



Pu-pu/Appetizer

Ahi Poke - Shoyu Ahi Poke w/ Macadamia or Spicy Ahi Chili-Masago Poke 14* ^{gf}

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

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

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 13* ^{gf}

'Ooka/Brunch

Waikiki Breakfast – Two Free Range Eggs, Teriyaki Glazed House Made Spam, Coconut Sticky Rice, Honeycomb Biscuit w/ Honey-Guava Butter 15*

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

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

Ube Scallops – Two Seared Jumbo Scallops, Hawaiian Purple Sweet Potato Purée, Edamame Succotash, Gochugaru Chili Oil 24* ^{gf}

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) 22 ^{V gf}

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^V

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. 15* ^{V gf}

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 22* ^{V gf}

'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 4^V

Teriyaki Glazed House 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 8

^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
Five percent service charge added to all orders and distributed evenly among all hourly employees