



Lunch Menu

Pu~pu//Appetizer

Island Peanuts ~ Kona Big Wave Golden Ale, Ginger, Star Anise, Alaea Sea Salt

Musubi ~ Teriyaki Glazed House Made Spam or Tofu, Coconut Sticky Rice, Toasted Nori

Lumpia ~ Filipino Egg Roll w/, Mung Sprouts, Green Beans, Cabbage, Carrots & Scallion
Chili-Mango Coulis, Coconut Syrup

Lomi Salmon ~ Diced Cured Salmon, Sweet Onion, Tomato, Scallion, Chili Flake, Avocado, Lime,
Furikake Taro Chips

Huakai//Salad

RosaBee Salad ~ Local Organic Greens, Sprouts, Radish, Grilled Pineapple, Macadamia Nuts,
Local Chèvre, Guava Vinaigrette

Papaya Salad ~ Green Papaya, Carrots, Green Beans, Tomatoes, Roasted Peanuts, Fish Sauce,
Hawaiian Chilis, Cilantro, Tamarind, Lime

Hawaiian Plate Lunch

The Classic Combination Lunch Platter of the Islands!

Served with Coconut Sticky Rice, Hawaiian Mac Salad and Kimchi Coleslaw...

Shoyu Tofu ~ Teriyaki Marinated Grilled Organic Tofu Fillet

Kalua Pork ~ Alaea Rubbed Pulled Pork Shoulder Smoked in Banana Leaf

Mochi Chicken ~ Coconut-Ginger Brined Fried Chicken Dredged in Rice Flour

Garlic Shrimp ~ Chili-Mochi Dusted Shrimp with Garlic Brown Butter

Maniko//Entrée

Poke ~ Soy Marinated Ahi Tuna, Macadamia Nuts, Scallion and Hawaiian Chili Flake, Coconut Sticky Rice,
Cucumber, Watermelon Radish, Baby Greens, Fresh Mango Salsa

Saimin ~ Bone Stock, Dashi, Fresh Noodles, Char Siu Pork, Scallion, Julienne Omelette, Kamaboko, Chili-Garlic

Spam Sliders ~ Two Grilled House-Made Spam Patties w/ Lettuce, Tomato, Pickled Onion and Huli Sauce on
House-Made Hawaiian Sweet Rolls, Furikake Taro Chips

Pork Tacos ~ Two Kalua Pork Filled Corn Tortillas, Kimchi Coleslaw, Mango Salsa, Furikake Taro Chips

Chicken Hekka ~ Stir-Fry Chicken, Shiitakes, Carrots, Bamboo Shoot, Bok Choy, Scallion, Long Rice,
Sweet Ginger Sauce

Bubble Waffle Grilled Cheese ~ Gruyere, Passion Fruit Puree, Coconut Syrup, Furikake Taro Chips
Add Grilled House Made Spam

Dinner Menu

Pu~pu//Appetizer

Island Peanuts ~ Kona Big Wave Golden Ale, Ginger, Star Anise, Alaea Sea Salt

Musubi ~ Teriyaki Glazed House Made Spam or Tofu, Coconut Sticky Rice, Toasted Nori

Lumpia ~ Filipino Egg Roll w/, Mung Sprouts, Green Beans, Cabbage, Carrots & Scallion
Chili-Mango Coulis, Coconut Syrup

Lomi Salmon ~ Diced Cured Salmon, Sweet Onion, Tomato, Scallion, Chili Flake, Avocado, Lime,
Furikake Taro Chips

Tako ~ Wok-Charred Octopus, Alaea Braised Bok Choy and Shiitakes, Satsuma Mash, House Ponzu

Huli Huli Duck ~ Crispy Duck Wings, Tangy Ginger BBQ Glaze, Crumbled Bleu Cheese

Huakai//Salad

RosaBee Salad ~ Local Organic Greens, Sprouts, Radish, Grilled Pineapple, Macadamia Nuts,
Local Chèvre, Guava Vinaigrette

Papaya Salad ~ Green Papaya, Carrots, Green Beans, Tomatoes, Roasted Peanuts, Fish Sauce,
Hawaiian Chilis, Cilantro, Tamarind, Lime

Maniko//Entrée

Poke ~ Soy Marinated Ahi Tuna, Macadamia Nuts, Scallion and Hawaiian Chili Flake, Coconut Sticky Rice,
Cucumber, Watermelon Radish, Baby Greens, Fresh Mango Salsa 15*

Saimin ~ Bone Stock, Dashi, Fresh Noodles, Char Siu Pork, Scallion, Julienne Omelette, Kamaboko, Chili-Garlic

Shoyu Tofu ~ Sweet Soy-glazed Tofu Fillet, Wasabi Satsuma Mash, Grilled Pineapple,
Ginger-Chili Green Beans

Garlic Shrimp ~ Mochi and Hawaiian Chili Dusted Shrimp, Garlic Brown Butter, Coconut Sticky Rice,
Japanese Pickled Vegetables

Teri Beef ~ Grilled Teriyaki Flank Steak, Wasabi Satsuma Mash, Grilled Pineapple, Garlic~Sesame
Kai Lan Broccoli

Manapua ~ Cantonese BBQ Pork Stuffed Steamed Buns, Kimchi Coleslaw, Garlic-Sesame Kai Lan Broccoli

Mochi Fried Chicken ~ Coconut Ginger Brined Chicken Thigh, Wasabi Satsuma Mash, Ginger-Chili
Green Beans, House Ponzu

Chicken Hekka ~ Stir-Fry Chicken, Shiitakes, Carrots, Bamboo Shoot, Bok Choy, Scallion, Long Rice,
Sweet Ginger Sauce

Bubble Waffle Grilled Cheese ~ Gruyere, Passion Fruit Puree, Coconut Syrup, Furikake Taro Chips
Add Grilled House Made Spam