

AHI POKE
 AHI SASHIMI
 SPICY TUNA ROLL
 SPICY TUNA WRAPS
 UNAGI & AVOCADO ROLL
 CRAB & CUCUMBER ROLL

EDAMAME
 with garlic or sea salt

FRIED CALAMARI

CHINESE CHICKEN SALAD
 shredded & marinated chicken, cabbage & mandarin oranges w/ crispy
 won ton chips

ISLAND GARDEN SALAD
 local mixed greens with papaya seed dressing, toasted macadamia nuts,
 goat cheese & crispy serrano ham

COLD TOFU
 aloha soft tofu with shoyu, shaved bonito & scallions



SPICY FRIED TOFU & GREEN BEANS
 yakidofu sautéed with ko choo jang, oyster sauce & green beans

CAPRESE FLATBREAD PIZZA
 warm fresh mozzarella, prosciutto, hau'ula tomatoes & basil oil

TEMPURA SALMON NIGIRI
 crispy tempura salmon belly on furikake sushi rice w/ a sweet soy glaze

MARYLAND CRAB CAKES
 radish sprout, pickled red onion, orange segment, remoulade sauce

SPICY WINGS
 blue cheese dressing, carrots & celery

CHICKEN KATSU BITES
 crispy slices of white shoyu marinated chicken breast served w/ a spicy
 katsu mayo & a side of cole slaw



KOBE SLIDERS
 bacon, tillamook cheddar cheese & house-made red onion jam
 on toasty brioche buns

KALBI
 bone-in short ribs marinated w/ shoyu, garlic, chiles & crushed pineapple

CRISPY PORK BELLY
 braised for 12 hours in lemongrass & garlic, served on a bed of pickled
 green papaya

GRILLED 12-OUNCE N.Y. STRIP
 just a big, grilled angus steak, sliced pupu-style