



**OKOLE
MALUNA**
✿ *Hawaiian Grill* ✿



Pupus (Appetizers)

EDAMAME

Soybeans in pod, lightly sprinkled with sea salt \$5.25

TERIYAKI "TERI" GLAZED CHICKEN WINGS

We hand bread our own chicken wings, served with our special teriyaki sauce

1/2 dozen \$6.25 1 dozen \$11.95

❁ AHI POKE

Fine cuts of sashimi grade ahi-tuna mixed with onions, garlic, soy sauce and a dash of chili pepper; this is served raw. *Market Price*

TAKO POKE

Japanese octopus seasoned with your choice of kim chee style or shoyu style \$13.50

COCONUT SHRIMP

Jumbo shrimp pressed into coconut and Japanese bread crumbs; deep fried golden brown with a side of pineapple-mango chutney \$10.95 **As a meal \$14.95** (Choice of rice or fries and salad)

CALAMARI

Deep fried calamari strips seasoned with our homemade spices and accompanied with a sweet chili dipping sauce \$8.00

❁ BLACKENED AHI TUNA

Blackened and seared to medium rare, served with hot mustard soy to compliment *Market Price*

MUSUBI

Hawaii's bundle of goodness (2 per order) \$6.00

CHOICE OF ONE:

SPAM ★ SPICY MOCHIKO CHICKEN ★ HOUSEMADE PORTUGUESE SAUSAGE

Fresh Island Salads

(Served Lunch & Dinner)

MAUNA KEA CHICKEN SALAD

Grilled chicken on a bed of romaine and mixed greens topped with macadamia nuts and crispy rice sticks tossed with our "ono" Asian dressing \$10.95

GARDEN ISLAND SALAD

Fresh garden greens with carrots, green onions and tomatoes; recommended with our papaya seed vinaigrette or choice of dressing \$7.50

GRILLED TOFU SALAD

Sesame crusted tofu sautéed then grilled; served on mixed baby greens and carrots. Topped with a creamy miso dressing \$10.95

❁ BLACKENED AHI TUNA SALAD

Our blackened Ahi tuna seared to medium rare served on a bed of mixed greens. Accompanied with a side of soy vinaigrette. \$15.50

❁ *Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*

Side Orders

RICE (WHITE OR BROWN) 85¢ per scoop
SMALL DINNER SALAD \$1.95
LOMI-LOMI SALMON \$4.00
MACARONI SALAD \$2.50
FRENCH FRIES \$3.95
ASIAN SLAW \$2.95
SAUTEED VEGETABLES \$3.95
SOUP OF DAY on SPECIALS MENU

Beverages

Coca-Cola SODAS &
BREWED PASSION-FRUIT ICED TEA (free refills) \$2.25
SAN PELLEGRINO SPARKLING MINERAL WATER \$2.95
HOT CHOCOLATE \$1.95
MILK \$1.95 Chocolate MILK \$2.00
HAWAIIAN KONA BLEND COFFEE (Reg or Decaf) \$2.35
HOT TEA - Jasmine Green; Green or Black \$2.35
HAWAIIAN SUN FRUIT DRINKS
Imported from Hawaii; choose from a variety of flavors \$2.25

Sandwiches and Burgers

All sandwiches are served with Choice one side: Substitute a cup of soup - add \$1.75
House French fries ★ Spicy Garlic French Fries ★ Asian slaw ★ Macaroni Salad ★ Green Salad

KALUA PIG SANDWICH

Kiawe smoked pork piled high on a hoagie roll \$9.95

TERI BEEF SANDWICH

Thinly sliced prime rib beef grilled, served on a hoagie roll with our own teriyaki glaze & mayonnaise \$10.50

MAHI MAHI SANDWICH

Mahi-mahi fillets dipped in a light egg batter, sautéed and served on a hoagie with a side of wasabi mayo \$10.25

TERIYAKI CHICKEN SANDWICH

Teriyaki chicken breast grilled & served with our own homemade teriyaki sauce \$9.50

HIBACHI CHEESESTEAK SANDWICH

Our prime rib steak sandwich served with cheddar cheese and sautéed onions \$10.75

✿ HOMEMADE CHEESEBURGER

Half-pound certified Angus beef with our special blend of seasonings. Grilled and topped with a slice of cheddar cheese. Served on a sesame bun with lettuce, tomatoes, onions, and dill pickle \$10.25

✿ MANINI BITES

Two bites of your choice, you choose *da flavahs*. Kalua pork, Teriyaki Grilled Beef, Sautéed mahi mahi with homemade tartar sauce, Pineapple-mango chicken or mini cheeseburger \$9.25

Hawaiian Plate Lunches Served 11am-2pm only

Served with choice of sticky island white rice or brown rice and choice of macaroni salad or green salad.
(Substitute Sautéed vegetables - add \$1.75)

ALPI PLATE

A generous portion of our Kalua pork (kiawe smoked) seasoned with Kauai Hawaiian sea salt; served with a side of lomi-lomi salmon and Haupia dessert - a rich coconut cream pudding. This is an island classic.

