



### Pu-pu/Appetizer

**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<sup>V</sup>

**Lumpia** – Crispy Filipino Spring Rolls w/ Cabbage, Carrots, Green Beans, Mung Sprouts, Cilantro, and Scallion. Chili~Mango Coulis, Coconut Syrup 9<sup>V</sup>

**Okonomiyaki** - Savory Japanese Pancake with Shrimp, Cabbage, Pickled Ginger, Scallion, Anonori, Katsuobushi. Yaki Sauce, 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<sup>V</sup>

**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** – Two 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)<sup>V</sup> 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

**Kalua Pork Sandwich** – Pulled Mesquite Smoked Heritage Pork Shoulder (or Jackfruit), Kimchi Slaw, Local Greens, Huli Huli Sauce, Toasted Brioche Bun, Side Furikake Taro Chips 15<sup>V</sup>

**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<sup>V</sup>

**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<sup>V</sup>

### 'Ao'Aoi/Sides

Coconut Sticky Rice or House Fried Potatoes 5<sup>V</sup>  
 Two Free Range Eggs 6  
 Kimchi Slaw 6<sup>V</sup>  
 Furikake Taro Chips 5<sup>V</sup>  
 Honeycomb Biscuit w/ Honey-Guava Butter 3<sup>V</sup>  
 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

<sup>V</sup>Vegetarian 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)