit, strawberry purée, lemon sour

The "Pear"fect Getaway 18
Grey Goose La Poire, St. Germain Elderflower, fresh lime sour, cucumber, soda

Honey Girl 18
Butterfly pea-infused coconut water, crème de cassis, Cocchi Americano, lemon honey sour, egg whites

Lychee Martini 16
Pau Vodka, lychee, orange bitters

Roasted Old Fashioned 22
Coffee bean infused Travelers Bourbon, Bulleit Rye, maple, cacao bitters, angostura bitters, smoked cherry wood

Aoki Manhattan 18
Aoki Collection Woodford Reserve Double Oaked Bourbon, Averna, Bénédictine, aromatic bitters

Pineapple Coconut Mai Tai 18
Plantation Pineapple Rum, Zaya Rum, coconut, orgeat, pineapple juice, lime, dark rum float

Yuzu Sangria 18
Sparkling Wine, elderflower liqueur, Giffard peach liqueur, yuzu, fresh lime, orgeat

Guava Paloma 18
Aoki Dobel Tequila, guava, fresh lime, grapefruit soda

Blood Orange Sour 18
Buffalo Trace Bourbon, blood orange, lemon sour

Liliko'i Mojito 18
Kōloa Rum, liliko'i, fresh mint

Passionfruit Margarita 18
Aoki Dobel Tequila, lime, liliko'i, agave, triple sec

Espresso Martini 20
Pau Vodka, espresso, crème de cacao, Borghetti, vanilla bean syrup, cacao bitters

* 18% gratuity may be added for parties of 6 or more

flights

Aoki Bourbon Flight 32
Angel's Envy • 1792 • Old Forester

Aoki Rare Character Flight 38
Honu • Hula • Lava

Suntory Series 48
Suntory AO • Hibiki Harmony • Yamazaki 12 Year

Código Flight 32
Blanco • Rosa • Reposado • Añejo

Aoki Tequila Flight 32
Dobel Reposado Cristalino • El Tesoro Reposado • Corazón Reposado

Jalisco Flight 36
Lalo Blanco • Fortaleza Reposado • Código Añejo Hawaii Edition

beer

16oz Draft Beer On Tap

Kirin Ichiban (Japan) **8**
Longboard Lager (Hawai'i) **9**
Lavaman Red Ale (Hawai'i) **10**
Big Swell IPA (Maui) **10**
Stella Artois (Belgium) **10**
Big Wave Golden Ale (Hawai'i) **10**
Aoki Golden Ale (Honolulu) **10**
Seasonal Draft MP

Canned Beer

12oz Aoki Rice Lager (Hawai'i) **9**
12oz Kiawe Vanilla Porter (Hawai'i) **10**

Bottled Beer

12oz Michelob Ultra Non-Alcoholic 8

mocktails

Island Refresher 12
Butterfly pea flower, coconut water, lemon juice, lychee purée, honey

Coastal Dragon Zero Proof 14
Dragonfruit, lychee purée, strawberry purée, lemon juice

Coco Sunrise 12
Orange juice, passion fruit purée, french vanilla syrup, heavy cream, lemon

Cucumber Cooler Mint 10
Cucumber, lime juice, simple syrup, soda

refreshments

Lion Original Roast Hot Coffee 7
House Espresso 6
Waiakea Still/Sparkling Water 10
Orange, Pineapple, Guava, Lilikoi 5
No Ka 'Oi " The Best Hawaiian Sugarane Sodas " 5
Cola, Diet Cola, Sprite, Dr. Pepper

aoki single barrel select

We carefully selected each barrel to bring you
fulsom, spicy, & robust flavors from start to finish

