

# 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!

*Doraku*

BLUETREE

38

1938  
INDOCHINE

Herringbone

AOKI

CHECK US OUT ON INSTAGRAM !

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



# craft COCKTAILS

<b>LYCHEE MARTINI</b>	18~
Pau Vodka, lychee, orange bitters	
<b>AOKI MANHATTAN</b>	22~
Aoki Collection Knob Creek Bourbon, averna, Benedictine, aromatic bitters	
<b>LILIKO'I MOJITO</b>	18~
Koloa Rum, liliko'i, mint	
<b>ROSEMARY PASSION MARGARITA</b>	18~
Aoki Dobel Tequila, lime, rosemary, liliko'i, agave	

<b>CAPRICIOUS COLLINS</b>	18~
Hendrick's Gin, Watermelon, Basil, fresh lime, tonic	
<b>GUAVA PALOMA</b>	18~
Aoki Dobel Tequila, guava, fresh lime, grapefruit soda	
<b>PRAIRIE DREAMS</b>	18~
400 Conjeos Mezcal, Botanica Angelica Elderflower, blueberry, pomegranate, fresh lemon	
<b>BLOOD ORANGE SOUR</b>	18~
Buffalo Trace Bourbon, blood orange, lemon sour	

<b>YUZU SANGRIA</b>	18~
Sparkling Wine, Giffard peach liqueur, yuzu, lime, orgeat	
<b>BETTER MULES &amp; GARDENS</b>	18~
Tito's Vodka, rhubarb, strawberry, ginger beer, cucumber, bitters	
<b>PINEAPPLE COCONUT MAI TAI</b>	18~
Plantation pineapple Rum, Zaya Rum, coconut, orgeat	
<b>BERRY GOOD TIME</b>	18~
Wheatley Vodka, raspberry liqueur, lemon, cane sugar	

## red WINE

	6oz	BOTTLE
<b>CABERNET SAUVIGNON</b>		
Painted Fields, California	14~	56~
Quilt, Napa Valley	17~	64~
<b>PINOT NOIR</b>		
Greenwing, Willamette Valley - Oregon	16~	62~
Belle Glos Balade, California	17~	64~
<b>MERLOT</b>		
Matanzas Creek, Alexander Valley - California	17~	64~
<b>ZINFANDEL</b>		
Edmeades, Mendocino County, 2019	12~	48~
<b>BLEND</b>		
Caymus Grand Derif, Suisan Valley	15~	57~

## BEER

<b>DRAFT BEER ON TAP</b> 16oz	
Kirin Ichiban, Japan	8~
Kona Brewing Co., Longboard, Kailua-Kona, HI	9~
Kona Lavaman Red Ale, Kailua-Kona, HI	10~
Maui Brewing Company, Big Swell, Maui, HI	10~
Stella Artois, Pale Lager, Leuven, Belgium	10~
Big Wave, Golden Ale, Kailua, Kona	10~
Maui Brewing Companu, Aoki Golden Ale, Honolulu, HI	10~
Seasonal Draft	10~
<b>CANNED BEER</b>	
Aloha Beer Company, Aoki Rice Lager 12oz, Honolulu, HI	9~
Ola Brew Co. Kiawe Vanilla Porter 12oz	10~
<b>BOTTLED</b> O'Douls Premium Non Alcoholic	8~

## SPARKLING & BUBBLY

	6oz	BOTTLE
<b>SPARKLING WINE</b>		
Jean Louis Brut Cuvee, France	11~	44~
DeChanceney, Brut Rose, France	12~	50~
<b>CHAMPAGNE</b>		
Veuve Cliquot, France	16~	90~

## white WINE

	6oz	BOTTLE
<b>CHARDONNAY</b>		
Cave De Lugny Les Charmes, France 2018	16~	62~
Daou, California	16~	62~
Trefethen, Napa Valley	17~	64~
<b>SAUVIGNON BLANC</b>		
Whitehaven, Marlborough - New Zealand 2021	15~	60~
<b>PINOT GRIGIO</b>		
Terlato Vineyard, Italy 2019	14~	56~
<b>RIESLING</b>		
Dr. Loosen, Germany	14~	56~
<b>UNIQUE VERITAS</b>		
Vermentino, Banfi 'La Pettegola', Tuscany - Italy 2021	12~	48~
<b>MOSCATO</b>		
D'Asti, Tintero, Italy 2021	12~	50~
<b>ROSÉ</b>		
Whispering Angel, France	14~	56~

18% GRATUITY WILL BE ADDED FOR PARTIES OF SIX OR MORE ~ THREE CHECK LIMIT PER TABLE ~ CORKAGE \$45

## *salt & brine* RAW BAR

**EAST & WEST COAST OYSTER ON THE HALF-SHELL\*** 6~/PC  
(MINIMUM OF 3 OYSTERS)  
season's best with kimchi mignonette and lemon

