

• SMALL PLATES •

Grilled Salmon Chowder* 13.95
creamy chowder, applewood bacon, gold potato

Cabo Calamari 15.95
Fresno chiles, chipotle aioli

Chilean Sea Bass Skewers 17.95
mango-avocado arugula salad

Coconut Shrimp* 13.95
five-spice crispy shrimp, Thai sweet chili sauce

Glazed Ribs 16.50
Korean-style pork ribs, sesame, scallion

Ahi Poke 14.95
yellowfin tuna, wonton chips
- **Original*** | sesame-soy, scallion, red pepper flakes
- **Serrano*** | sriracha aioli, sweet onion, serrano chile

Guaca-Poke* 16.95
original ahi poke, guacamole, tortilla chips

Guacamole & Chips 13.95
housemade guacamole, tortilla chips

Baja Shrimp Ceviche* 14.95
shrimp, avocado, lime marinade, tortilla chips

Sashimi Hand Rolls | single 6.50 | trio 16.95
- **Seared Ahi*** | avocado, wasabi aioli, daikon sprouts
- **Pacific Yellowtail*** | avocado, citrus aioli, jalapeño relish
- **Spicy Salmon*** | avocado, sriracha aioli, crispy shallots

Sushi Rolls (8pc)

- **Spicy Tuna*** 13.95 | cucumber, daikon sprouts, sriracha aioli
- **Shrimp Tempura*** 13.95 | avocado, cucumber, soy glaze
- **California*** 15.95 | crab salad, avocado, cucumber, sesame
- **Firecracker Salmon*** 15.95 | tempura salmon, avocado, cucumber, crispy shallot, sriracha aioli, sesame seeds

Shiitake Miso Soup 6.95

Steamed Edamame 6.95

To Share

Pupu Platter* 32.50
coconut shrimp (3), glazed ribs (2), Chilean sea bass skewers (2), guaca-poke, tortilla chips

• MAINS •

From the Grill

Barramundi Sea Bass* 29.95

Verlasso Salmon* 30.95

Kona Kanpachi* 35.95

Spiny Lobster Tail* | 6oz 39.95

red alaea sea salt & lemon oil,
chimichurri on the side

Includes two Veggies & Sides

Miso Black Cod* 34.95
broiled, glazed Alaska sablefish, sesame green beans, furikake rice

Summer Sea Bass* 32.95
barramundi, macadamia crumble,
turmeric-coconut sauce, Okinawan purple potato,
mango-avocado salad

Korean BBQ
Steak* or Ribs 32.95 | **Steak* & Ribs** 36.95
Thai brussels, kimchi fried rice, sunny-side egg

Chimichurri Skirt Steak* 39.95
grilled (8oz), mashed potatoes, grilled asparagus,
Asian-herb chimichurri, griddled Hawaiian rolls

Make it Surf & Turf
add lobster tail +23



VEGGIES & SIDES

Thai Brussels 7.95
honey-lime, crispy shallots

Mexican Corn 7.95
queso fresco, chipotle aioli

House Salad 6.95
shiitake mushroom, tomato,
edamame, daikon sprouts, miso
dressing, organic greens

Kimchi Fried Rice 7.95
add sunny-side egg* +3

Creamy Mashed Potatoes 7.95
broiled, butter, red salt, chives

Grilled Asparagus 8.95
lemon oil, zest, sea salt

Sesame Green Beans 7.95
blistered, sesame sauce, lemon

Okinawan Purple Sweet Potato 9.95
smashed, turmeric-coconut sauce

Choice of Fries 7.95
regular, chile-lime, sweet potato

• BOWLS •

West Coast | Grilled Salmon* 23.95
roasted cauliflower, avocado, cilantro-pepita pesto,
soy-tahini drizzle, brown rice-quinoa, organic greens
make it vegan, sub grilled tofu 21

Hawaiian Teriyaki | Grilled Chicken 22.95
grilled pineapple, glazed shiitake mushroom, broccoli, carrot,
edamame, teriyaki sauce, sushi rice

