



Pu-pu/Appetizer

Honeycomb Biscuits - Four Buttermilk Biscuits, Honey-Guava Butter 10

Ahi Poke - Shoyu Ahi Poke w/ Macadamia or Spicy Ahi Chili-Masago Poke 13

Musubi - Teriyaki Glazed House Made Spam or Tofu, Coconut Sticky Rice, Toasted Nori 8^V

Lumpia – Crispy Filipino Spring Rolls w/ Cabbage, Carrots, Green Beans, Mung Sprouts, Cilantro, and Scallion. Chili~Mango Coulis, Coconut Syrup 8^V

Okonomiyaki - Savory Japanese Pancake with Shrimp, Cabbage, Pickled Ginger, Scallion, Anonori, Katsuobushi. Yaki Sauce, and Kewpie Mayo 12

Lomi Salmon - Diced Cured Salmon, Sweet Onion, Tomato, Scallion, Chili Flake, Avocado, Lime, Furikake Taro Chips 12

'Ooka/Brunch

Waikiki Breakfast – Two Free Range Eggs, Teriyaki Glazed House Made Spam, Coconut Sticky Rice, Honeycomb Biscuit w/ Honey-Guava Butter 14

Banana-Nut French Toast – Battered & Grilled Gluten-free Banana Bread, Chopped Roasted Macadamia, POG Berries, Vermont Maple & House Coconut Syrups 12^V

Kalua Hash – Two Free Range Eggs, Smoked Heritage Pork Shoulder or Jackfruit, Sweet Onion, Bell Peppers, House Fried Potatoes, Scallion, Chili Peppa Watah 16

Ube Scallops – Seared Jumbo Scallops, Hawaiian Purple Sweet Potato Purée, Edamame Succotash, Gochugaru Chili Oil 24

Broke Da Mouth Bennie – Poached Free Range Eggs, Teriyaki Glazed Spam, Alaea Braised Bok Choy, Honeycomb Biscuit, Chili Lilikoi Hollandaise, House Fried Potatoes 16

Loco Moco – Half Pound American Kobe Burger, Coconut Sticky Rice, Shiitake Brown Gravy, Sunny Egg, Scallions, Bok Choy. (Beyond Meat Option Available)^V 20

Mochiko Chicken Sandwich – Coconut Ginger Brined Fried Chicken w/ Furikake Rice Flour Dredge, Kimchi Slaw, Local Greens, Kewpie Mayo, Toasted Brioche Bun, Side Taro Chips 14

Rosa Banh Mi – Kalua Pork, House Spam Pâté, Pickled Daikon & Carrot, Cilantro, Cucumber, Char Siu Sauce, Siracha Aioli, Grilled Petite Baguette, Side Furikake Taro Chips. 15

Shaka Salad – Poached Free Range Eggs, Local Organic Baby Greens, Grilled Pineapple, Local Chevre, Macadamia Nuts, Watermelon Radish, Teriyaki Grilled Spam or Tofu, Guava Vinaigrette. 14^V

Poke Bowl – Ahi Shoyu Poke, Spicy Ahi Chili-Masago Poke, or Crispy Tofu Poke, Coconut Sticky Rice, Cucumber, Watermelon Radish, Local Greens, Fresh Mango Salsa, Tempura Avocado 20^V

'Ao'Aoi/Sides

Coconut Sticky Rice or House Fried Potatoes 5^V

Two Free Range Eggs 6

Kimchi Slaw 6^V

Furikake Taro Chips 5^V

Honeycomb Biscuit w/ Honey-Guava Butter 3^V

Teriyaki Glazed Spam 7

Inu Inu/Drinks

POG (Passion, Orange, Guava) Juice 6

Fresh OJ 5

Hibiscus Black Tea (Sweet or Unsweet) 4

Kona Coffee 5

Coke Products 3.50

Mocktails 6

^VVegetarian and/or Vegan Option Available

(consuming raw and undercooked meats, poultry, seafood, shellfish or eggs may cause or increase your risk of a food born illness)