Full portion - 8oz. pork \$15.95

Half portion - 4oz. pork \$12.25

SMOKED HAWAIIAN LAU LAU

A traditional dish of tender pork rubbed with Kauai Hawaiian sea salt and wrapped in Big Island taro leaves. Served with a side of lomi-lomi salmon and Haupia coconut cream pudding

Full Portion - \$17.50

Mini Portion (4oz Lau Lau and one scoop of rice) - \$11.95

PINEAPPLE GLAZED PORK SHANK

Plump pieces of pork shank dressed with Chef Andy's own pineapple glaze & accompanied with a fresh grilled pineapple. \$18.75

TERIYAKI "TERI" PLATE

Choice of grilled chicken or beef in a teriyaki marinade and served with our own teriyaki glaze \$10.75

AHI TUNA KATSU

Hawaii's version of fish and chips. Marinated fresh Ahi Tuna with panko bread crumbs, deep fried and accompanied with a sesame garlic soy dipping sauce. \$14.95

SAUTÉED MAHI MAHI

Mahi-mahi fillets dipped in a light egg batter; sautéed and served with lemon butter garlic sauce \$11.95

MIXED PLATE

Sautéed mahi mahi fish fillets accompanied with your choice of grilled teriyaki chicken or beef \$10.95

CHICKEN KATSU CURRY

Tender chicken breast filet breaded with Japanese bread crumbs, deep fried golden brown and served with our ono yellow curry-medium spicy. \$13.95

KALBI RIBS

Korean style barbecue beef short ribs (cross cut) marinated with a spicy Korean sauce and grilled \$14.50

MOCHIKO CHICKEN

Marinated chicken thighs dipped in a sweet rice flour batter and fried golden brown \$11.50

SESAME CRUSTED TOFU & STIR FRIED VEGETABLES

Tofu crusted with a blend of sesame seeds & panko. Served with stir fried vegetables & creamy miso \$12.25

HAWAIIAN PESTO UDON

Japanese udon noodles with our homemade macadamia nut pesto. Choice of sautéed chicken or tofu. \$11.95

SAIMIN

Fresh ramen noodles from Hawaii in our own light soup broth served with the essentials (spam, egg, and green onion). A meal in itself. \$9.95 With a salad - \$11.75

✿ LOCO MOCO

A local favorite in Hawaii, our homemade hamburger with 2 eggs over easy on 2 scoops of rice & smothered in our brown gravy \$12.95

Hawaiian Plate Dinners

Served 5pm - 9pm

Served with choice of sticky island white rice or brown rice and choice of macaroni salad or green salad.
(Substitute Sautéed vegetables - add \$1.75)

ALII PLATE

A generous portion of our Kalua pork (kiawe wood smoked) served with a side of lomi-lomi salmon and Haupia dessert - a rich coconut cream pudding. This is an island classic.

Full portion - 8oz. pork \$15.95 **Half portion** - 4oz. pork \$12.25

SMOKED HAWAIIAN LAU LAU

A traditional dish with tender kiawe smoked pork rubbed with Hawaiian sea salt and wrapped in Big Island taro leaves. Served with a side of lomi-lomi salmon and Haupia coconut cream pudding

Full Portion - \$17.50 **Mini Portion** (4oz Lau Lau and one scoop of rice) - \$11.95

PANIOLO PORK RIBS

Pork ribs seasoned with our special blend of Hawaiian spice, smoked until fall off *da bone* and served with our pineapple-mango chutney. This one will *broke da mouth* \$18.75

PINEAPPLE GLAZED PORK SHANK

Plump pieces of pork shank dressed with Chef Andy's own pineapple glaze & accompanied with a fresh grilled pineapple. \$18.75

❁ PULEHU RIBEYE STEAK W/ CABERNET GLAZE

12oz hand cut ribeye steak seared medium, sliced and served with an onion cabernet glaze. \$18.95

KALBI RIBS

Korean style barbecue beef short ribs (cross cut) marinated with a spicy Korean sauce and grilled \$16.75

❁ LOCO MOCO

A local favorite in Hawaii, our homemade hamburger with 2 eggs over easy on 2 scoops of rice and smothered in our brown gravy \$12.95

TERIYAKI "TERI" PLATE

Choice of grilled chicken or beef in a teriyaki marinade and served with our own teriyaki glaze \$14.25

SAUTÉED MAHI MAHI

Mahi-mahi fillets dipped in a light egg batter; sautéed and served with lemon butter garlic sauce \$15.75

❁ FURIKAKE CRUSTED AHI TUNA STEAK

Sashimi grade Ahi tuna crusted with a special furikake (seaweed) seasoning and served with our creamy wasabi dressing (this is best served medium rare) *Market Price*

AHI TUNA KATSU

Hawaii's version of fish and chips. Marinated fresh Ahi Tuna with panko bread crumbs, deep fried and accompanied with a sesame garlic soy dipping sauce. \$14.95

MIXED PLATE

Sautéed mahi mahi fish fillets accompanied with your choice of grilled teriyaki chicken or beef \$16.95

MOCHIKO CHICKEN PLATE

Marinated chicken thighs dipped in a sweet rice flour batter & fried golden brown \$11.50

CHICKEN KATSU CURRY

Tender chicken breast filet breaded with Japanese bread crumbs, deep fried golden brown and served with our ono yellow curry. \$13.95

HAWAIIAN PESTO UDON

Japanese udon noodles with our homemade macadamia nut pesto. Choice of sautéed chicken or tofu. \$11.95

SESAME CRUSTED TOFU & STIR FRIED VEGETABLES

Tofu crusted with our blend of sesame seeds & panko; sautéed and grilled. Served on a bed of stir fried vegetables and a splash of creamy miso \$12.25

SAIMIN

Fresh ramen noodles from Hawaii in our own light soup broth served with the essentials (spam, egg, and green onion). A meal in itself. \$9.95 With a salad - \$11.75

❁ *Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*



Keiki Menu

\$4.95

All meals served with choice of 2 sides:

French Fries, white or brown rice, fresh vegetables, macaroni salad or green salad

Kalua Pork Plate

Teriyaki Chicken

Teriyaki Beef

Chicken Katsu

(Panko crusted chicken breast)

Sautéed Mahi Mahi \$5.95

Corn Dog OR Chicken Tenders

Mini Burger

(Choose a Hamburger, Cheeseburger or Teriyaki Burger)