Japanese Wasabi | Original Ahi Poke* 22.95
avocado, wakame, pickled ginger, soy-wasabi
vinaigrette, sushi rice, organic greens

Mexican Grill | Seared Shrimp* 22.95
Mexican corn, black beans, pico de gallo, guacamole, cotija
cheese, tomatillo dressing, tortilla chips, brown rice, greens

• SUSHI BOWLS •

Sashimi Trio* | Kanpachi, Salmon, Ahi 32.50
yellowtail (3pc), salmon (3pc), sesame-seared ahi (3pc),
avocado, wakame, soy-wasabi, organic greens, sushi rice
add crab salad +9

Chirashi* | Ahi Three Ways 27.50
sesame-seared ahi, original poke, serrano poke, ponzu,
wakame, spicy cucumber, sushi rice

• TACOS •

corn tortillas or lettuce shells

Taco Platter | two 19.95 | three 24.95
black beans, choice of fries, chips & salsa or house salad
- **Grilled Sea Bass | Pineapple Salsa**
- **Crispy Cod or Shrimp*** | **Baja Style**
- **Grilled Steak*** +1 | **Spicy Sriracha**

• FISH & CHIPS •

choice of fries or house salad

Fish & Chips | 2pc 18.95 | 3pc 22.95
Alaska cod, jalapeño tartar, sesame slaw

Mixed Catch 24.95
Alaska cod (2pc), coconut shrimp (3), calamari, jalapeño
tartar, chipotle aioli, Thai sweet chili sauce, sesame slaw

• SANDWICHES •

add choice of fries or house salad +4

Grilled Salmon* 16.95
avocado, tomato, aioli, sesame bun, sesame slaw

Wagyu Cheeseburger* 15.95
cheddar, tomato, baby arugula, pickled red onion, aioli,
sesame bun, sesame slaw



Warm Lobster Roll* 32.50
butter-warmed lobster, citrus aioli, red alaea salt, chives, melted butter, griddled Hawaiian rolls, sesame slaw, choice of fries or house salad



ALLERGENS & INGREDIENTS
For gluten sensitive & vegan menu, full ingredients list & photos, scan QR code

• HOUSE COCKTAILS •

Shark Fin 14.5

Pearl vodka, honey-guava syrup, lemon, prosecco

Lemongrass Mojito 14.5

Flor de Caña silver rum, lemongrass, lime juice, soda water, mint
also available as a traditional Mojito

Lychee Luau 14

Peleton de la Muerte mezcal, lychee syrup, guava puree, lime

Hurricane 15

Flor de Caña silver rum, Kuleana Nanea dark rum, lime juice, orange juice, passion fruit, agave, grenadine

Caramelized Piña Colada 16.5

Bacardi coconut rum, Bacardi silver rum, caramelized pineapple, coconut, Zaya Gran Reserva rum float

Mai Tai 15.5

Flor de Caña silver rum, Lahaina dark rum, lime juice, overproof rum, house-made "POG" make it a pitcher 56

Spicy Pacific 15

Pearl vodka, passion fruit, serrano chile, lemon juice (or substitute reposado tequila)

Prickly Paradise 15

Lunazul tequila, prickly pear, lime, grapefruit, topped with prosecco

Tiki "Old Fashioned" 16

Zaya Gran Reserva aged rum, orange curaçao, tiki bitters, charred pineapple, orange slice, on a large rock

