

# A LA CARTE MENU

PLEASE NOTE, SOME CATERING LOCATIONS HAVE LIMITED ITEM AVAILABILITY  
ALL ITEMS ARE SERVED IN DISPOSABLE ALUMINUM FOIL CONTAINERS

EACH TRAY SERVES 12 (EXCEPT MUSUBIS)

## APPETIZERS

**BONE-IN WINGS**  
CHOOSE FROM: GARLIC FRIED, SRIRACHA SWEET, OR HAWAIIAN BBQ. COMES W/AIOLI DIPPING SAUCE.

12 PIECES	\$18.99
24 PIECES	\$30.99
36 PIECES	\$44.99
48 PIECES	\$58.99

**CRAB SALAD** \$26.99  
SURIMI, BROCCOLI, CAULIFLOWER.

**EDAMAME HUMMUS & CHIPS** \$25.99  
EDAMAME, SPINACH, GARLIC, OLIVE OIL. SERVED W/CHIPS.

**LUMPIA**  
CHOOSE FROM: PORK OR TOFU (VEGETARIAN)

24 PIECES	\$47.76
36 PIECES	\$71.64
48 PIECES	\$95.52

**POKE & CHIPS** \$54.99  
AHI TUNA OR SALMON, SERVED W/CHIPS.

**POKE WRAPS\*\*** \$49.99  
AHI TUNA OR SALMON IN A SPINACH TORTILLA, W/MIXED GREENS, COLESLAW, & AIOLI.

**SASHIMI PLATTER\*\*** MARKET PRICE  
CHEF'S CHOICE.

**SHRIMP COCKTAIL** MARKET PRICE  
POACHED, LARGE SHRIMP W/WASABI HORSERADISH SAUCE.

**SLIDERS** \$32.99  
CHOOSE FROM KALUA PORK, KATSU CHICKEN, SPAM, OR HAND-MADE BEEF PATTIES. SERVED ON A SWEET HAWAIIAN ROLL W/ COLESLAW & CREAMY AIOLI.

**SPAM MUSUBI** \$32.99  
TERIYAKI GLAZED SPAM & FURIKAKE RICE WRAPPED IN NORI.

**VEGETABLE TRAY** \$19.99  
SELECTION OF FOUR SEASONAL VEGETABLES W/ AIOLI SAUCE.

## POKE TRAYS

**CLASSIC SHOYU\*\*** \$68.24  
AHI TUNA OR SALMON (+\$10) W/ SHOYU SAUCE & SESAME OIL.

**DA CALI\*\*** \$64.99  
AHI, SURIMI, MAYO, AVOCADO.

**MONTHLY SPECIAL\*\*** \$64.99

**SAM'S SPICY\*\*** \$68.24  
AHI TUNA OR SALMON (+\$10), SPICY AIOLI, TOBIKO.

## MUSUBIS

**DA CALI\*\*** \$15.39 EA  
AHI, SURIMI, MAYO, AVOCADO.

**CLASSIC SHOYU\*\*** \$15.39 EA  
AHI TUNA OR SALMON, SHOYU, SESAME OIL, RED CHILI FLAKES.

**GARLIC FRIED CHICKEN** \$12.99 EA  
SWEET, GOLDEN BROWN, & CRISPY GARLIC FRIED CHICKEN.

**SAM'S SPICY\*\*** \$15.39 EA  
AHI TUNA OR SALMON, SPICY AIOLI, TOBIKO.

**SHRIMP TEMPURA** \$15.39 EA  
SHRIMP TEMPURA, SPICY AIOLI, UNAGI SAUCE, TOBIKO.

\*\*NOTICE: MENU ITEM IS SERVED RAW OR MAY BE ORDERED UNDERCOOKED. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBOURNE ILLNESS.\*\*

## ENTREES

### SEAFOOD

**MISO SALMON** MARKET PRICE  
OVEN-BAKED, MISO-MARINATED SALMON.

**ROADSIDE SHRIMP** MARKET PRICE  
LARGE SHRIMP COOKED IN BUTTERY GINGER, GARLIC, & GREEN ONION SAUCE.

**SEARED AHI\*\*** MARKET PRICE  
CHOOSE FROM SESAME-CRUSTED OR TOGARASHI SPICED.

### STEW & SOUPS

**LOCAL CHILI** \$39.99  
HAWAIIAN-STYLE CHILI MADE W/12 INGREDIENTS INCLUDING: SPAM, PORK BELLY, GROUND BEEF, BEANS & CHILIS.

