

## PuPus

<b>Spam Musubi</b>	<b>\$5.00</b>
A Hawaiian favorite. Spam pressed on rice and wrapped with nori.	
<b>Green Mussels (3 pieces)</b>	<b>\$5.00</b>
Mussels topped with a creamy garlic sauce then baked until golden	
<b>Island Wings (10 pieces)</b>	<b>\$9.00</b>
Chicken wings sautéed in our special honey hoison sauce or spicy islands sauce and served with ranch dressing.	
<b>Gyoza (5 pieces)</b>	<b>\$9.00</b>
Deep fried potstickers filled with pork, served with a spicy ponzu sauce.	
<b>Mahi Mahi Fish Taco's</b>	<b>\$10.00</b>
Two tacos filled with tempura mahi mahi. Served in a flour tortilla with lettuce, diced tomato's and topped with a spicy ranch sauce.	
<b>Salmon Kama</b>	<b>\$10.00</b>
Deep fried to seal in the flavor and topped with a ponzu sauce.	

<b>Yellowtail Kama</b>	<b>\$10.00</b>
Deep fried to seal in the flavor and topped with a ponzu sauce.	
<b>Tropical Prawns Cocktail (5 pieces)</b>	<b>\$12.00</b>
Large prawns served with our "Island" zesty cocktail sauce.	
<b>Chicken Egg Rolls</b>	<b>\$8.00</b>
<b>Miso Soup</b>	<b>\$2.00</b>
A traditional Japanese soup served with tofu and green onions.	
<b>Pikake PuPu Platter</b>	<b>\$15.00</b>
A sampling of our favorite PuPu's on one platter. Egg rolls, Coconut Shrimp, Island Wings, Gyoza and Edamame.	
<b>Edamame (Soy Beans)</b>	<b>\$3.00</b>
Boiled and sprinkled with sea salt.	
<b>Coconut Shrimp (5 pieces)</b>	<b>\$12.00</b>
Breaded shrimp with Japanese panko and coconut, deep fried until golden brown. Served with a sweet plum sauce.	

## Salads & Pokes

<b>Sunomono</b>	<b>\$6.00</b>
Fresh Seaweed and cucumbers served with a ponzu and sesame dressing.	
<b>Small Green Salad</b>	<b>\$4.00</b>
Mixed green salad topped with a ginger dressing.	
<b>Seared Ahi Seaweed Salad</b>	<b>\$14.00</b>
Sunomono salad served with 5 pieces of seared ahi.	
<b>Oriental Cashew Chicken Salad</b>	<b>\$13.00</b>
Grilled Chicken breast on a bed of mixed greens, tomatoes, cashews, mandarin oranges and a tangy oriental vinaigrette.	

<b>Spicy Tako Seaweed Salad</b>	<b>\$13.00</b>
Cubed Octopus, seaweed, cucumbers and togarashi, tossed in a citrus soy and seed dressing.	
<b>Seafood Seaweed Salad</b>	<b>\$13.00</b>
A variety of fresh fish, seaweed and cucumber, tossed in a citrus soy and sesame seed dressing.	
<b>Poke</b>	<b>\$14.00</b>
Your choice of cubed Ahi, Seared Ahi, Tako(octopus), Salmon or a Seafood combo mixed with sesame seed oil, soy sauce, masago, green onions, togarashi and seaweed then served in a martini glass.	

## Burger & Sandwiches

<b>Parker Ranch Hamburger</b>	<b>\$11.00</b>
A ground beef patty grilled to order, served with crisp lettuce, tomatoes, pickles and onions on a sesame seed bun. Add cheese \$11.50	
<b>Turkey Sandwich</b>	<b>\$11.00</b>
Roasted turkey breast, thinly sliced and served with lettuce, tomatoes and Jack cheese on a roll.	

<b>Ohana Chicken Sandwich</b>	<b>\$12.00</b>
Grilled chicken breast, marinated with sweet herb soy sauce, served with crisp lettuce, tomatoes, onions and a jack cheese on a roll.	
<b>Ham Sandwich</b>	<b>\$9.50</b>
Ham, thinly sliced and served with lettuce, tomatoes and Swiss cheese on a roll.	

