

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	MARKET PRICE
24 PIECES	MARKET PRICE
36 PIECES	MARKET PRICE
48 PIECES	MARKET PRICE

CRAB SALAD **\$28.99**

SURIMI, BROCCOLI, CAULIFLOWER.

EDAMAME HUMMUS & CHIPS **\$25.90**

EDAMAME, SPINACH, GARLIC, OLIVE OIL. SERVED W/CHIPS.

LUMPPIA

CHOOSE FROM: PORK OR TOFU (VEGETARIAN)

24 PIECES	\$47.75
36 PIECES	\$70.25
48 PIECES	\$91.25

POKE & CHIPS **\$70.00**

AHI TUNA OR SALMON, SERVED W/CHIPS.

POKE WRAPS**

SPINACH TORTILLA, W/MIXED GREENS, COLESLAW, & AIOLI.

CLASSIC SHOYU AHI TUNA **\$51.00**

CLASSIC SHOYU SALMON **\$58.00**

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 **\$26.00**

SELECTION OF FOUR SEASONAL VEGETABLES W/ AIOLI SAUCE.

POKE TRAYS

CLASSIC SHOYU** **\$75.00**

AHI TUNA OR SALMON (+\$5) W/ SHOYU SAUCE & SESAME OIL.

DA CALI** **\$75.00**

AHI, SURIMI, MAYO, AVOCADO.

MONTHLY SPECIAL** **MARKET PRICE**

SAM'S SPICY** **\$95.00**

AHI TUNA OR SALMON (+\$5), 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.

RECONSTRUCTED **\$11.25 EA**

SPAM, EGG FRITATTA, UNAGI SAUCE, SPICY AOILI.

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.

ENTREES

SEAFOOD

MISO SALMON

OVEN-BAKED, MISO-MARINATED SALMON.

MARKET PRICE

ROADSIDE SHRIMP

LARGE SHRIMP COOKED IN BUTTERY GINGER, GARLIC, & GREEN ONION SAUCE.

MARKET PRICE

SEARED AHI**

CHOOSE FROM SESAME-CRUSTED OR TOGARASHI SPICED.

MARKET PRICE

STEW & SOUPS

LOCAL CHILI

HAWAIIAN-STYLE CHILI MADE W/12 INGREDIENTS INCLUDING:

SPAM, PORK BELLY, GROUND BEEF, BEANS & CHILIS.

\$48.00

CURRY BEEF STEW

TENDER BEEF, ONION, CELERY, CARROTS & POTATOES SIMMERED IN A SPICY CURRY SAUCE!

\$45.00

PAPA CHOY'S BEEF STEW

TENDER BEEF, ONION, CELERY, CARROTS & POTATOES IN A RICH TOMATO & BEEF BROTH.

\$45.00

BEEF

BRAISED SHORT RIBS

BRAISED IN RED WINE, FIVE SPICE W/CARROTS, ONIONS, & CELERY.

\$95.00

TERIYAKI BONELESS SHORT RIBS

TENDER TERIYAKI-GLAZED BEEF.

\$95.00

CHICKEN

GARLIC FRIED CHICKEN

SWEET, GOLDEN BROWN, & CRISPY CHICKEN.

\$58.00

KATSU CHICKEN

SWEET, PANKO-BREADED CHICKEN.

\$58.00

SHOYU CHICKEN

TENDER CHICKEN IN A SWEET SHOYU SAUCE.

\$58.00

YAKITORI CHICKEN

JAPANESE-INSPIRED GRILLED CHICKEN W/TERIYAKI SAUCE.

\$58.00

PORK

CHILI-ROASTED PORK BELLY

ROASTED FOR HOURS UNTIL TENDER.

\$57.74

KALUA PORK

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

\$47.99

PINEAPPLE BRAISED RIBS

SWEET & SOUR W/FRESH PINEAPPLE.

\$76.00

ROAST PORK & GRAVY

SLOW ROASTED PORK W/PAN GRAVY.

\$47.99

ROASTED SUCKLING PIG

OVEN-ROASTED, RUBBED W/HAWAIIAN SEA SALT.

MARKET PRICE

VEGETARIAN

BEET POKE

ROASTED BEETS, SHOYU SAUCE, & SESAME OIL.

\$44.00

TOFU POKE

\$35.00

SIDES

VEGETABLES

FRUIT TRAY

SELECTION OF FOUR SEASONAL FRUITS.

\$57.00

KIMCHI

CABBAGE & GREEN ONIONS FLAVORED W/GOCHUJANG.

\$57.00

MIXED GREEN SALAD

MIXED GREENS TOPPED W/SHREDDED CARROTS & CABBAGE, CUCUMBER/TOMATO SLICES, CILANTRO, & CORN CHIPS W/AIOLI. ADD POKE** **MARKET PRICE**

ROASTED SEASONAL VEGETABLES

\$45.00

ADD CHICKEN **\$12.59**

STARCHES

FRIES

CHOOSE FROM FRENCH FRIES OR FURIKAKE FRIES.

24.99

FRIED SAIMIN

SAIMIN NOODLES, CELERY. ONION, CARROTS.

\$36.00

FRIED RICE

WHITE RICE, PEAS, CARROTS, & ONIONS.

\$26.99

ADD SHRIMP **\$6.29**

ADD SPAM **\$4.99**

ADD YAKITORI CHICKEN **\$4.19**

GARLIC MASHED POTATOES

HOUSE-MADE W/ROASTED GARLIC, BUTTER, & CREAM.

\$24.99

HAPA RICE

MIXTURE OF WHITE AND BROWN STEAMED RICE.

\$24.99

MAC SALAD

MACARONI, POTATO, CARROTS, CELERY & BOILED EGGS.

\$26.99

MUSHROOM

MUSHROOMS, ROASTED GARLIC, ONIONS, TOMATO, TAMARI & SESAME OIL.

\$36.99

SEAWEED SALAD

\$60.00

STEAMED WHITE RICE

\$24.99

DESSERTS

CREAM PIES

CHOOSE FROM CHOCOLATE OR COCONUT.

\$23.99/PIE

HAUPIA

HAWAIIAN COCONUT PUDDING.

\$15.99

BUTTER MOCHI

TRADITIONAL

\$4.25/PIECE

UBE

\$4.25/PIECE

MATCHA GREEN TEA

\$4.25/PIECE

MALASADAS (ONE DOZEN MINIMUM)

CINNAMON SUGAR

\$1.59/PIECE

HAUPIA

\$1.79/PIECE

DRINKS

HAWAIIAN SUNS

NOTE: FLAVORS ARE SUBJECT TO CHANGE WITHOUT NOTICE

CHOOSE FROM:

GUAVA NECTAR

LILIKOI PASSION

LUAU PUNCH

PASSION ORANGE

PASSION ORANGE GUAVA (POG)

STRAWBERRY LILIKOI

\$2.95/EA

MANGO LEMONADE

1 GALLON OF OUR HOUSE-MADE MANGO LEMONADE.

\$13.99

STRAWBERRY GUAVA

1 GALLON OF OUR HOUSE-MADE STRAWBERRY-GUAVA JUICE.

\$13.99

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.