**PEEL & EAT PRAWNS** (WE PEEL!)\* 21~  
wasabi cocktail sauce, lemon

**RAW TUNA TACOS\*** 21~  
ahi, crispy wonton, ponzu aioli, tobiko

**HAMACHI CRUDO\*** 21~  
white truffle-yuzu vinaigrette, medley of vegetables,  
mango, crispy garlic

**FURIKAKE TUNA TATAKI\*** 23~  
ahi, edamame hummus, soy-ginger vinaigrette, crispy garlic

**SNOW CRAB CLAW COCKTAIL\*** 38~  
devil dip, wasabi cocktail sauce, lemon

**HALF LOBSTER COCKTAIL\*** 38~  
devil dip, wasabi cocktail sauce, lemon

**SKIFF\*** 80~  
6 oysters, 1/2 lobster, 6 shrimp

**SAILBOAT\*** 130~  
8 oysters, 1/4lb snow crab claws, 1 lobster, 8 shrimp

**YACHT\*** 180~  
dozen oysters, 1/2lb snow crab claws, 1.5 lobster, 12 shrimp

## *hot* FARE

**MUSSELS TIKKA MASALA** 23~  
green lip mussels, cilantro, garlic herb bread

**KOREAN FRIED CHICKEN WINGS** 19~  
gochujang fries, ranch dressing

**BAKED CRAB CAKE** 19~  
Japanese tartar sauce, baby arugula, truffle/yuzu vinaigrette

**GRILLED GOCHUCHANG OCTOPUS** 28~  
slaw, black-eyed peas, anchovy aioli, scallion oil

**MIYAZAKI A5 WAGYU HOT STONE** (JAPAN) 28~  
black garlic ponzu sauce, white truffle oil, scallion

## *the* GARDEN

**KIAWE SMOKED SALMON CAESAR** 23~  
house smoked Big Glory Bay King Salmon, baby gem lettuce,  
Waialua cage free soft poached egg, garlic herbed croutons,  
parmesan cheese

**ISLAND CHOPPED SALAD** 23~  
pipikaula, romaine hearts, Castelvetrano olives, cherry tomato,  
cucumber, mozzarella cheese, lilikoi vinaigrette

**GREEN PAPAYA SALAD** 23~  
green papaya, cucumber, blue cheese, avocado, Fresno chile, Thai  
chile vinaigrette, lime, baby arugula

**ADD** +10~ chicken breast / +7~ shrimp

\*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

## main DISHES

**WAIMANALO OYSTER MUSHROOM RISOTTO** (VEGAN) 31~  
pumpkin seed oil, cashew cream, plant-based butter

**MENTAIKO PASTA** 40~  
Onda Pasta handmade bucatini, calamari, smoked trout roe, poached egg, scallions, nori

**MISOYAKI BUTTERFISH** (BLACK COD) 38~  
aka miso bonito consommé, shrimp wonton, baby bok choy, sweet soy glazed shiitake mushrooms

**LOBSTER ROLL** 39~  
New England style, lemon mayo, fries

**BURGER & FRIES** 26~  
dry-aged beef patty, sweet onion, Gava Grow gem lettuce, cheddar cheese, tomato, ketchup **ADD +3~** over easy egg

## the GRILL

16oz **KUROBUTA PORK CHOP** 52~  
honey/mustard glaze, coconut, kukui nut, crispy brussel sprouts

10oz **WASHUGYU COULOTTE STEAK** (AMERICAN WAGYU) 58~  
truffle sea salt, yuzu kosho, pickled sweet onion

18oz **BONE IN RIBEYE STEAK** 85~

### accompaniments

**HOUSEMADE STEAK SAUCE** 6~

**BLACK GARLIC CHIMICHURRI** 8~

**WASHUGYU BONE MARROW WITH GRILLED HERB BREAD** 15~

**SHRIMP** 7~

**MAPLE LEAF FARMS DUCK BREAST** 39~  
foie gras, blood orange five-spice gastrique, orzo, choy sum

**BIG GLORY BAY KING SALMON** 36~  
a la Nage, Butterfly Pea Flower Jasmine Rice, spicy Thai green curry, coconut milk, eggplant, cucumber, fried onion, basil oil

**WHOLE FISH** MP~  
daily preparation

**POTATO CRUSTED TUNA** 36~  
local ahi belly, whipped potato, yuzu buerre noisette, capers, spinach

**PULEHU CHICKEN** 36~  
guava marinated chicken, whipped potato, popped sorghum

**SURF N TURF** 58~  
red wine braised short ribs, black tiger shrimp, truffle mash potato, spinach

## side DISHES

**SAUTÉED OYSTER MUSHROOMS** 18~  
local Mint Mushrooms & Produce in Waimanalo

**TRUFFLE/PARMESAN FRIES** 15~

**BLUE CRAB STUFFED TWICE BAKED POTATO** 19~

**WHIPPED POTATO** 21~  
white truffle oil, mascarpone and parmesan cheese, pancetta lardons, chives

**FURIKAKE FRIES** 15~  
scallions, tobiko, yuzu aioli, togarashi

**BRUSSELS** 16~  
crispy, walnut, chile lime vinaigrette

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