## Hand Rolls

<b>Spicy Tuna</b>	<b>\$5.50</b>
<b>Spicy Yellowtail</b>	<b>\$5.50</b>
<b>Crab</b>	<b>\$5.50</b>

<b>Spicy Scallops</b>	<b>\$5.50</b>
<b>Salmon Skin</b>	<b>\$5.50</b>
<b>Eel</b>	<b>\$5.50</b>

## Sashimi

<b>5 Piece</b>	<b>\$11.50</b>
Choice of one type of fish.	
<b>7 Piece</b>	<b>\$15.50</b>
Choice of one type of fish.	
<b>9 Piece Combo</b>	<b>\$19.50</b>
Da Samoan(18 Piece Combo)	

<b>Da Hawaiian (12 Piece Combo)</b>	<b>\$25.00</b>
<b>Da Samoan (18 Piece Combo)</b>	<b>\$36.00</b>
<b>Kanaka 30 Piece Combo Platter for Two</b>	<b>\$55.00</b>
6 Tuna, 4 Salmon, 4 Yellowtail, 4 Snapper, 4 Octopus,2 Surf Clam and 6 piece Tekka Maki.	

## Nigiri Sushi

<b>Seared Albacore(Tombo-Ahipalaha)</b>	<b>\$5.25</b>
<b>Spicy Seared Tuna (Tataki)</b>	<b>\$5.50</b>
<b>Flying Fish Roe (Tobiko)</b>	<b>\$4.50</b>
<b>Smelt Roe (Masago)</b>	<b>\$4.00</b>
<b>Salmon Roe (Ikura)</b>	<b>\$4.50</b>
<b>Quail Egg (Uzura)</b>	<b>\$1.25</b>
<b>Spicy Scallop (Hotate)</b>	<b>\$4.50</b>
<b>Sea Urchin (Uni)</b>	<b>\$8.95</b>
<b>Tuna (Maguro or Ahi)</b>	<b>\$5.75</b>
<b>Yellowtail (Hamachi)</b>	<b>\$5.75</b>
<b>Hanalei 10 piece Combo</b>	<b>\$25.00</b>
2 tuna, 1 yellowtail, 1 salmon, 1 Snapper, 1 Surf Clam, 1 Shrimp, 1 Octopus, 1 Albacore and 1 Smelt Roe	

<b>Smoked Salmon (Sake)</b>	<b>\$5.25</b>
<b>Shrimp (Ebi)</b>	<b>\$5.00</b>
<b>Squid (Ika)</b>	<b>\$5.00</b>
<b>Octopus (Tako)</b>	<b>\$5.25</b>
<b>Surf Clam (Hokkigai)</b>	<b>\$5.00</b>
<b>Fresh Water Eel (Unagi)</b>	<b>\$5.50</b>
<b>Sweet Shrimp (Ama Ebi)</b>	<b>\$8.50</b>
<b>Red Snapper (Tai)</b>	<b>\$4.75</b>
<b>Sweet Egg (Tamago)</b>	<b>\$4.00</b>
<b>Tofu Pockets (Inari)</b>	<b>\$4.00</b>
<b>Fresh Salmon (Nama Sake)</b>	<b>\$5.50</b>

## Makis (Rolls)

<b>California Roll</b>	<b>\$7.00</b>
Crab mix, avocado and cucumber topped with sesame seeds.	
<b>Philly Roll</b>	<b>\$7.50</b>
Smoked Salmon, cream cheese and cucumber topped with sesame seeds.	
<b>Spicy Scallop Roll</b>	<b>\$7.00</b>
Spicy Scallops and cucumber topped with sesame seeds.	
<b>Tekka Maki Roll</b>	<b>\$5.50</b>
6 piece tuna roll. Seaweed on the outside.	
<b>Salmon Skin Roll</b>	<b>\$7.00</b>
Broiled salmon skin, gobo, kaiware and bonito shavings topped with sesame seeds.	
<b>Rainbow Roll</b>	<b>\$12.50</b>
Crab mix and cucumber topped with tuna, snapper, salmon and shrimp.	

