

APPETIZERS

Crab Mango Poke Tower*

Delight in our Layered Poke Tower, featuring fresh Ahi Tuna stacked with a flavorful mix of crab and mango, all atop a bed of fluffy Jasmine rice. This visually stunning dish combines vibrant flavors and textures, creating a refreshing and satisfying culinary experience!

Big Island Coconut Shrimp*

Savor the tropics with our Big Island coconut shrimp. Coated in crispy coconut flakes, these golden shrimp are paired with a creamy mango coconut sauce and zesty apricot sweet chili for a delightful sweet and spicy kick. They'll take you to paradise!

ENTRÉES

Served with jasmine rice and mac salad with option of soup or salad.

Teriyaki Chicken Delight*

Dive into our teriyaki chicken, featuring a juicy 8oz. chicken breast marinated in sweet and savory teriyaki sauce. Nestled on a fluffy bed of jasmine rice. Served with charred broccoli. This dish will have vour taste buds dancing!

Hawaiian Seabass*

Enjoy our 8oz. pan-seared seabass, featuring a crispy exterior and tender, flaky interior. Topped with pineapple salsa, this dish offers a delicious blend of savory and sweet. Say aloha to flavor!

\$10 split plate charge on any entrée.

*Warning: Thoroughly cooking food of animal origin, including but not limited to beef, eggs, fish, lamb, milk, poultry, or shellfish reduces the risk of foodborne illness. Young children, the elderly and individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked.