

May 10, 2023



BRUNCH MENU

Benedict

Served with sous vide eggs, Hollandaise, Watercress Herb Salad, Soy Chili Gel

Our style shrimp or tofu toast, perfect for dipping in indulgent hollandaise smothered sous vide egg

Shrimp Toast Benedict	\$25	Taro Toast Benedict	\$23
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Toast

Our house made breads paired with spreads and local toppings

Baked Avocado, Zucchini	\$17	Smoked Ahi, Pickled Onion	\$18
Cured Salmon, Herbed Boursin	\$17		

Teishoku

Our Japanese Breakfast with Steamed Rice, Miso Soup, Potato Salad, House Pickles

Black Cod Tomato Miso Marinade, Nampla Tomato Relish	\$33	Kanpachi Kama (4pcs) Tomato Miso	\$28
Roasted Atlantic Salmon Yuzu Caper Relish	\$27	Tataki of Ahi Ponzu	\$40

Omelet

Savory Chinese-Style Steamed Egg Topped with Fresh Seafood and Vegetables.
Finished in our house sauce. Toasted Bread or Rice.

Shrimp Omelet Chili Crisp, Chili Crunchies, Vegetables	\$23	Atsuage Omelet Mapo Style, Vegetables, Cilantro	\$17
Small Kine Farms Mushroom Omelet Mornay, Parmesan	\$22	Mentaiko Omelet Tomato, Ikura Zuke, Parmesan	\$25

Sando

Our burgers on house-made bread. Served with fries or salad.

Ahi Marinara Garlic Aioli, Spicy Marinara, Buffalo Mozarella, Zucchini Katsu	\$21	Shrimp Bánh Mi Chili Gel, House Pickles, Garlic Aioli, Lettuce, Tomato	\$21
Teriyaki Tuna Burger Teri Gel, Kewpie, Provolone, Mushroom, Crispy Onion, Lettuce, Tomato	\$22	Goteburger Pork & Gorteborg Sausage, Provolone, Pepperoncini, Teri Gel, furikake Chicken Crumble	\$20

Salads

Mari's Garden Butter Lettuce Caesar Arare, Bonito, Yuzu Kosho Vinaigrette, Parmesan Aioli	\$13	Spicy Roasted Cauliflower and Broccolini Spicy Black Bean Garlic Glaze, Chili Crispies	\$10
Summer Berry Salad Hau'ula Greens, Strawberries, Blueberries, Tomato, Pickled Beets, Crispy Quinoa, Sweet Land Farms Goat Cheese, Candied Walnuts, Ume Dressing	\$14	Marinated Eggplant Salad Oroshi, Daikon, Shiso, Tentsuyu	\$12
		Hau'ula Tomato Salad House Soy, Ginger Scallion Relish, Watercress, Onion, Won Tun	\$13

*Consuming raw or undercooked foods may increase your risk of food borne illness.

Not all ingredients are listed on the menu, please let your server know if you have any allergies or dietary concerns.

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Sweeter

Kulolo Caramel Apple Pancake \$18 Coconut, Candied Walnuts	Honey Walnut Shrimp Waffle \$24 Apple, Celery, Candied Walnut, Maple
Custard French Toast \$22 Mango Lime Coulis, Coconut Tapioca, Candied Nuts, Roasted Coconut	Waffle Only \$11

Specials

Beer Batter Auction Fish \$26 French Fries, House Remoulade	People's Choice \$28 Our Ginger Fried Chicken (Okazuya Style) and Fresh Ahi Poke (choice of house poke sauce) <i>Served with Rice, Potato Salad, House Pickles</i>
Ahi Tsukune Loco Moco \$23 Wafu Style with Sous Vide Eggs, Ankake Sauce, Rice	

Additions

Labneh \$11 House Granola, Fresh Fruit, Local Honey	Grandma's Potato Salad \$5.50
Fruit Parfait \$9 Fresh Fruit, Coconut Tapioca, Vanilla Whip	Side Miso Soup \$3.50
	Side Sushi Rice \$4
	Side Ginger Chicken \$10
	Fries \$6
	Side Toast \$3
	Hash Brown \$7

From the Sushi Bar

Hamachi Crudo \$24 House Ponzu, Mentaiko, Jalapeño, Wasabi Oli	7 Piece Nigiri Sampler \$48 Chef's Choice of Local & Japanese Fish
Moriwase or Chirashi Chef's Choice of Fresh Local and Japanese Fish	Fried Soft Shell Crab \$10 Served with Ponzu
5 Type Moriwase \$44	
5 Type Chirashi \$48	

Fresh Nigiri (2 pc) / Sashimi (3.5 oz)

Chutoro	N/A
Ahi	12 30
Ahi Zuke	18 35
Hamachi	17 35
Glory Bay Salmon	14 30
Hirame	N/A
Kanpachi	14 34
Ikura Zuke	24 --
Ama Ebi	26 --
Uni	N/A
Shima Aji	N/A

Maki Roll (5 pc)

Spicy Tuna	\$6
Maguro	\$11
Negi Hama	\$10
Lobster Cali	\$12
Avocado	\$6

High Roll-It

The "Yosuke" \$22 Tempura Unagi, Dashi Tamago, Spicy Tuna, Egg Yolk Jam	
Negi Ham-mah \$22 Charred Scallion Ginger Hamachi, Torched Hamachi, Soy Chili Gel	
Spicy Spider \$17 Crispy Soft Shell Crab, Spicy Mentaiko Avocado, Pickled Vegetables,	
Charred Sake \$16 Spicy Salmon, Pickled Vegetables, Avocado, Tobiko, Sea Asparagus, Kabayaki, Garlic Aioli	
Da Cat! \$26 Shrimp Tempura, Creamy King Crab and Lobster, Crushed Avocado	

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