<b>Pizza Roll</b>	<b>\$10.00</b>
Smoked salmon, avocado and crab mix, topped with a creamy garlic sauce and baked until golden and served with a sweet eel sauce.	
<b>Volcano Roll (5 piece)</b>	<b>\$11.50</b>
Smoked salmon, avocado and crab mix topped with red snapper and a spicy garlic sauce. Baked until golden and served with a sweet eel sauce.	

<b>Shrimp Tempura Roll (5 piece)</b>	<b>\$10.50</b>
Tempura shrimp, crab mix, cucumber and avocado with a soy paper wrapper. Served with a sweet eel sauce.	
<b>Crunchy Roll</b>	<b>\$12.50</b>
Tempura shrimp, crab mix, cucumber and avocado topped with tempura flakes and a sweet eel sauce.	

<b>Big Kahuna Roll</b>	<b>\$14.00</b>
Soft shell crab, cucumber, crab mix, masago and gobo topped with avocado and seared albacore. Served with a spicy garlic ponzu.	
<b>Spider Roll</b>	<b>\$11.50</b>
Soft shell crab, crab mix, cucumber, avocado, gobo and kaiware with a soy paper avocado wrapper.	

<b>Special California Roll</b>	<b>\$7.50</b>
Crab mix and cucumber topped with avocado and masago.	
<b>Spicy Tuna Roll</b>	<b>\$7.50</b>
Spicy Tuna and cucumber topped with sesame seeds.	
<b>Spicy Hamachi Roll</b>	<b>\$7.50</b>
Spicy yellowtail and cucumber topped with sesame seeds	
<b>Kappa Maki Roll</b>	<b>\$4.50</b>
6 piece cucumber roll. Seaweed on the outside.	
<b>Eel Roll</b>	<b>\$9.00</b>
Eel, cucumber and avocado topped with a sweet eel sauce and sesame seeds.	
<b>Stuffed Tomatoes (4 pieces)</b>	<b>\$13.00</b>
Tuna wrapped around rice and topped with spicy scallops.	

<b>Hanalei Bay Roll</b>	<b>\$14.00</b>
Our signature roll with eel, crab, cream cheese and avocado, served with golden crust atop a creamy eel sauce.	
<b>Duke Roll</b>	<b>\$13.00</b>
Spicy tuna and cucumber topped with spicy seared ahi and avocado. Served with a spicy garlic ponzu.	

<b>Caterpillar Roll</b>	<b>\$11.50</b>
Eel, cucumber and crab mix topped with avocado. Served with a sweet eel sauce.	
<b>Sunshine Roll</b>	<b>\$12.50</b>
Crab mix and cucumber topped with fresh salmon and avocado . Served with a spicy garlic ponzu.	

<b>Dragon Roll</b>	<b>\$14.00</b>
Shrimp tempura, crab mix and cucumber topped with eel and avocado. Served with a sweet eel sauce.	
<b>Chameleon Roll</b>	<b>\$13.00</b>
Crab mix, cucumber and cream cheese topped with smoked salmon, avocado and eel. Served with a sweet eel sauce.	

An automatic 18% gratuity will be applied to parties of 8 or more. Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

## Wine List

House Wines	Glass	Bottle
Robert Mondavi, Woodbridge	\$6.00	\$24.00
Chardonnay	\$6.00	\$24.00
White Zinfandel	\$6.00	\$24.00
Merlot	\$6.00	\$24.00
Cabernet Sauvignon	\$6.00	\$24.00

### Champagne and Sparkling Wines

J. Roget		\$20.00
Gloria Ferrer, Brut		\$36.00

### Chardonnay

Meridian	\$6.50	\$28.00
Chateau St. Jean	\$7.00	\$30.00
Kendall Jackson, "Vinters Reserve"	\$8.00	\$34.00

### Sauvignon Blanc

Kenwood	\$7.50	\$32.00
---------	--------	---------

### Reisling

Bonny Doon, Pacific Rim	\$6.25	\$26.00
-------------------------	--------	---------

