

# COLD DISHES

## 🍷 SEAFOOD CEVICHE

Striped Bass, Shrimp, and Octopus marinated in an Aji Amarillo Citrus Sauce and Okinawan Sweet Potatoes

13.50

## 🍷 HAMACHI CARPACCIO

14.25

Seasoned with Yuzu Soy and lightly seared with Hot Oil. Garnished with Ginger, Jalapeno and Garlic Chips

## 🍷 TUNA TATAKI

Seared Tuna served over a Wakame Daikon Salad and garnished with Garlic Aioli and Ponzu Sauce

11.95

## 🍷 POKE-ZUKE SASHIMI TACOS

Marinated Sashimi with Shiso Guacamole and Yuzu Tomato Salsa

Lobster

12.95

Tuna

9.75

Salmon

8.75

## 🍷 AHI POKE

Diced Sashimi Tuna seasoned with Sweet Chili Soy Sauce and Sea Kelp

add Avocado 2.00

11.95

## COLD WATER OYSTERS

11.25

### with Japanese Inspired Salsas

Served with Yuzu Tomato, Mint Jalapeno Ponzu, Coriander Habanero Orange

## SOUP / SALAD

### MISO SOUP

Tofu, Scallions, and Wakame

4.00

### 🍷 SPICY DUCK SALAD

12.95

Crispy Pekin Duck tossed with Mesclun Greens, Mandarin Oranges, Walnuts, and Spicy Miso Dressing

### SEAFOOD MISO SOUP

King Crab, Mussels, Shrimp, Corvina, and Squid garnished with Scallions and Wakame

11.75

### ROASTED BEET SALAD

10.25

Tender Red and Golden Beets with Rocket Greens, Pickled Onions, and Miso

### HOUSE SALAD

Mesclun Greens with Ginger Dressing

4.95

### SEA VEGETABLE SALAD

7.25

An assortment of Kelp seasoned with Citrus Ponzu and Sesame

## 🍷 TUNA AVOCADO NICOISE SALAD 12.75

Seared Tuna, Tomatoes, Marble Potatoes, Olives, and Roasted Sesame Dressing

## BOWLS

### AHI ZUKE DONBURI

Soy marinated Tuna

16.75

### SEAFOOD POKE DONBURI

14.95

Assorted Sashimi, cubed and mixed with Sweet Chili Soy Sauce and Sea Kelp

## 🍷 HOKKAIDO DONBURI

Salmon Sashimi, King Crab, Sea Urchin, and Salmon Roe

23.75

### KAISEN DONBURI

23.95

Assorted Sashimi and Vegetables

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\*MODIFICATIONS ARE AVAILABLE FOR A SMALL UPCHARGE

🍷 DORAKU FAVORITES 🌶️ SPICY

# HOT DISHES

VEGETABLES

## EDAMAME

Soybeans with Hawaiian Sea Salt

4.75



## VEGETABLE TEMPURA

An assortment of lightly battered Vegetables served with a Tempura Sauce

9.95

## 🍷 SWEET & SPICY EDAMAME

Seared and tossed with Sweet and Spicy Miso Sauce

5.95



## EGGPLANT MISO

Asian Eggplant grilled with Miso, Sesame Seeds, and Garlic Chips

7.75

## KING OYSTER MUSHROOM

Grilled and served with Ponzu

6.95

MEAT + POULTRY

## 🍷 GARLIC STRIPLION & LOBSTER

Served with Roasted Garlic Compound Butter, assorted Vegetables and Wasabi Demi-Glace

27.50

## TERIYAKI CHICKEN

Grilled Chicken Breast served with sauteed Vegetables and steamed Rice

14.95

## 🍷 BALSAMIC TERIYAKI SPARE RIBS

Served with Japanese Seven Spice

10.25



## NAGOYA STYLE WINGS

Crispy and served with a Spicy Garlic Sauce.

