

\$34

NORTH SHORE

SHARED MENU

JAPANESE COWBOY
fried chicken, baby corn, enoki & kewpie mayo

MISS HAWAII
barley and bok choy w/ roasted mushrooms, sundried tomatoes, sesame seeds and macadamia

LUAU PORK BELLY
pork belly w passionfruit glaze on banana leaf w green chilli, watermelon, apple soy sauce, cilantro, coconut chips & mint

SALMON POKE
raw fish w/rice, edamame beans, green onion, toasted sesame, nori, avocado, banana pepers, seaweed salad, pickled ginger & wasabi, w/ pineapple, cucumber and apple soy sauce

TERIYAKI CHICKEN
charcoal teriyaki chicken & sesame w potato salad

SAUCY EGGPLANT & TOFU FRITTERS
crispy eggplant & tofu w spicy tomato sauce, yellow corn, enoki mushroom, basil & sesame seeds

COFFEE BEEF SALAD
coffee seasoned scotch fillet, cos, tomato, paw paw, mint, shallot, black bean dressing & Hawaiian dukkha

DESSERT + \$5.0

per person min. 4 people

\$29

VEG HEAD

SHARED MENU

CRISPY AVOCADO TACO
panko avocado, toasted flour tortilla w/apple soy sauce, seaweed salad, shitake mushroom, banana pepper & chipotle mayo

MISS HAWAII
black barley and bok choy w/ roasted mushrooms, sundried tomatoes, sesame seeds and macadamia

MISO SOBA NOODLES SOUP
steaming miso broth w/ soba noodle, seaweed, tofu, fresh chilli, daikon, boiled egg and enoki mushrooms

SAUCY EGGPLANT & TOFU FRITTERS
crispy eggplant & tofu w spicy tomato sauce, yellow corn, enoki mushroom, basil & sesame seeds

AVOCADO POKE
rice, edamame beans, green onion, toasted sesame, nori, avocado, banana pepers, seaweed salad, pickled ginger & wasabi, wasabi peas, enoki and apple soy dressing

DESSERT
TROPICAL POACHED PEAR
mango, black sesame caramel, lime w coconut ice cream & toasted coconut

per person min. 4 people

\$42

Rock STAR

SHARED MENU

LOW SUGAR
LOW CARBS

RESORT SALMON CEVICHE
raw salmon, grapefruit, avocado, corn & basil w turmeric lime dressing & poppy seed

HULI HULI CHICKEN SKEWERS
w cucumber, sesame, ginger salad, and spicy huli huli sauce

MISS HAWAII
barley and bok choy w/ roasted mushrooms, sundried tomatoes, sesame seeds and macadamia

SUSHI TACO-TEMPURA PRAWN
Nori, rice, tempura prawn, gochujang mayo, edamame, enoki mushroom & cilantro

MISO SOBA NOODLES SOUP
steaming miso broth w/ soba noodle, seaweed, tofu, fresh chilli, daikon, boiled egg and enoki mushrooms

TUNA POKE
raw fish w rice, edamame beans, green onion, toasted sesame, nori, avocado, banana pepers, seaweed salad, pickled ginger & wasabi, crispy shallots and gochujang mayo

COCONUT CHICKEN SALAD
poached coconut lime chicken w salad leaves, orange, tomato, green chilli, cilantro, basil & dried red pepper & shiso

GRILLED SALMON
w tomato rice & orange glaze

per person min. 4 people

\$49

Waikiki LUX

SHARED MENU

RESORT SALMON CEVICHE
raw salmon, grapefruit, avocado, corn & basil w turmeric lime dressing & poppy seed

LUAU PORK BELLY
pork belly w passionfruit glaze on banana leaf w green chilli, watermelon, apple soy sauce, cilantro, coconut chips & mint

JAPANESE COWBOY
fried chicken, baby corn, enoki & kewpie mayo

12 HR SLOW COOKED BEEF CHEEK
w soy, chilli glaze & tepanyaki vegetables

COCONUT CHICKEN SALAD
poached coconut lime chicken w salad leaves, orange, tomato, green chilli, cilantro, basil & dried red pepper & shiso

TUNA POKE
raw fish w rice, edamame beans, green onion, toasted sesame, nori, avocado, banana pepers, seaweed salad, pickled ginger & wasabi, crispy shallots and gochujang mayo

LAMB BAM THANKS MA'AM
slow cooked lamb shoulder w taro in soy stock w roasted pear, green chilli & basil

DESSERT
your choice included

per person min. 4 people