american whiskey

1792 Full Proof • Aoki Collection • 62.5% ABV	16
Angel's Envy • Broken Barrel Club • 64.9% ABV	18
Eagle Rare • Aoki Collection • 45% ABV	26
Elijah Craig Deatsville • Aoki Collection • 61.9% ABV	26
Four Roses 11 Year OESQ • Broken Barrel Club • 53.9% ABV	18
Hirsch Double Oak • Aoki Collection • 56.1% ABV	17
Maker's Mark Year of the Snake • Aoki Collection • 56.3% ABV	16
Old Forester Barrel Strength • Broken Barrel Club • 65.5% ABV	18
Russell's Reserve 9 Year • Aoki Collection • 55% ABV	18
Rare Character "Wave" • Broken Barrel Club • 54.5% ABV	18
Rare Character "Sunset" • Broken Barrel Club • 54.51% ABV	18
Rare Character "Brothers" • R. Fields x Aoki Collection • 56.92% ABV	22
Rare Character Rye "Honu" • R. Fields x Aoki Collection • 61.01% ABV	18
Rare Character Rye "Shaka" • R. Fields x Aoki Collection • 60.96% ABV	18
Rare Character "Lava" • R. Fields x Aoki Collection • 56.92% ABV	22
Rare Character "Hula" • R. Fields x Aoki Collection • 65.08% ABV	18
Rare Character "Brothers 2k25" • R. Fields x Aoki Collection • 68.34% ABV	22
Weller Full Proof • Aoki Collection • 57% ABV	36
Woodinville Rye • Aoki Collection • 59% ABV	16
WhistlePig 10 Year Rye • Aoki Collection • 59.95% ABV	18

scotch

Balmenach 21 Year • Broken Barrel Club • 56.3% ABV	28
Glen Grant 28 Year • Broken Barrel Club • 51.28% ABV	46
Glenallachie 12 Year • Aoki Collection • 57% ABV	22
Glenlivet 19 Year • Gordon & MacPhail Broken Barrel Club • 50% ABV	28
Glenrothes 25 Year • Gordon & MacPhail Broken Barrel Club • 56.1% ABV	38
Kavalan Vinho Barrique • Cask Strength Broken Barrel Club • 61% ABV	28
Kavalan Oloroso Sherry Cask • Cask Strength Broken Barrel Club • 56.3% ABV	28
Speyburn 11 Year • Gordon & MacPhail Broken Barrel Club • 65.7% ABV	18

aoki sake

Exclusive to the Aoki Group Restaurants, this unique sake is "raw" unpasteurized (Nama Zume), creating a fresh and flavorful experience. Brewed in Niigata, Japan, and bottled in a specially sealed aluminum container to preserve its freshness. — Kanpai!

Junmai Ginjo Bottle • **30 // Junmai Dai Ginjo** Bottle • **40**

sparkling

Sparkling Wine

Jean Louis Brut Cuvee, France
Glass **11** • Bottle **44**

DeChanceny, Brut Rose, France
Glass **12** • Bottle **50**

Champagne

Veuve Cliquot, France
Glass **17** • Bottle **90**

white

Chardonnay

Cave De Lugny Les Charmes, France 2018
Glass **16** • Bottle **62**

Trefethen, Napa Valley
Glass **17** • Bottle **64**

Sauvignon Blanc

Whitehaven, Marlborough New Zealand 2021
Glass **15** • Bottle **60**

Pinot Grigio

Terlato Vineyard, Italy 2019
Glass **14** • Bottle **56**

Riesling

Dr. Loosen, Germany
Glass **14** • Bottle **56**

Unique Veritas

Vermentino, Banfi 'La Pettegola', Tuscany - Italy 2021
Glass **12** • Bottle **48**

Moscato

D'Asti, Tintero, Italy 2021
Glass **12** • Bottle **50**

Rosé

Whispering Angel, France
Glass **14** • Bottle **56**

red

Cabernet Sauvignon

Daou, Paso Robles - California
Glass **16** • Bottle **62**

Quilt, Napa Valley - California
Glass **17** • Bottle **64**

Pinot Noir

Greenwing, Willamette Valley - Oregon
Glass **16** • Bottle **62**

Belle Glos Balade, California
Glass **17** • Bottle **64**

Merlot

Matanzas Creek, Alexander Valley - California
Glass **17** • Bottle **64**

Zinfandel

Edmeades, Mendocino County - California
Glass **12** • Bottle **48**

Blend

Caymus Grand Derif, Suisan Valley
Glass **15** • Bottle **57**

main dishes

Mushroom Risotto (Vegan) • 31
Pumpkin seed oil, cashew cream, and plant-based butter

