

Hawaiian Kitchen

Koa Moa 62

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 64

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

Chooka Steak 65

Lightly fried pieces of crispy entrecote on fried rice, served with mixture of onions, Roasted cabbage, ginger & garlic. Kosho aioli sauce & crispy shallots on top

Maui's Torikachi 68

Schnitzel strips on fried rice, kimchi pepper, fried egg (sunny side up), comes with spicy mayo sauce on the side. Mac & (cashew) Cheese as base 3

Agadashi Poke 58

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

⋄ ø Ono Tofu 61

Sweet chili marinated tofu, seared on the grill with a side of cucumber, pickled onion, red corn oshinko, radish and ponzu sauce

If You Still Want To Make Your Own

Raw Salmon Poke 69 | 🍑 Baked Salmon Poke 70 | Tuna Poke 71 Crispy Tofu 59 | Mixed salmon and seabream poke 70 4 add-ons & 2 toppings of your choice from the display

(Not including avocado / Wakame seaweed)

Can be added to all fish/tofu dishes

Fresh avocado cubes 5 | Spicy wakame seaweed 7 Extra salmon / tuna 17/19

Desserts

Soft Drinks 11

Oueen Haupia 3 pcs 18 rice pudding cubes with Pineapple pieces, panko coating & tempura

№ Mawaiian Malabi 19

soft & sweet hawaiian rice pudding



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 fish dishes, the base can be replaced with whole wheat rice / mixed legumes / glass noodles / zucchini noodles

Miss-Salmon Poke 67

Fresh miso salmon, Sushi rice, fresh avocado, roasted beets, edamame, cucumbers, spring onions, sesame mix, crispy shallots & goma sauce

Oh My Tuna 69

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

Hawaiian Fish Medley 66

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

Koshu Salmon 67

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

№ ø Umo Umo Salad 49

Crunchy letucce mix, avocado cubes, fresh mango, cherry tomatoes, our special sesame mix with tequila vinaigrette dressing Add Baked salmon / Crispy dennis / Crispy tofu 19/16/12

Side Dishes

- Corn soup small 17/large 26
- Miso soup 26 tofu. wakame & scallions
- Agadashi tofu 23 agadashi broth, crispy tofu, grated radish and wakame seaweed
- Mac & (cashew) cheese 28
- Molokai island's glass noodles 22 glass noodles soaked in ponzu, sesame oil, chili oil, furikake, peanut fragments & green onion

Mahalo Wings 4 pcs 29/6 pcs 39

crispy chicken wings with a side of mango & smoked paprika dip

Leiki 28

fresh spring rolls with a filling of fried rice with chicken.served with peanut butter sauce

Aloha tuna 3 pcs 46/4 pcs 57

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

Edamame 25

Dictionary: Oshinko - Japanese radish | **Agadashi broth** - shiitake mushroom's broth,sesame oil and sake | Mixed legumes – red & white quinoa, wheat groats and cranberries | Furikake – dried up seaweed & sesame seasoning | Goma Dare sauce - tahini, aioli, black sesame dressing | VEGAN | Lan be served as gluten free