

BRUNCH

BENEDICT

Served with sous vide eggs, hollandaise, watercress herb salad, & soy chili gel

- Shrimp Toast Benedict** | 25
Taro Toast Benedict | 23
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OMELET

*Savory Chinese-style steamed egg topped with fresh produce & local vegetables
Choice of toasted sourdough bread or white rice*

- Shrimp Omelet** | 23
Chili crisp, chili crunchies, vegetables
- Small Kine Farms Mushroom Omelet** | 22
Mornay, parmesan
- Atsuage Omelet** | 17
Mapo style, vegetables, cilantro
- Mentaiko Omelet** | 25
Tomato, ikura zuke, parmesan
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SWEETER

- Lilikoi Crunch Pancake** | 18
Lilikoi curd, sweet cream, streusel
- Custard French Toast** | 22
Mango lime coulis, coconut tapioca, candied nuts, roasted coconut
- Honey Walnut Shrimp Waffle** | 24
Apple, celery, candied walnut, maple
- Labneh** | 13
House granola, fresh fruit, local honey
- Fruit Parfait** | 9
Fresh fruit, coconut tapioca, vanilla whip
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SANDO

*Our burgers on house-made bread
Choice of fries, salad, or both (+3)*

- Teriyaki Ahi Burger** | 22
Teri gel, kewpie, pepper jack, mushroom, crispy onion, lettuce, tomato
- Shrimp Bánh Mi** | 21
Chili gel, house pickles, kewpie mayo, lettuce, tomato
- Goteburger** | 20
Pork & goteborg sausage, pepper jack, pepperoncini, teri gel, rice chip
- Soft Shell Po Boy** | 20
Lettuce, tomato, pickled jalapeños, cajun slaw, house remoulade
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SPECIALS

- People's Choice** | 29
Okazuya style ginger fried chicken and fresh ahi poke served with rice, potato salad, and house pickles.
Choice of poke: hapa boy, spicy mayo, garlic miso, wasabi ginger scallion, spicy black bean sauce
- Beer Batter Auction Fish** | 31
French fries, house remoulade
- Ahi Tsukune Loco Moco** | 23
Wafu style with sous vide eggs, ankake sauce, rice
- Chili Shrimp Congee** | 26
Chili garlic shrimp, sous vide egg, chili oil, chili crispies, ikura
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TEISHOKU

Our Japanese breakfast with steamed rice, miso soup, & house pickles

- Black Cod** | 36
Tomato miso marinade, nampla tomato relish
- Roasted Atlantic Salmon** | 28
Yuzu caper relish
- Ahi Tataki** | 36
Ponzu
- Hamachi Kama** | 42
Tomato miso

BRUNCH

HIGH ROLL-LA

The "Yosuke"	22
Tempura unagi, charred asparagus, spicy tuna, truffle nori	
Negi Ham-mah	22
Charred scallion ginger hamachi, torched hamachi, soy chili gel	
Spicy Spider	22
Crispy soft shell crab, charred green onions, chili mayo, chili crunchies	
Aburi Miso Salmon	22
Snow crab, avocado, salmon, miso, takuan	
Like Beef?	28
Shrimp, avocado, negi, shiso, wasabi ginger, crispy shallots, spicy ponzu	

SUSHI BAR

Hamachi Crudo	24
House ponzu, mentaiko, jalapeño, wasabi oli	
Fried Soft Shell Crab	11
Served with ponzu	
Moriawase or Chirashi	
Chef's choice of fresh local and Japanese fish	
5 Type Moriawase	44
5 Type Chirashi	48
Add Uni	+16
7 Piece Nigiri Sampler	40
Chef's choice of local and Japanese fish	
Maki Roll (5 pc)	
Spicy Tuna	8
Maguro	12
Negi Hama	11
Crab Cali	14
Avocado	6
Ahi Lovers	29
6 pc. spicy tuna hosomaki, 2 pc. maguro nigiri, 3 pc. ahi zuke sashimi	

SALADS

Romaine Caesar	15
Arare, bonito, yuzu kosho vinaigrette, parmesan aioli	
Berry Salad	16
Manoa greens, strawberries, blueberries, tomato, pickled beets, crispy quinoa, goat cheese, candied walnuts, ume dressing	
Marinated Eggplant Salad	13
Oroshi daikon, shiso, tentsuyu	
Spicy Roasted Cauliflower & Brussels	13
Spicy black bean garlic glaze, chili crispies	
Hau'ula Tomato Salad	16
House soy, ginger scallion relish, watercress, onion, crispy wonton	

ON THE SIDE

Grandma's Potato Salad	5.50
Side Miso Soup	3.50
Side Sushi Rice	4
Side White Rice	3
Side Toast	3
Hash Brown	7
Fries	7
Side Poke	MP
Side Waffle	11
Side House Salad	5
Side Ginger Chicken	10

FRESH NIGIRI (2 PC) | SASHIMI (3.5 OZ)

Ahi	18 34
Ahi Zuke	20 37
Hamachi	17 34
Glory Bay Salmon	14 30
Aburi Madai	20 35
Hirame	20 32
Kanpachi	16 34
Ma Saba	16 30
Shima Aji	20 38
Ikura Zuke	24 --
Ama Ebi	26 --
Hotate	18 36
Uni	30 --
Chutoro	22 42

MENU IS BASED ON PRODUCE AVAILABILITY AND IS SUBJECT TO CHANGE.

GRILLED MEATS ARE PREPARED TO CHEF'S RECOMMENDED TEMPERATURE. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

NOT ALL INGREDIENTS ARE LISTED ON THE MENU, PLEASE LET YOUR SERVER KNOW OF ANY ALLERGIES OR DIETARY RESTRICTIONS.