Espresso Martini 15

Pearl vodka, Mr Black coffee liqueur, espresso, shaken

• WINE •

SPARKLING

Ruggeri Prosecco (Italy) 14 48

J Vineyards Cuvee (Healdsburg) 16 62

Taittinger Brut (France) 95

Schramburg Mirabelle Brut Rose (Napa) 17 68

WHITE

Trefethen Riesling (Napa) 56

Scarpetta Pinot Grigio (Italy) 13 17 49

Alba de Vetus Albariño (Spain) 58

CRU Winery Chardonnay (Arroyo Seco) 14 18 52

Wairau River Sauvignon Blanc (New Zealand) 14 18 52

Honig Sauvignon Blanc (Napa) 16 21 60

St Supery Sauvignon Blanc (Napa) 62

Hess Collection Chardonnay (Napa) 16 21 60

Frank Family Chardonnay (Napa) 18 26 68

ROSÉ

Daou (Paso Robles) 52

Whispering Angel (France) 15 21 62

RED

Chalk Hill Pinot Noir (Sonoma Coast) 16 21 60

Klinker Brick Zinfandel (Lodi) 15 21 60

Domaine Drouhin Pinot Noir (Oregon) 88

Nieto Senetiner Malbec (Argentina) 14 18 52

Sixth Sense Syrah (Lodi) 52

Alexander Valley Vineyards Cabernet Sauvignon (Healdsburg) 17 23 68

Caymus "California" Cabernet Sauvignon (Napa) 22 32 84

• MARGARITA BAR •

Agave Margarita 14

Lunazul blanco tequila, lime juice, agave nectar, half salt rim

Spicy Pina Margarita 14.5

Ghost blanco tequila, caramelized pineapple, fresh jalapeño, lime juice, half salt, half Tajin rim

Blood Orange Margarita 15

Lunazul blanco tequila, blood orange, lime juice, agave nectar

Guava-Rita 15

Cazadores blanco tequila, guava purée, lime juice, agave nectar, half salt rim

Pitchers

make it a pitcher 52
(4+ servings)

• ZERO PROOF MOCKTAILS •

Virgin Mai Tai 14

Lyre's N/A white cane spirit, Trader Vic's orgeat, POG, lime juice, Lyre's N/A dark cane spirit float

Niña Colada 8

caramelized pineapple, pineapple juice & coconut

Virgin Margy 14

Ritual zero proof tequila, lime juice, agave nectar, half salt rim

Fresh Mint & Lime "Nojito" 7

Lime juice, mint, & soda



SCAN FOR WINE TASTING NOTES

Scan here for tasting notes and pairings



• BEER •

ON TAP

	16oz	20oz
Modelo Especial 4.4%	7.5	9
Firestone Walker 805 Golden Ale 4.7%	8	9.5
Maui Bikini Blonde Lager 4.8%	8	9.5
Sapporo Lager 4.9%	8	9.5
Trumer Pils German Pilsner 4.9%	8	9.5
Firestone Cali Squeeze Blood Orange 5%	8	9.5
Deschutes Fresh Haze IPA 6.5%	8.5	10
Coronado Weekend Vibes IPA 6.8%	8.5	10

N/A CANS

	12oz
Athletic Brewing Upside Dawn Golden	9
Athletic Brewing Run Wild IPA	9

BOTTLES

	12oz
Sapporo Light 3.9%	7
Modelo Negra 4.4%	7
Corona Lager 4.6%	7
Lagunitas IPA 6.2%	7

CANS

	12oz
Maui Brewing Company	
Pineapple Mana Wheat 5.5%	8
Coconut Porter 6.0%	8
Big Swell IPA 6.8%	8

• SELTZER & CIDER •

Sincere Apple Cider (16oz) 5.9%	10
High Noon Grapefruit (12oz) 4.5%	9

• NON-ALCOHOLIC •

Tropical Iced Tea 4	"Open Water"
Thai Iced Tea 6	Reusable Aluminum Bottle 6.5
Agave Sparkling Lemonade 4.5	still or sparkling
Blood Orange Sparkling Lemonade 5	Fountain Soda 4
"POG" Pineapple, Orange & Guava 5	Coke, Diet Coke, Coke Zero, Sprite,
Arnold Palmer 4	Barq's Root Beer

ALOHA HOUR

WEEKENDS 3-5PM

WEEKDAYS 3-6PM

18% automatic gratuity will be added to parties of 8 or more.

