

HAWAIIAN-STYLE LUNCH PLATES

\$13.5

Chicken Karaage

Chicken thigh / lemon / togarashi aioli / cilantro

Pork Rufute

Braised pork belly / soy glaze / egg tempura

Beef Kalbi

(sub tofu for vegan/gluten free)

Grilled beef short ribs / sesame / green onion

Ahi Poke

(shoyu or spicy mayo)

Raw tuna / green onion / tobiko / kukui nut / lotus chips

Choose a grain

Hapa Rice

(Half brown half white rice)

or

Grain of the day

(Rotating healthy option)

Choose 2 sides

Sweet Potato

Charred scallion / honey whole grain
mustard

Roasted Brocolini

Garlic chips / balsamic reduction

Grilled Corn

Tomato / avocado / cilantro / lemon

Kale

Carrot / cherry tomato / cucumber /
ginger miso dressing

Kim Chee

Ask about our all greens option

Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness.

BRUNCH

Fried Rice \$ 13.5

Pork Belly / Sunny Egg / Edamame / Carrot / Shoyu / Garlic chips / Mushroom Aioli

Shrimp Okonomiyaki \$ 16

Smoked bonito Flake / Kewpie Japanese Mayo / Okonomiyaki Sauce / Scallion

Hawaii Blue Plate \$ 10.50

Choice of Eggs / Choice of Protein / Hapa Rice / Sweet Toast

Karaage Chicken Sandwich \$ 12.00

Crispy Chicken Thigh / Chive Dressing / Chili Oil / Pickles / Radish / Shoestring Fries with Sambal Ketchup

Biscuits & Gravy \$ 10

Portuguese Sausage Gravy / Buttermilk Biscuit / Green Onion

Big Kahuna Burger \$ 14

Double Patty / Sweet Bun / Maui Onion Jam / Special Sauce / Sharp White Cheddar

Desserts

Malasadas Holes \$ 7.5

Liliko'i Cream / Guava Cream

Hawaiian Shaved Ice (Ask for Flavors)

Adult \$ 10 Regular \$7.5

Add On's

Pork Belly \$ 3

Portuguese Sausage patty \$ 3

Hawaiian Toast \$ 1

2 Eggs \$ 1

Chive Biscuit \$ 2

Hapa Rice \$ 2.5

Fresh Fruit \$ 3

Fries \$ 3

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DINNER

PuPus

Ahi Poke \$11.5

(shoyu or spicy mayo)

Raw tuna / green onion / tobiko / kukui nut / lotus chips

Caramelized Broccoli \$6.5

Burnt scallion aioli / garlic chips

Furikake Sweet Potato Fries \$7

Sesame seaweed flakes / sambal ketchup

Grilled Corn \$6

Miso mayo / togarashi / green onion

Gyoza \$7.5

Pork dumpling / onion / citrus ponzu

Hawaiian-Style Yakitori

(2 skewers each)

Shishito Peppers \$7

Pink sea salt / katsuobushi

Teri Beef \$9

Ginger / shoyu / green onion

Shiitake Mushroom \$7

Garlic / balsamic

Pork Belly \$7.5

Mirin / miso / sesame

Huli Huli Chicken \$7

Pineapple juice / shoyu / sweet onion

Shrimp Truck Shrimp \$9

Garlic butter / cilantro / lemon

Bento Bowl \$14.5

Choose 3 skewers of any kind

Comes with hapa rice and broccoli

Side Hapa Rice \$2.5

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COCKTAILS

Daiquiri Over proof rum, dark rum, cane, lime	\$11
Royal Hawaiian Gin, orgeat, pineapple, lemon	\$12
Painkiller White rum, coconut, pineapple, orange	\$12
Mai Tai Dark rum, falernum, dry curacao, angostura, grapefruit, lime	\$13
Navy Grog Over proof rum, dark rum, honey, guava, grapefruit, lime	\$12
Zombie Over proof rum, dark rum, falernum, absinthe, Donn's mix #1, angostura, grenadine, orange, lime	\$13
Scorpion Punch White rum, gin, brandy, white wine, orgeat, demerara, orange, lemon	\$12
Kingston Negroni Dark rum, campari, sweet vermouth, cane	\$13

State and LBD taxes are not included in pricing.