**CURRY BEEF STEW** \$41.99  
TENDER BEEF, ONION, CELERY, CARROTS & POTATOES SIMMERED IN A SPICY CURRY SAUCE!

**PAPA CHOY'S BEEF STEW** \$41.99  
TENDER BEEF, ONION, CELERY, CARROTS & POTATOES IN A RICH TOMATO & BEEF BROTH.

### BEEF

**BRAISED SHORT RIBS** \$68.24  
BRAISED IN RED WINE, FIVE SPICE W/CARROTS, ONIONS, & CELERY.

**TERIYAKI BONELESS SHORT RIBS** \$68.24  
TENDER TERIYAKI-GLAZED BEEF.

### CHICKEN

**GARLIC FRIED CHICKEN** \$49.34  
SWEET, GOLDEN BROWN, & CRISPY CHICKEN.

**KATSU CHICKEN** \$49.34  
SWEET, PANKO-BREADED CHICKEN.

**SHOYU CHICKEN** \$49.34  
TENDER CHICKEN IN A SWEET SHOYU SAUCE.

**YAKITORI CHICKEN** \$46.99  
JAPANESE-INSPIRED GRILLED CHICKEN W/TERIYAKI SAUCE.

### PORK

**CHILI-ROASTED PORK BELLY** \$57.74  
ROASTED FOR HOURS UNTIL TENDER.

**KALUA PORK** \$47.99  
HAWAIIAN-STYLE SLOW-ROASTED SHREDDED PORK. W/ CABBAGE (+4.99)

**PINEAPPLE BRAISED RIBS** \$64.99  
SWEET & SOUR W/FRESH PINEAPPLE.

**ROAST PORK & GRAVY** \$47.99  
SLOW ROASTED PORK W/PAN GRAVY.

**ROASTED SUCKLING PIG** MARKET PRICE  
OVEN-ROASTED, RUBBED W/HAWAIIAN SEA SALT.

### VEGETARIAN

**BEEF POKE** \$36.99  
ROASTED BEETS, SHOYU SAUCE, & SESAME OIL.

**TOFU POKE** \$32.99

## SIDES

### VEGETABLES

**FRUIT TRAY** \$39.99  
SELECTION OF FOUR SEASONAL FRUITS.

**KIMCHI** \$25.99  
CABBAGE & GREEN ONIONS FLAVORED W/GOCHUJANG.

**MIXED GREEN SALAD** \$24.99  
MIXED GREENS TOPPED W/SHREDDED CARROTS & CABBAGE, CUCUMBER/TOMATO SLICES, CILANTRO, & CORN CHIPS W/AIOLI.  
ADD POKE\*\* MARKET PRICE \$12.59  
ADD CHICKEN \$23.99

**ROASTED SEASONAL VEGETABLES** \$23.99

### STARCHES

**FRIED SAIMIN** \$32.99  
SAIMIN NOODLES, CELERY, ONION, CARROTS.

**FRIED RICE** \$24.99  
WHITE RICE, PEAS, CARROTS, & ONIONS.  
ADD SHRIMP \$6.29  
ADD SPAM \$4.99  
ADD YAKITORI CHICKEN \$4.19

**GARLIC MASHED POTATOES** \$24.99  
HOUSE-MADE W/ROASTED GARLIC, BUTTER, & CREAM.

**HAPA RICE** \$19.99  
MIXTURE OF WHITE AND BROWN STEAMED RICE.

**MAC SALAD** \$26.99  
MACARONI, POTATO, CARROTS, CELERY & BOILED EGGS.

**MUSHROOM** \$36.99  
MUSHROOMS, ROASTED GARLIC, ONIONS, TOMATO, TAMARI & SESAME OIL.

**SEAWEED SALAD** \$34.99

**STEAMED WHITE RICE** \$19.99

## DESSERTS

**CREAM PIES** \$23.99/PIE  
CHOOSE FROM CHOCOLATE OR COCONUT.

**HAUPIA** \$15.99  
HAWAIIAN COCONUT PUDDING.

**BUTTER MOCHI**  
TRADITIONAL \$1.59/PIECE  
UBE \$1.79/PIECE  
MATCHA GREEN TEA \$1.79/PIECE

**MALASADAS (ONE DOZEN MINIMUM)**  
CINNAMON SUGAR \$1.59/PIECE  
HAUPIA \$1.79/PIECE

## DRINKS

**HAWAIIAN SUNS** \$1.99/EA  
NOTE: FLAVORS ARE SUBJECT TO CHANGE WITHOUT NOTICE  
CHOOSE FROM:  
GUAVA NECTAR  
LILIKOI PASSION  
LUAU PUNCH  
PASSION ORANGE  
PASSION ORANGE GUAVA (POG)  
STRAWBERRY LILIKOI

**MANGO LEMONADE** \$13.99  
1 GALLON OF OUR HOUSE-MADE MANGO LEMONADE.

**STRAWBERRY GUAVA** \$13.99  
1 GALLON OF OUR HOUSE-MADE STRAWBERRY-GUAVA JUICE.