



HAWAIIAN MENU

APPETIZERS

Coconut Shrimp

Teriyaki Chicken Skewers w/ Pineapples

Ahi Poke - **MP**

Soy, Ginger, Scallions, Seaweeds, Sesame Oil, & Macadamia Nuts.

ENTREES

Sesame Crusted Seared Ahi - **MP**

Ahi Tuna & Sesame Seeds Seared & Served w/ Soy Ginger Lime Sauce.

Teriyaki Beef Short Ribs

Beef Ribs, Soy, Ginger, Garlic, Scallion, & Brown Sugar Marinade. Grilled to Perfection.

Teriyaki Chicken

Chicken Thighs, Soy, Ginger, Garlic, Scallion, Brown Sugar Marinade. Grilled to Perfection.

BBQ Chicken

Chicken Thighs, Sweet & Tangy BBQ Sauce. Grilled to Perfection.

Kalua Pork

Slow Roasted Pork Shoulders wrapped in Banana Leaves, Bacon Strips, & Hawaiian Sea Salt.

Garlic Prawns

Big Juicy Prawns, White Wine, Garlic, Butter, Sriracha Sauce, & Parsley.

Lau Lau

Steamed Pork & White Fish wrapped in Taro Leaves.

Loco Moco

Seasoned Ground Beef Patty & Brown Gravy. Served w/ Rice.

SIDES

Hawaiian Potato Mac Salad

Elbow Pasta, Celery, Gold Potatoes, Scallion, Carrots, Brown Sugar, Rice Vinegar, & Mayo.

Chicken Long Rice

Shredded Chicken, Bean Thread Rice Noodles, Chicken Stock, Ginger, & Scallion.

Lomi Lomi Salmon

Raw Salmon, Maui Sweet Onion, Cilantro, Tomatoes, Scallion, Sesame Oil. Lime Juice, & Jalapeno.

Poi

Traditional Hawaiian Side Dish made w/ smashed Taros.

RICE

Hapa

Brown

Jasmine

Coconut

Kimchee Fried Rice

DESSERTS

Fresh Pineapple

Coconut Cream Pies

Haupia Chocolate Pie

Pineapple Upside-Down Cake



Mahalo Nui Loa