

# 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

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

- |   |                    |
|---|--------------------|
| <b>Bodega Cruzat, Brut Rosé, Argentina</b><br>Fresh red fruits, persistent flavors, light and elegant tannins and well-balanced acidity.  | <b>\$12 / \$48</b> |
| <b>Bianco d'Alessano Tuff Nutt Riverland, Australia</b><br>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. | <b>\$13 / \$52</b> |
| <b>Perelada Stars, Cava Brut, Spain</b><br>Ripe pear and peach fill the nose. A hint of spice hits the palate with a bone dry finish.   | <b>\$11 / \$44</b> |
| <b>Faire La Fête, Crémant De Limoux Brut (NV), France</b><br>Aromas of white cherry and wild strawberries. Fresh citrus acidity is balanced by minerality and a brioche and shortcake finish.                 | <b>\$12 / \$48</b> |

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## WHITE WINES

**Haut de Buisson AOP Côtes du Rhône Rosé, France** **\$11 / \$44**

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.

**Taonga, Sauvignon Blanc, New Zealand** **\$10 / \$40**

Estate grown and sustainably farmed. Crisp flavors of gooseberry and stone fruit compliment a cleansing acidic finish.

**Santorini Feredini, Assyrtiko, Greece** **\$13 / \$52**

100% Assyrtiko, Citrus notes, and aged in stainless steel. On the palate, the hallmarks of volcanic wines become evident.

**Altano Douro White, Rabigato and Moscatel Galego, Portugal** **\$9 / \$36**

Bright wildflower aromas as well as citrus and apple scents. Fresh tropical fruit flavors, which are enhanced and balanced by crisp acidity.

**Luigi Bosca, Chardonnay, Argentina** **\$14 / \$56**

Aromas of pineapple, mango and watermelon. Notes of honey and toasted bread. Subtle vanilla hints contributed by ageing in French oak casks.

**Underdog, Dry Riesling, Germany** **\$10 / \$40**

A delicate, yet fruit-driven white, sporting peach and apple notes backed by lively acidity.

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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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