

HAWAIIAN BOWLS

Eating out of a bowl can be such a comforting pleasure, experience all that Hawaiian poke can give. Our bowls serve a celebration of flavors, textures, cooking methods, fish, meat and vegetables - made only with the highest quality and freshest ingredients available. With every bite, you will taste the **SPIRIT OF ALOHA**.

In all the dishes, the base can be replaced with whole wheat rice / mixed legumes



Poke

Miss- Salmon poke 66

Fresh miso salmon, Vietnamese sushi rice, fresh avocado, roasted beets, edamame, cucumbers, spring onions, sesame mix, crispy shallots and goma sauce

Oh my tuna 69

Shoyu sashimi grade tuna, Vietnamese sushi rice, zucchini noodles, edamame, cucumber, sweet potato tempura, crispy shallots, oshinko, furikake seasoning and spicy mayo

Hawaiian Fish Medley 64

Fresh salmon, sea bream, Vietnamese rice, cherry tomatoes, mango, crisp lettuce, kimchi pepper, crispy shallots, and tequila vinaigrette dressing

Koshu Salmon 66

Baked salmon, Vietnamese rice, cucumbers, roasted beet, sweet potato tempura, oshinko, furikake seasoning, candied pecans and aioli koshu sauce

Umo umo salad 46

Crunchy lettuce mix, avocado cubes, fresh mango, cherry tomatoes, our special sesame mix with tequila vinaigrette dressing.
Add Baked salmon / Crispy cod / Crispy tofu / 19/14/12

SIDE dishes

Small salad 18

crunchy lettuce mix, cherry tomatoes and red onion. served with piquant mango sauce/green vinaigrette sauce

Molokai island's glass noodles 19

glass noodles soaked in ponzu, sesame oil, chili oil, furikake, peanut fragments and green onion

Agadashi tofu 22

agadashi broth, crispy tofu, grated radish and wakame seaweed

Miso soup 26

tofu, wakame and scallions

Adamame 25

Mac & (cashew) cheese 27

Aloha tuna 3 pcs 46/4 pcs 57

Spicy tuna tartar with spring onions along with crispy rice sticks and spicy mayo

Hawaiian kitchen

Koa moa 59

Slow-cooked shredded chicken on fried rice, fried egg (sunny side up), seasoned cabbage, roasted cherry tomatoes, sweet potato tempura, peanuts and spring onion

Koa Pai Pai 61

Slow-cooked beef on fried rice, roasted cherry tomatoes, spiced cabbage, shallot rings, candied pecans and aioli koshu

Loco moco 59

"The traditional Hawaiian burger" - A burger patty on fried rice with lots of "loco moco" sauce, roasted cherry tomatoes, seasoned cabbage, shallot rings, sunny side up egg and pickled onion

Agadashi poke 55

Crispy tofu, Vietnamese rice, zucchini noodles, grated radish, oshinko, pickled onion, sesame mix and agedashi broth

Maui's torikachi 65

Schnitzel strips on mac&cashew cheese, fried egg (sunny side up) and kimchi celery. comes with spicy mayo sauce on the side

Soft Drinks 11 Water/ Sparkling water 10

If you still want to make your own:

Raw salmon/baked salmon poke 67/68 | Tuna poke 70 | Crispy tofu 56

4 add-ons and 2 toppings of your choice from the display
(Not including avocado / Wakame seaweed)

Can be added to every poke:



Fresh avocado cubes 5

Spicy wakame seaweed 6

Extra salmon / tuna 16/18

Dictionary: Oshinko - Japanese radish | Agadashi broth - shiitake mushroom's broth, sesame oil and sake |

Mixed legumes - red and white quinoa, wheat groats and cranberries | Furikake - dried up seaweed and sesame seasoning |

Goma Dare sauce - tahini, aioli, black sesame dressing |  vegan  gluten free