BEERS

Jackalope, Nashville TN, "Sarka" Pilsner	\$6
Montucky, La Crosse WI, "Cold Snack" Lager (16 oz)	\$2
Narraganset, Pawtucket RI, "Del's Shandy" Lemon Shandy (16 oz)	\$6
Rhinegiest, Cincinnati OH, "Bubbles" Rose Cider (16 oz)	\$7
Hi-Wire, Asheville NC, Citrus Gose	\$6
Garr's, Nashville TN, "Citrus Pepper" Saison	\$6
Bell's, Kalamazoo MI, "Oberon", Wheat Ale	\$6
Trimtab, Birmingham AL, "Paradise Now" Raspberry Berlinerweiss	\$7
Sweet Water, Atlanta GA, "420" Pale Ale	\$6
Kona, Kailua HI, "Gold Cliff" IPA	\$6
Zombie Dust, Munster IN, Pale Ale	\$8
Heineken, Netherlands, Pale Lager	\$6
High Life, Milwaukee WI, Light Lager (16 oz)	\$3
Clausthauler, Germany, N/A	\$6

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SPARKLING

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| Bodega Cruzat, Brut Rosé, Argentina
Fresh red fruits, persistent flavors, light and elegant tannins and well-balanced acidity. | \$12 / \$48 |
| Bianco d'Alessano Tuff Nutt Riverland, Australia
Unfiltered, tropical fruit and floral aromas to apple skins and green herbs. It's pithy and slightly creamy with an herbal punch right to the end. | \$13 / \$52 |
| Perelada Stars, Cava Brut, Spain
Ripe pear and peach fill the nose. A hint of spice hits the palate with a bone dry finish. | \$11 / \$44 |
| Faire La Fête, Crémant De Limoux Brut (NV), France
Aromas of white cherry and wild strawberries. Fresh citrus acidity is balanced by minerality and a brioche and shortcake finish. | \$12 / \$48 |

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WHITE WINES

Haut de Buisson AOP Côtes du Rhône Rosé, France The taste of wine is fresh, with shades of red berries. The aroma is strawberries and cherries, complemented by light nuances of meadow flowers and plums.	\$11 / \$44
Taonga, Sauvignon Blanc, New Zealand Estate grown and sustainably farmed. Crisp flavors of gooseberry and stone fruit compliment a cleansing acidic finish.	\$10 / \$40
Santorini Feredini, Assyrtiko, Greece 100% Assyrtiko, Citrus notes, and aged in stainless steel. On the palate, the hallmarks of volcanic wines become evident.	\$13 / \$52
Altano Douro White, Rabigato and Moscatel Galego, Portugal Bright wildflower aromas as well as citrus and apple scents. Fresh tropical fruit flavors, which are enhanced and balanced by crisp acidity.	\$9 / \$36
Luigi Bosca, Chardonnay, Argentina Aromas of pineapple, mango and watermelon. Notes of honey and toasted bread. Subtle vanilla hints contributed by ageing in French oak casks.	\$14 / \$56
Underdog, Dry Riesling, Germany A delicate, yet fruit-driven white, sporting peach and apple notes backed by lively acidity.	\$10 / \$40

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RED WINES

Garage Wine Co., Pais First Salvo Ferment, Chile

Raspberry and cherry liqueur, Asian spices and pungent flowers on the highly perfumed nose. Juicy and seamless in texture.

\$14 / \$56

Las Acequias, Cabernet Sauvignon, Argentina

Red fruit, violets and chocolates. Smooth tannins, hints of vanilla from the oak and lots of rich, complex and spiced fruit with a very long finish.

\$11 / \$44

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