

• SMALL PLATES •

Grilled Salmon Chowder | cup 9 | bowl 14
creamy chowder, applewood bacon, gold potato

Cabo Calamari 14
Fresno chiles, chipotle aioli

Hawaiian Kanpachi Crudo* 19
avocado, yuzu-mango sauce, Fresno chiles, macadamia

Housemade Crab Cakes* 18
panko-crust, mango-avocado salad

Glazed Ribs 14
Korean-style pork ribs (4pc), sesame, scallion

Ahi Poke 14
wakame-cucumber salad, edamame, sesame, ponzu
- **Original*** | sesame-soy, scallion, red pepper flakes
- **Serrano*** | sriracha aioli, sweet onion, serrano chile

Guaca-Poke* 16
original ahi poke, guacamole, blue corn tortilla chips

Guacamole & Chips 13
housemade guacamole, blue corn tortilla chips

Ceviche Mixto* 16
sea bass, yellowtail, shrimp, avocado, cucumber,
citrus marinade, blue corn tortilla chips

Sushi Hand Rolls
- **Kanpachi*** 7 | sashimi, avocado, scallion, yuzu koshō
- **Lobster*** 12 | lobster salad, tobiko, cucumber, chives

Sushi Rolls (8pc)
- **Spicy Tuna*** 13 | cucumber, daikon sprouts, sriracha aioli
- **California*** 16 | crab salad, avocado, cucumber, sesame

Steamed Edamame 7 Maldon sea salt flakes

More small plates?
Our veggies & sides are great to share too!

• MAINS •

Miso Black Cod* 34
broiled, glazed Alaska sablefish, sesame green beans,
furikake rice

Summer Sea Bass* 33
barramundi, macadamia crumble, turmeric-coconut
sauce, Okinawan purple potato, mango-avocado salad
make it vegan, sub grilled tofu 28

Shrimp "Al Pastor"* 27
butterflied & grilled, chile-orange marinade,
grilled pineapple, Mexican-style zucchini, cilantro-lime
brown rice

From the Grill

Barramundi Sea Bass* 29

Verlasso Salmon* 31

Kona Kanpachi* 36

Spiny Lobster Tail* 39

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

Includes two Veggies & Sides

Korean BBQ
Steak* or Ribs 33 | **Steak* & Ribs** 37
Thai brussels, kimchi fried rice, sunny-side egg,
Korean bbq sauce

Chimichurri Skirt Steak* 39
grilled (8oz), mashed potatoes, grilled asparagus,
Asian-herb chimichurri, griddled Hawaiian rolls

Make it Surf & Turf
add lobster tail +23



• VEGGIES & SIDES •

Thai Brussels 9
honey-lime, crispy shallots

Mexican Zucchini 9
grilled, chili-lime, aioli, cotija

Miso Salad 8
shiitake mushroom, tomato,
edamame, daikon sprouts, miso
dressing, organic greens

Kimchi Fried Rice 8
add sunny-side egg* +3

Creamy Mashed Potatoes 8
broiled, butter, red salt, chives

Grilled Asparagus 9
lemon oil, zest, sea salt

Sesame Green Beans 8
blistered, sesame sauce, lemon

Okinawan Purple Sweet Potato 10
smashed, turmeric-coconut sauce

Choice of Fries 8
regular, chile-lime, sweet potato

• BOWLS & SALADS •

West Coast | Grilled Salmon* 24
roasted cauliflower, avocado, cilantro-pepita pesto,
soy-tahini drizzle, brown rice-quinoa, organic greens
make it vegan, sub grilled tofu 21

Pacific Caesar 15 | **Salmon*** +9 | **Chicken** +7
avocado, cotija, house croutons, pickled red onion,
lemon, Caesar-miso dressing, greens, romaine

Japanese Wasabi | Original Ahi Poke* 23
avocado, wakame, pickled ginger, soy-wasabi
vinaigrette, sushi rice, organic greens