9.25

## HERB ROASTED DUCK with SWEET MISO

served with grilled Green Onions and Sake

14.95

FISH + SEAFOOD

## 🍷 ROASTED SALMON

Served with Shiso Guacamole, Truffle Edamame, and Yuzu Hollandaise

16.25



## SPICY GARLIC SHRIMP

Panko Black Tiger Shrimp served with Mesclun Greens, Crispy Onions and Sweet Chili Garlic Aioli

14.25

## FIRECRACKER SHRIMP

Tempura Atlantic Shrimp and Basil with a side of Sweet Chili Garlic Aioli

10.95



## ALASKAN COD NANBANZUKE

Served with thinly sliced Red Onion, Jalapeno, Cilantro, and Yuzu Chili Ponzu

11.95

## PANKO CORVINA

Served with Mango Salsa and Herb Oil

11.75

## KING CRAB CAKE

With Asparagus, Yuzu Hollandaise, and Ikura

12.95

## SHRIMP TEMPURA

Lightly battered Black Tiger Shrimp served with a side of Tempura Sauce

10.95

## MISOYAKI COD





72 hours marinated in Sweet Miso

12.95

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# DORAKU SPECIALTY ROLLS

 <b>DORAKU ROLL</b> Maine Lobster, Masago, Bell Pepper, Tomato, and Cucumber topped with King Crab, Yuzu, Soy Reduction, and Micro Greens	<b>19.75</b>	 <b>EMPEROR ROLL</b> Tuna, Salmon, Krab, Shrimp, and Avocado rolled rice-less with Nori and breaded with Panko. Served with Spicy Aioli, Masago, and Eel Sauce	<b>14.95</b>
<b>SNOW QUEEN "YUKI-ONNA"</b> Shrimp Tempura and Avocado inside, topped with Hamachi, Garlic Aioli, Eel Sauce and Garlic Chips	<b>14.50</b>	<b>BIG WAVE "TAKANAMI"</b> Coconut Shrimp, and Avocado topped with Mango Salsa and Coconut Flakes	<b>13.75</b>
 <b>GODZILLA</b> Salmon, Cream Cheese, Avocado, and Krab, Tempura fried and served with Spicy Aioli, Garlic, Jalapeno, and Eel Sauce	<b>14.50</b>	 <b>GOD OF FIRE "KAGU-TSUCHI ROLL"</b> Spicy Tuna and Cucumber topped with Tuna, Jalapeno, Masago, and Spicy Aioli	<b>13.50</b>

## SEVEN LUCKY GODS

<b>GOD OF WAR "BISHAMON"</b> Shrimp Tempura, Asparagus, Cream Cheese, and Scallions topped with seared Steak, Spicy Aioli and Eel Sauce	<b>14.95</b>	<b>LAUGHING BUDDHA "HOTEI"</b> Tomato, Bell Pepper, Asparagus, Cucumber, Kaiware, and Mesclun Greens rolled rice-less with Radish and served with a Sweet Onion Soy	<b>11.25</b>
<b>GODDESS OF LOVE "BENTEN"</b> Crispy Corvina, Greens, and Shiso topped with Tuna, Candied Fish Sauce, and Herbs	<b>12.50</b>	<b>WEALTH OF THE SEA "EBISU"</b> Tuna, Salmon, Yellowtail, Krab, Shrimp, and Avocado rolled rice-less with Radish and served with Ponzu	<b>14.50</b>
 <b>GOD OF LONGEVITY "JUROJIN"</b> Spicy Tuna, Shrimp Tempura and Avocado topped with Eel, Red Tobiko and Spicy Aioli	<b>13.95</b>	<b>GOD OF EARTH "DAIKOKU"</b> Asparagus Tempura, Cucumber, Tomato, and Bell Pepper, topped with Avocado, Spicy Aioli and Chili Sauce	<b>12.25</b>
 <b>GOD OF PROSPERITY "FUKUROKUJU"</b> Salmon, Red Onion, Cream Cheese, and Cucumber topped with Salmon, Ikura, Capers, and Dill	<b>12.95</b>		

