



Pu-pu/Appetizer

Honeycomb Biscuits - Four Buttermilk Biscuits, Honey-Guava Butter 8

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

Lumpia – Filipino Egg Roll w/ Mung Sprouts, Green Beans, Cabbage, Carrots & Scallion.
Chili-Mango Coulis, Coconut Syrup. 8^V

Lomi Salmon - Diced Cured Salmon, Sweet Onion, Tomato, Scallion, Chili Flake, Avocado, Lime,
Furikake Taro Chips 11.

'Ooka/Brunch

Waikiki Breakfast – Two Free Range Eggs, House Smoked Portuguese Sausage, Coconut Sticky Rice,
Honeycomb Biscuit w/ Honey-Guava Butter. 12

Banana-Nut French Toast – Battered & Grilled Gluten-free Macadamia Banana Bread,
Fresh Berries, Maple & Coconut Syrups. 11^V

Kalua Hash – Two Free Range Eggs, Smoked Pork Shoulder or Jackfruit, Sweet Onion, Bell Pepper, House Fried
Potatoes.
Chili Peppa Watah. 13

Broke Da Mouth Bennie – Poached Free Range Eggs, Teriyaki Grilled Spam, Alaea Braised Bok Choy, Honeycomb
Biscuit, Chili Lilikoi Hollandaise, House Fried Potatoes. 14

Loco Moco – Grilled Short Rib Burger, Coconut Sticky Rice, Shiitake Brown Gravy, Sunny Egg,
Scallions, Bok Choy. (Beyond Meat GF Vegan Patty Option Available)^V 16

Shrimp Congee – Creamy Calrose Rice Porridge, Jumbo Shrimp, Diced Spam, Tomatoes, Chilis,
House Ponzu and Scallion. 16

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 – Soy Marinated Ahi Tuna, Macadamia Nuts, Scallion and Hawaiian Chili Flake, Coconut Sticky Rice,
Cucumber, Watermelon Radish, Baby Greens, Fresh Mango Salsa, Tempura Avocado. 18^V

Hawaiian Plate Lunch

The Classic Combination Lunch Platter of the Islands!

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

Shoyu Spam or Tofu – Teriyaki Grilled House Spam or Organic Tofu Fillet 14^V

Kalua Pork or Jackfruit - Alaea Rubbed Pulled Pork Shoulder or Jackfruit Smoked in Banana Leaf w/ Huli Sauce 13

Mochi Chicken – Coconut-Ginger Brined Fried Chicken Dredged in Rice Flour w/ House Ponzu 13

Garlic Shrimp – Chili-Mochi Dusted Shrimp Sautéed in Clarified Butter w/ Fresh Garlic. 16

'Ao'Aoi/Sides

Coconut Sticky Rice or House Fried Potatoes 4^V

Two Free Range Eggs 5

Hawaiian Mac Salad 4

Kimchi Slaw 4^V

Furikake Taro Chips 5^V

Honeycomb Biscuit w/ Honey-Guava Butter 3^V

Grilled House Spam or Portuguese Sausage 5

Inu Inu/Drinks

POG Juice 6

Fresh OJ 5

Hibiscus Black Tea 4

Kona Coffee 4

Coke Products 3.50

Mocktails 5

^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)