Uni Pasta* • 42
House made creamy uni sauce, smoked salmon roe, and black caviar

Garlic Shrimp Roll • 32
New england style with lemon mayo and fries

Guava BBQ Burger & Fries • 26
8oz wagyu beef patty, cheddar cheese, and slaw. Add bacon +5

Guava BBQ Ribs & Lobster • 48
Three hours slow cooked Saint Louis pork ribs, house made guava BBQ sauce, slaw, and half maine lobster

Misoyaki King Salmon • 33
House made misoyaki marinade, sautéed baby bok choy, shrimp wonton, and bonito consommé

Whole Fish • MP
Daily preparation

Crispy Skin Local Snapper • 36
House made creamy garlic mash potato, sautéed baby bok choy, and local oyster mushroom dijon sauce

Pulehu Chicken • 36
Gochujang marinade, whipped potato, and popped sorghum

Potato Crusted Tuna • 36
Local ahi belly, whipped potato, yuzu buerre noisette, capers, and spinach

from the grill

Washugyu Coulotte Steak* (American Wagyu) • 58
10oz Truffle sea salt, yuzu kosho, and pickled sweet onion

18oz Bone-In Ribeye Steak* • 85
USDA Choice CAB

2 Pound Porter House* • 165
USDA Choice CAB, fried enoki mushrooms, blistered shishito peppers, and umami mushroom compound butter

New York Striploin & Lobster Thermidor* • 95
12oz striploin USDA Choice CAB and 1/2 Maine lobster

sides

Truffle Parmesan Fries • 15

Stuffed & Twice Baked Potato • 19
Tiger Shrimp, spinach, and Alfredo sauce

Whipped Potato • 21
White truffle oil, parmesan cheese, bacon, and chives

Furikake Fries • 15
Scallions, Tobiko, yuzu Aioli, and togarashi

Brussels • 16
Crispy, candied walnuts, and chile-lime vinaigrette

*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

salt & brine raw bar

Oysters on the Half Shell* • 6/pc
Season's best oysters with kimchi mignonette and lemon
(Minimum order of 3)

Peel & Eat Prawns* • 22
Served with wasabi cocktail sauce and lemon.

Hamachi Crudo* • 22
White truffle-yuzu vinaigrette, medley of vegetables, mango, and crispy garlic

Yellowtail Tiradito* • 22
Peruvian style. Aji amarillo, fresh salsa, sweet potato chip, carrot chip, popped sorghum

Half Lobster Cocktail* • 40
Devil dip, wasabi cocktail sauce, and lemon

Skiff* • 80
6 oysters, 1/2 lobster, 6 shrimp, ahi poke

Sailboat* • 130
8 oysters, 1 lobster, 8 shrimp, spicy ahi poke, Hawaiian shoyu poke

Yacht* • 180
1 dozen oysters, 1.5 lobsters, 12 shrimp, spicy ahi poke, Hawaiian shoyu poke

hot fare

Mussels Tikka Masala • 26
Green lip mussels, cilantro, and garlic herb bread

Grilled Buffalo Octopus • 29
Slaw, black-eyed peas, anchovy aioli, and scallion oil

Miyazaki A5 Wagyu Hot Stone (Japan)* • 31
Black garlic ponzu sauce, white truffle oil, and scallions

Washugyu Hot Stone* (American) •25
Black garlic ponzu sauce, white truffle oil, and scallions

the garden

Island Chopped Salad • 23
Pipikaula, romaine hearts, cherry tomatoes, cucumber, mozzarella cheese, and lilikoi vinaigrette

Blue Cheese Wedge Salad • 23
Butter lettuce, house made creamy blue cheese dressing, chopped smoked bacon, chives, cherry tomato, shaved carrot, and parmesan cheese

Add Chicken Breast +10~ • Shrimp +7~

*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