### Gewurztraminer

Chateau St. Jean	\$7.00	\$30.00
------------------	--------	---------

### Pinot Grigio

Mezza Corona	\$6.00	\$26.00
--------------	--------	---------

### Merlot

Columbia Crest	\$7.00	\$30.00
Clos du Bois	\$8.00	\$34.00

### Cabernet Sauvignon

Meridian	\$6.50	\$28.00
Beringer "Founders Estate"	\$7.50	\$32.00

### Pinot Noir

Robert Mondavi, "Private Select"	\$8.00	\$34.00
----------------------------------	--------	---------

### Shiraz

Rosemount "Diamond"	\$6.50	\$28.00
---------------------	--------	---------

### Zinfandel

Ravenswood	\$7.00	\$30.00
------------	--------	---------

## Beer

### Imported and Specialty

Corona	\$ 5.75
Sam Adams Lager	\$ 5.75
Heineken	\$ 5.75
Amstel Light	\$ 5.75
Guinness	\$ 5.75
Asahi (large)	\$ 8.50
Sapporo (large)	\$ 8.50

### Domestic

Budweiser	\$ 5.00
Bud Light	\$ 5.00
Miller Genuine Draft	\$ 5.00
Miller Lite	\$ 5.00
Coors Light	\$ 5.00

### Non-Alcoholic

O'Douls	\$ 4.00
---------	---------

**Draft** Ask your server for our Domestic and Microbrewed drafts on tap

## Tropical Drinks

### Mai Tai \$9.50

Our house specialty . We have found the perfect balance of Lahaina Dark Rum, pineapple juice, a hint of orgeat and passion fruit and finished with a float of Myers's Dark Rum.

### Pina Colada \$8.00

Delicious blend of sweet pineapple juice, coconut cream and Bacardi Light Rum.

### Lava Flow \$8.00

Experience an eruption of strawberry, coconut and pineapple flavors, blended to perfection and topped with Bacardi Light Rum.

### Scorpion \$10.50

This classic Polynesian puts the sting in tropical drinks. A blend of Christian Brothers Brandy, Bacardi Light Rum, Lahaina Dark Rum, Myers's Dark Rum, pineapple juice, hints of orgeat and passion fruit, topped off with a float of DeKuyper Cherry Brandy.

### Miehana Cocktail \$10.50

God of the Orange Grove cocktail. A blend of lime, orange and pineapple juices with Grand Marnier, Bacardi Gold Rum and Bacardi Coconut Rum.

### Chi Chi \$8.00

The natives love this one! A very tasty creamy blend of pineapples, coconut and Absolut Vodka.

### Blue Hawaii \$8.00

This delicious Islands classic contains Absolut Vodka, pineapple juice and a float of Blue Curacao.

### Hawaiian Long Island \$9.50

Get a little crazy with this wacky Polynesian specialty! Contains Bacardi Light Rum, Smirnoff Vodka, Blue Curacao, orange and pineapple juices and a splash of Coke.

### Zombie \$10.50

The strongest of our specialty drinks. One of these and you'll know where they get their name. A blend of Bacardi Light Rum, Lahaina Dark Rum, Myers's Dark Rum, splash of grapefruit, orange juice and topped with a float of Bacardi 151.

### Planters Punch \$9.00

A classic specialty over ice with Bacardi Light Rum, orange and pineapple juices, a splash of Grenadine and Bacardi 151 Rum float.

### Tahitian Treat \$9.00

Bartenders Favorite! Tangy Bacardi Limon Rum mixed with cranberry juice, Sierra Mist and topped with Amaretto di Sarrano over ice.

### Daiquiri \$8.00

This Caribbean classic is blended to perfection with rum and your choice of banana, strawberry and mango.

### Margarita \$8.00

This cocktail, perfected south of the border, contains tequila, triple sec and your choice of mango, strawberry, banana, and the classic lime.

## Sake

### Hot

Ozeki Small Decantur	\$ 6.00
Ozeki Large Decantur	\$ 8.00
Purple Haze	\$10.00

### Cold

	Glass	Bottle
Gekkeikan Haiku	\$6.50	\$30.00
Gekkeikan Black and Gold		\$34.00
Gekkeikan	\$7.00	\$16.00
Gekkeikan Draft (350ml)	\$6.00	\$14.00
Pearl	\$7.50	\$35.00
Plum Wine	\$7.50	\$35.00
Horin	\$16.00	\$60.00