## ROLLS & HAND ROLLS

 <b>YELLOWTAIL JALAPENO ROLL</b>	<b>8.25</b>	<b>SALMON ROLL</b>	<b>6.75</b>
 <b>SPICY TUNA ROLL</b>	<b>8.95</b>	<b>AVOCADO ROLL</b>	<b>5.50</b>
<b>YELLOWTAIL SCALLION ROLL</b>	<b>8.25</b>	<b>CUCUMBER ROLL</b>	<b>4.75</b>
<b>PHILLY ROLL</b>	<b>10.50</b>	<b>CALIFORNIA ROLL</b>	<b>6.25</b>
<b>TUNA ROLL</b>	<b>7.25</b>	<b>EEL CUCUMBER ROLL</b>	<b>8.25</b>
<b>SHRIMP TEMPURA ROLL</b>	<b>11.25</b>	<b>EEL AVOCADO ROLL</b>	<b>8.25</b>

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# NIGIRI + SASHIMI A LA CARTE

	two pieces		two pieces
TORO – Fatty Tuna	M.P.	TAKO – Pacific Octopus	8.00
MAGURO – Tuna	7.50	HOTATE – Live Scallop	9.75
SAKE – Scottish Salmon	7.00	AOYAGI – Orange Clam	8.50
HAMACHI – Japan Yellowtail	8.00	EBI – Black Tiger Shrimp	6.00
HIRAME – Wild Flounder	8.00	BOTAN EBI – Sweet Shrimp	9.25
SUZUKI – Wild Striped Bass	7.25	UNI – Sea Urchin	10.50
AJI – Japanese Mackerel	8.25	TARABA GANI – King Crab	9.25
SHIME SABA – Cured Mackerel	6.50	TOBIKO – Flying Fish Roe	7.25
UNAGI – Freshwater Eel	8.50	MASAGO – Smelt Fish Roe	6.25
TAMAGO – Sweet Egg	5.25	IKURA – Salmon Roe	8.75
		IKA – Squid	7.50

## DORAKU SUSHI

<b>BEEF SUSHI</b>	<b>7.95</b>	<b>SALMON ROE - SQUID SUSHI</b>	<b>9.75</b>
Mint   Chili Red Radish   Ponzu		Shiso   Quail Egg   Soy Dashi	
<b>SALMON SUSHI</b>	<b>7.75</b>	<b>SHRIMP SUSHI</b>	<b>8.95</b>
Herb Chutney   Japanese 7 Spice		Sea Urchin   Katsuo   Soy Sauce	
<b>WHITE FISH SUSHI</b>	<b>8.75</b>	 <b>YELLOWTAIL SUSHI</b>	<b>8.75</b>
Yuzu   Shiso   Dried Miso		Jalapeno   Cilantro   Yuzu Soy	

## SUSHI + SASHIMI

<b>SUSHI</b>	<b>25.75</b>	<b>SUSHI + SASHIMI</b>	<b>46.95</b>
Chef's Selection (8 pieces)		Chef's Selection 8 pieces Nigiri 8 pieces Sashimi	
<b>SASHIMI</b>	<b>25.75</b>		
Chef's Selection (8 pieces)			

## HAPPY ENDINGS DESSERTS

 <b>BROWNIE TEMPURA</b>	<b>7.50</b>	<b>ICE CREAM</b>	<b>5.25</b>
with Green Tea Anglaise, Caramel, and Vanilla Bean Ice Cream		Vanilla Bean, Thai Ice Tea, Black Sesame, topped with Rice Crackers	
<b>BANANA FOSTERS HONEY TOAST</b>	<b>9.25</b>	<b>APPLE PIE HARUMAKI</b>	<b>7.50</b>
with Strawberry Preserves and Black Sesame Ice Cream		with Thai Ice Tea Ice Cream	

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