Rainbow Chirashi 33
Kanpachi Sashimi*, **Ahi Poke* Two Ways**, **Crab Salad***
avocado, tobiko, wakame, cucumber, yuzu ponzu,
sushi rice, organic greens

Citrus-Pepita Salad 16 | **Shrimp*** +8 | **Chicken** +7
avocado, orange, jicama, pepita, queso fresco,
pickled red onion, cilantro, citrus-mango vinaigrette,
quinoa, organic greens

Hawaiian Teriyaki | Grilled Chicken Breast 21
stir-fried veggies, grilled pineapple, teriyaki sauce,
sushi rice, pickled carrot & cucumber, organic greens

**SIGNATURE LOBSTER ROLLS**

choice of fries or house salad

Lobster "California Roll"* 31
lobster salad, avocado, tobiko, cucumber, pickled ginger,
griddled Hawaiian rolls, sesame slaw

Warm Lobster Roll* 33
butter-warmed lobster, citrus aioli, red alaea salt, chives,
melted butter, griddled Hawaiian rolls, sesame slaw

• TACOS •

blue corn tortillas or lettuce shells

Taco Platter | two 19 | **three** 27
choice of fries, chips & salsa or house salad
- **Seared Sea Bass*** | Pineapple Salsa
- **Crispy Cod** | Baja Style
- **Seared Shrimp*** | Al Pastor
- **Grilled Steak*** +1 | Spicy Sriracha

A la carte taco 9

• FISH & CHIPS •

choice of fries or house salad

Fish & Chips | 2pc 19 | **3pc** 23
Alaska cod, jalapeño tartar, sesame slaw

Mixed Catch 27
Alaska cod (2pc), crab cake* (1), calamari,
jalapeño tartar, chipotle aioli, sesame slaw

• SANDWICHES •

add choice of fries or house salad +4

Grilled Salmon* 17
avocado, tomato, aioli, sesame bun, sesame slaw

Wagyu Cheeseburger* 16
cheddar, tomato, baby arugula, pickled red onion,
aioli, sesame bun, sesame slaw



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 (California)

16 62

Taittinger Brut (France)

95

Bird In Hand Rosé (Australia)

16 62

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 (Anderson Valley)

17 23 68

Caymus "California" Cabernet Sauvignon (Napa)

22 32 84

• MARGARITA BAR •

Agave Margarita 14

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

Jala-Piña Margarita 14.5

Tanteo jalapeño-infused tequila, caramelized pineapple purée, lime juice, half jalapeño-salt rim

Blood Orange Margarita 15

Lunazul reposado 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 COCKTAILS •

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

Virgin Margy 14

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



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
Firestone Cali Squeeze Blood Orange 5%	8	9.5
Deschutes Fresh Haze IPA 6.5%	8	9.5
Harland Westcoast IPA 6.5%	9.5	10
Coronado Weekend Vibes IPA 6.8%	8.5	10

N/A CANS

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

BOTTLES

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

CANS

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

• SELTZER, CIDER & KOMBUCHA •

Sincere Apple Cider (16oz) 5.9%	10
High Noon Grapefruit (12oz) 4.5%	9
JuneShine Hard Kombucha, Mango Daydream (12oz) 6.0%	9

• NON-ALCOHOLIC •

Tropical Iced Tea	4
Thai Iced Tea	6
Agave Sparkling Lemonade	4.5
Blood Orange Sparkling Lemonade	5
"POG" Pineapple, Orange & Guava	5
Arnold Palmer	4

Niña Colada	7
Fresh Mint & Lime "Nojito"	6
"Open Water" Reusable Aluminum Bottle	6.5
still or sparkling	
Fountain Soda	4
Coke, Diet Coke, Coke Zero, Sprite, Barq's Root Beer	

ALOHA HOUR

WEEKENDS 3-5PM

WEEKDAYS 3-6PM

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

