



## ROSABEES

### Pu~pu//Appetizer

**Island Peanuts** ~ Boiled in Seasonal Brew with Hints of Fresh Ginger, Star Anise, and Thai Chili... Served Chilled 8<sup>v</sup>

**Ahi Tuna Poke** ~ Shoyu Poke w/ Chopped Macadamia or Spicy Wasabi-Masago Poke, Side Sweet-Chili Wonton Crisps 15\*

**Musubi** ~ Teriyaki Glazed House Made Spam (or Tofu), Coconut Sticky Rice, Toasted Nori 11<sup>v gf</sup>

**Lumpia** ~ Crispy Hand-Rolled Filipino Spring Rolls w/ Cabbage, Carrots, Green Beans, Cilantro, Scallion. Chili~Mango Coulis, Coconut Syrup 12<sup>v</sup>

**Lomi Salmon** ~ Diced Alaea Cured Verlasso Salmon, Sweet Onion, Tomato, Scallion, Chili Flake, Avocado, Lime, Furikake Taro Chips 14\*<sup>gf</sup>

### Huakai//Salad

**RosaBee Salad** ~ Local Organic Greens, Mung Sprouts, Watermelon Radish, Li Hing Grilled Pineapple, Chopped Macadamia, Crumbled Chèvre, Guava Vinaigrette 13<sup>v gf</sup>  
(Add Huli Chicken, Mochiko Chicken, Garlic Shrimp or Crispy Tofu 9)

## Plate Lunch

*Hawaii's Unique Take on a 'Meat-and-Three'*

**Mochiko Chicken** ~ Ginger-Coconut Brine, Furikake-Mochiko Dredge, Fried Chicken Breast 17<sup>gf</sup>

**Huli Huli Chicken** ~ Chili Brined Grilled Chicken Breast, Tangy Ginger Glaze, Pineapple Salsa 17<sup>gf</sup>

**Kalua Pork** ~ Alaea Rubbed Kurobuta Pulled Pork Shoulder Smoked in Banana Leaves 17<sup>gf</sup>

**Spam** ~ House Made Heritage Pork Spam Grilled and Glazed with House Teriyaki 17<sup>gf</sup>

**Galbi** ~ Gochujang Rubbed Korean-Style Grilled Wagyu Beef Short Ribs 22

**Garlic Shrimp** ~ Chili-Mochi Dusted Wild Red Shrimp Sautéed in Clarified Butter with Garlic 24<sup>gf</sup>

**Crispy Tofu** ~ Mochiko Fried Organic Tofu Tossed in House Teriyaki Sauce 16<sup>gf v</sup>

**Hawaiian Style** ~ Served with Two Scoops Sticky Rice and a Scoop of Hawaiian Mac Sally

**Asheville Style** ~ Served with One Scoop Sticky Rice, One Scoop Hawaiian Mac Sally, One Scoop Kimchi Slaw

### Island-Style House Specialties

**Poke Bowl** ~ Ahi Shoyu Poke, Spicy Wasabi-Masago Poke, or Crispy Tofu Poke, Coconut Sticky Rice, Local Organic Greens, Cucumber, Watermelon Radish, Edamame, Pickled Ginger, Fresh Mango Salsa, Tempura Avocado, Wonton Crisps, Unagi Tare 28\*<sup>v</sup>

**Loco Moco** ~ 1/2 Pound Grilled American Kobe Beef Patty, Coconut Sticky Rice, Shiitake Mushroom Gravy, Local Sunny Egg, Kimchi Slaw, Chili Peppa Wattah  
(Beyond Burger Option Available) 25\*<sup>v gf</sup>

**Saimin (Hawaiian Ramen)** ~ Ginger Chicken Broth, Awase Dashi, Fresh Ramen Noodles, Char Siu Glazed Spam, Chicken, or Tofu, Scallion, Julienne Omelette, Narutomaki 21

**Tacos** ~ Three Soft Corn Tortillas Stuffed with your choice of Shoyu Poke, Wasabi Masago Poke, Crispy Tofu, or Kalua Pork. Shredded Cabbage, Mango Salsa, Choice of One Side 18<sup>gf</sup>

### 'Ao' Ao//Sides

Coconut Sticky Rice 7<sup>v gf</sup>

Hawaiian Mac Sally 7<sup>v</sup>

Furikake Taro Chips 7<sup>v gf</sup>

Kimchi Slaw 7<sup>gf</sup>

Edamame Succotash 7<sup>v gf</sup>

Sweet Chili Wonton Crisps 7<sup>v</sup>

<sup>v</sup> Vegetarian OR Vegan Options Available <sup>gf</sup> Gluten Free (Please Ask Your Server for Clarification)

\*This item contains raw or undercooked ingredients. Consuming raw and undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness

3% service charge added to all orders and distributed evenly among all BOH hourly employees