

# AOKI REWARD MEMBERS

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- SEASONAL DISCOUNTS & BIRTHDAY SPECIALS
- 5% CASH BACK, REDEEMABLE ON YOUR NEXT VISIT

START EARNING POINTS & PAY WITH OUR REWARDS APP!



BLUETREE



Herringbone



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& RECEIVE YOUR WELCOME GIFT TODAY!





SIGNATURE ITEMS

Hamachi Da Nang Crudo*	18
Hokkaido sushi grade yellowtail with ogo seaweed, pickled red onions, tobiko, ponzu, agi amarillo truffle oil.	
Cast Iron Beef Tataki*	25
Washugyu beef, seared with soy and truffle oil.	
Imperial Roll	15
stir-fried pork, vegetables, and vermicelli noodles rolled in rice paper. flash fried and served with chili sauce.	
Spicy Garlic Noodles	17
local buttery egg noodles with poached egg, fried garlic, scallions, and togarashi shichimi.	
Green Papaya Mango Salad	16
local green papaya, mango, edamame, baby lettuce, heirloom tomatoes, red onion, bell peppers, and thai mint dressing.	
Singapore Chili Frog Legs	15
fried frog legs in chili butter, garlic, and shallots.	
Krazy Fried Rice	17
wok tossed jasmine rice with porkbelly, garlic, egg, and vegetables. add shrimp +5	
Glass Noodle Shrimp	15
vermicelli noodles, ground pork, shrimp, red bell pepper, red onion, mint, garlic, chinese parsley, romaine.	
POULTRY	
Malaysian Fried Jidori Chicken Wings	15
Ayam Goreng, crusted five spice chicken wings, finished with spiced vinegar and chili.	
Sweet Chili Chicken	15
8oz crispy chicken tossed with spicy sweet chili sauce.	
Chicken Laap	15
vermicelli noodles, ground chicken, red bell pepper, red onion, mint, garlic, chinese parsley, romaine, bean sprouts.	

BEEF & PORK

Pork Belly Bao Buns(3)	15
lemongrass scented pork belly, braised, roasted, fried crispy, atchara, and roasted shallot mayo.	
Caramelized Pork Ribs*	16
braised baby back ribs with caramel sauce.	
Pork Belly Lechon	16
soy sauce, lime juice, onion, cherry tomato, edamame.	
1938 Shaking Beef*	25
stir-fried 6oz American Kobe beef, red onions, watercress, and nuoc cham.	
Asian Style Pipikaula	12
6oz soy & ginger marinated beef. slow roasted and served with chili pepper water and jalapeno.	

SATAY

Chicken Satay*	10
2 skewer. tumeric marinated with peanut sauce.	
Beef Satay*	10
2 skewer. soy lemongrass marinated with peanut sauce.	

VEGETABLES

Sesame Tofu Beef Salad	16
local mixed greens, tofu, washugyu beef, cherry tomato, red bell pepper, and sesame dressing.	
Local Baby Bok Choy	15
with aromatics, soy, oyster sauce, and sesame oil.	
Black Bean Eggplant NEW!	15
fried eggplant and fermented black bean, red onion, ginger, garlic, and sweet soy sauce.	
Mushroom Curry	15
green curry with roasted mixed vegetables, tofu with naan bread. add shrimp +5	
Red Curry NEW!	15
with roasted mixed vegetables, tofu, and naan bread. add shrimp +5	
Vegetarian Imperial Roll	15
stir-fried vegetables and vermicelli noodles rolled in rice paper. flash fried crispy served with chili sauce.	

SEAFOOD

Ahi Poke*	16
oyster sauce, sesame oil, mirin, white and green, furikake, onion, cucumber, edamame,	
Colonial Crab Cake (3)	19
blue crab meat, Thai basil aioli, baby lettuce, and atchara.	
Crab Lumpia	16
blue crab meat, stir-fried vegetables with sweet chili mango sauce.	
Tumeric Fried Fish	18
beer battered with tumeric, black and white sesame seed, and furikake. served with shrimp chips.	
Whole Fish	MP
steamed or fried, chefs preparation.	
Mekong Steamed Black Cod	18
Alaskan black cod with fresh ginger and scallions finished with fermented black beans, cilantro, and sizzling peanut oil.	
Oyster Shooter	6
cucumber, onions, quail egg, smoked trout roe, and ponzu.	

SOUP + SIDES

Indochine Mushroom Soup	15
shiitake mushroom, soft tofu, and egg flower with naan bread.	
Jasmine Rice	6
with garlic chips	
Lemongrass Fries	8
blended with lemongrass, salt, togarashi, and roasted black pepper.	
LE SWEETS	
Yuzu Japanese Cheesecake	14
Saigon Sunset	14
Lilikoi tapioca pudding, coconut haupia, mixed berries, and icecream.	
Banana Lumpia	14
topped with house crafted salted caramel and chocolate drizzle served with icecream.	
Affogato	14
Cafe Du Monde coffee, vanilla ice cream, and wafers.	
Yuzu Crème Brûlée	14
served with an assortment of fresh berries.	
Chocolate Soufflé	14
soft centered cake with vanilla icecream, and raspberry sauce.	

HAPPY HOUR SUNDAY to THURSDAY, 4 to 6 PM & 8PM to closing

Oyster Shooter	5	Cast Iron Beef Tataki	20
Spicy Lemongrass Fries	6	Chicken Laap	12
Sweet Chili Chicken	10	Glass Noodle Shrimp	12
Hamachi Crudo	12	Krazy Fried Rice	15
Fried Frog Legs (2)	10	Spicy Garlic Noodles	15
Asian Style Pipikaula	10		
Ginger Old Fashioned	10	House Pinot Noir	8
Lychee Martini	10	House Chardonnay	8
Cocktail of the Week	10	House Sparkling	8
Daily Whisky Pick	9	Kirin Draft	6
Award Winning Flight	20	Red Horse Bottle (Phillipines)	6
1942 Don Julio	20	Kona Big wave Draft	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. Parties 6 or more are subject to a 18% service charge