

PUPUS
SNACKS

- Edamame 3.5
- Spicy Edamame 4.0
- Spicy Pineapple Snack 3.0
- Sweet Potato Fries with Spicy Mayo 3.5
- Crispy Rice Loco Moco 4.0
- Crispy Rice Tuna Tartare 4.0
- Crispy Rice Salmon 4.0
- Crispy Rice Guacamole 3.5

KOMO MAI
STARTERS

- Wakame Salad with Crispy Mushroom and Sesame Dressing. 6.0
- Lomi lomi salmon salad 8.0
- Spicy Tuna and Avocado Tartare. 15.0
- Ohana Spicy Tuna Nachos 7.5
- Chicken Karaage Bites 5.5

TACOS

- Lomi Lomi Salmon Tacos. Cured Salmon, Avocado, Red Onion, Tomato, Red Pepper and Coriander. 6.0
- Huli Huli Chicken Tacos. Marinated and Served with Pineapple and Red Cabbage. 6.0
- Tacos of Glazed Mushrooms. Marinated and served with Pineapple and Red Cabbage 5.5

GYOZAS

- Shrimp Gyozas with Sweet Chili Ponzu 5.5
- Chicken Gyozas with Yakitori Sauce. 5.0
- Vegetarian Gyozas with Ponzu & Shichimi 5.0
- Duck Gyozas with Mango Chutney 6.0

BAO BREAD

- Bao Bread "Hopa Tempura". Shrimp Tempura with Mezclum and Spicy Mayo. 4.5
- Bao Bread "Kalua Pig". Slow Cooked Hawaiian Pork. 4.5
- Bao Bread "Waikiki". Marinated Tofu, Cucumber, Carrot, White Miso and Sesame. 4.5
- Bao Bread "Crispy Avocado". Mezclum and Beetroot Hummus. 5.0
- Bao Bread "Pau". Roasted Duck, Cucumber, Carrot, Scallion, Crispy Onion with Homemade Hoisin Sauce. 5.0

NUI
MAINS

- Garlic Shrimp Hawaiian Style. 8.0
- Baby Ribs with Asian Sauce. 9.0

BURGERS

- Veggie Burger. Truffle and Boletus Burger with Guacamole, Onion, Tomato and Mezclum. 10.0
- Tropical Burger. Chicken Breast, Roasted Pineapple, Bacon, Cheddar, Red Onion, Mezclum, Spicy Mayo. 11.00
- Wabi Sabi Burger. 200 gr Beef Burger, Cheddar, Guacamole, Tomato, Red Onion and Coleslaw. 11.0
- Lanai Burger. Salmon Burger with Cucumber, Mezclum and Tartara Sauce. 11.0
- Vegan Burger. Marinated Tofu, Cucumber, Avocado, Tomato, Mezclum and Miso Sauce. 11.0

Choose Sushi Rice, Mezclum or Quinoa.

POKES

- Green Love Poke. Edamame, Avocado, Wakame, Mango, Radish, Pineapple, Red Cabbage and Spicy Dressing. 9.0
- Ahi Ahi Poke. Tuna, Avocado, Edamame, Mango, Nori and Spicy Mayo. 10.5
- Aloha Poke. Marinated Salmon, Edamame, Pineapple, Cucumber, Wakame, Guacamole, Crispy Onion, Masago and Wasabi Mayo. 9.5
- Karaage Poke. Crispy Chicken Bites, Avocado, Pineapple, Coleslaw, Spring Onion, Sesame Seeds and Tonkatsu Mayo. 10.0
- Honolulu Poke. Marinated Tuna, Avocado, Cucumber, Scallion, Masago and Tempura Flakes. 11.0
- Hawaiian Shrimp Poke. Shrimps Hawaiian Style, Furikake, Scallion and Chives. 10.0
- Opala Poke. Salmon Tartare, Avocado, Green Apple, Scallion, Sesame and Ponzu Mustard. 10.0

WELO
DESSERTS

- Lilikoi Cheesecake with Passion Fruit. 5.5
- Mochis - 2 pieces. 4.0
- Dessert of the day 5.0
- Valhrona Vulcano with White Chocolate Ice Cream 5.5

DRINKS

Sustainable Water 2.0
Sparkling Water 2.0
Soft Drinks 2.0
Draft Beer Victoria 1.7
Beer Victoria 0,0 2.0
Wabi Sabi. IPA 3.5
Ohahu. Pale Ale 3.5
Asahi. Japanese Beer 3.0
Daura. Gluten Free Beer 3.0
Organic White Wine 3/17
Organic Rose Wine 3/17
Organic Red Wine 3/17
Other options of wine available.

EVERYONE TO 7.0

Ginger Spritz. Italicus, Ginger, Eldelflower and Ginger Beer.
Assian Bloody Mary. Vodka, Tomato Juice, Soy, Kimchi.
Aloha. Vodka, Passion Fruit, Pineapple and Basil.
Maka'u Margarita. Tequila, Lime, Triple Seco, Coconut and Chili.
Blue Hawaiian. Blue Piña Colada.
June Bug. Vodka, Melon, Banana, Exotic Fruits and Pineapple.
Poni Passion. Rum, Falernum, Blueberry, Cocoa, Pineapple, Coconut and Lime.

ORGANIC
COOFFE

Expreso 1.8
Latte or Capuccino 2.0
Tea or infusions 1.5