

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 **\$38.00**
24 PIECES **\$73.00**
36 PIECES **\$100.00**

EDAMAME HUMMUS & CHIPS **\$26.00**
EDAMAME, SPINACH, GARLIC, OLIVE OIL. SERVED W/CHIPS.

LUMPIA **\$7.95**
FRIED FILIPINO EGGROLLS FILLED W/PORK AND VEGETABLES.
PRICED PER 3 PIECES

POKE & CHIPS **MARKET PRICE**
AHI TUNA OR SALMON, SERVED W/CHIPS.

POKE WRAPS**
SPINACH TORTILLA, W/MIXED GREENS, COLESLAW, & AIOLI.
CLASSIC SHOYU AHI TUNA **\$55.00**
CLASSIC SHOYU SALMON **\$62.00**

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

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

SLIDERS **\$36.00**
CHOOSE FROM KALUA PORK, KATSU CHICKEN, SPAM, OR HAND MADE BEEF PATTIES. SERVED ON A SWEET HAWAIIAN ROLL W/ COLESLAW & CREAMY AIOLI.

SPAM MUSUBI **\$4.95**
TERIYAKI GLAZED SPAM & FURIKAKE RICE WRAPPED IN NORI.
PRICED PER PIECE.

VEGETABLE TRAY **\$27.00**
SELECTION OF FOUR SEASONAL VEGETABLES W/ AIOLI SAUCE.

INARI **MARKET PRICE**
FRIED TOFU POCKETS FILLED W/RICE AND AHI TUNA.

POKE TRAYS

CLASSIC SHOYU** **\$95.00**
AHI TUNA OR SALMON (+\$15) W/ SHOYU SAUCE & SESAME OIL.

AHI & SHRIMP FURIKAKE** **\$90.00**
SHOYU, CREAMY AIOLI, ONIONS.

SAM'S SPICY** **\$95.00**
AHI TUNA OR SALMON (+\$15), SPICY AIOLI, TOBIKO.

MONTHLY SPECIAL **MARKET PRICE**

MUSUBIS

FURIKAKE AHI & SHRIMP** **\$14.75 EA**
SHOYU, CREAMY AIOLI, ONIONS.

CLASSIC SHOYU** **\$14.75 EA**
AHI TUNA OR SALMON, SHOYU, SESAME OIL, RED CHILI FLAKES.

GARLIC FRIED CHICKEN **\$12.75 EA**
SWEET, GOLDEN BROWN, & CRISPY GARLIC FRIED CHICKEN.

RECONSTRUCTED **\$11.75 EA**
SPAM, EGG FRITATTA, UNAGI SAUCE, SPICY AOILI.

SAM'S SPICY** **\$14.75 EA**
AHI TUNA OR SALMON, SPICY AIOLI, TOBIKO.

SHRIMP TEMPURA **\$16.75 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 FOODBORNE 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 **\$50.00**
HAWAIIAN-STYLE CHILI MADE W/12 INGREDIENTS INCLUDING: SPAM, PORK BELLY, GROUND BEEF, BEANS & CHILIS.

CURRY BEEF STEW **\$70.00**
TENDER BEEF, ONION, CELERY, CARROTS & POTATOES SIMMERED IN A SPICY CURRY SAUCE!

PAPA CHOY'S BEEF STEW **\$60.00**
TENDER BEEF, ONION, CELERY, CARROTS & POTATOES IN A RICH TOMATO & BEEF BROTH.

BEEF

BRAISED SHORT RIBS **\$95.00**
BRAISED IN RED WINE, FIVE SPICE W/CARROTS, ONIONS, & CELERY.

TERIYAKI BONELESS SHORT RIBS **\$95.00**
TENDER TERIYAKI-GLAZED BEEF.

CHICKEN

GARLIC FRIED CHICKEN **\$60.00**
SWEET, GOLDEN BROWN, & CRISPY CHICKEN.

KATSU CHICKEN **\$58.00**
SWEET, PANKO-BREADED CHICKEN.

SHOYU CHICKEN **\$58.00**
TENDER CHICKEN IN A SWEET SHOYU SAUCE.

YAKITORI CHICKEN **\$58.00**
JAPANESE-INSPIRED GRILLED CHICKEN W/TERIYAKI SAUCE.

PORK

CHILI-ROASTED PORK BELLY **\$58.00**
ROASTED FOR HOURS UNTIL TENDER.

KALUA PORK **\$50.00**
HAWAIIAN-STYLE SLOW-ROASTED SHREDDED PORK. W/ CABBAGE (+\$4.99)

PINEAPPLE BRAISED RIBS **\$78.00**
SWEET & SOUR W/FRESH PINEAPPLE.

ROAST PORK & GRAVY **\$55.00**
SLOW ROASTED PORK W/PAN GRAVY.

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

VEGETARIAN

BEET POKE **\$45.00**
ROASTED BEETS, SHOYU SAUCE, & SESAME OIL.

TOFU POKE **\$36.00**

SIDES

VEGETABLES

FRUIT TRAY **\$57.00**
SELECTION OF FOUR SEASONAL FRUITS.

KIMCHI **\$57.00**
CABBAGE & GREEN ONIONS FLAVORED W/GOCHUJANG.

MIXED GREEN SALAD **\$36.00**
MIXED GREENS TOPPED W/SHREDDED CARROTS & CABBAGE, CUCUMBER/TOMATO SLICES, CILANTRO, & CORN CHIPS W/AIOLI.
ADD POKE** **MARKET PRICE**
ADD CHICKEN **\$12.59**

ROASTED SEASONAL VEGETABLES **\$47.00**

STARCHES

FRIES **25.00**
CHOOSE FROM FRENCH FRIES OR FURIKAKE FRIES.

FRIED SAIMIN **\$42.00**
SAIMIN NOODLES, CELERY. ONION, CARROTS.

FRIED RICE **\$30.00**
WHITE RICE, PEAS, CARROTS, & ONIONS.

ADD SHRIMP **\$4.00**
ADD SPAM **\$2.00**
ADD YAKITORI CHICKEN **\$3.00**

GARLIC MASHED POTATOES **\$28.00**
HOUSE-MADE W/ROASTED GARLIC, BUTTER, & CREAM.

HAPA RICE **\$25.00**
MIXTURE OF WHITE AND BROWN STEAMED RICE.

MAC SALAD **\$45.00**
MACARONI, POTATO, CARROTS, CELERY & BOILED EGGS.

MUSHROOM **\$40.00**
MUSHROOMS, ROASTED GARLIC, ONIONS, TOMATO, TAMARI & SESAME OIL.

SEAWEED SALAD **\$62.00**

STEAMED WHITE RICE **\$25.00**

DESSERTS

CREAM PIES **\$25.00/PIE**
CHOOSE FROM CHOCOLATE OR COCONUT.

HAUPIA **\$30.00**
HAWAIIAN COCONUT PUDDING.

BUTTER MOCHI
TRADITIONAL **\$4.45/PIECE**
UBE **\$4.45/PIECE**
MATCHA GREEN TEA **\$4.45/PIECE**

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

DRINKS

HAWAIIAN SUNS **\$3.05/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 **\$15.00**
1 GALLON OF OUR HOUSE-MADE MANGO LEMONADE.

STRAWBERRY GUAVA **\$15.00**
1 GALLON OF OUR HOUSE-MADE STRAWBERRY-GUAVA JUICE.