



**YOUR CHOICE OF:**  
**SIGNATURE BOWL**  
OR  
**BUILD YOUR OWN**  
**BOWL 1+2+3+4+5**  
With unlimited sauces and toppings

## SIGNATURE BOWLS

### **Aloha Shrimp Bowl 13.00**

Shrimp mixed with cherry tomatoes, crab topping, corn, edamame, carrots, mango, pineapple, seaweed salad, and tobiko tossed in house sauce, spicy mayo, and sweet chili on a bed of mixed greens.

### **Fish Lovers Bowl\* 13.00**

Tuna and salmon tossed in house sauce and sesame oil mixed with mango, avocado, and seaweed salad. Topped with tobiko and masago on a bed of rice with spicy mayo drizzled on top. Add seven spice seasoning for extra heat. (optional)

### **Locals Only Bowl\* 11.00**

Tuna tossed with house sauce and 7 spice mixed with sliced onions. Topped off with green onions, furikake, and avocado on a bed of rice. Add chili flakes and/or jalapenos for extra heat. (optional)

### **Ono Chicken Bowl 11.00**

Lemongrass chicken topped with seaweed salad, crab stick, avocado, and tobiko served with cauliflower rice.

### **Tiki Turfs Bowl 16.00**

Tender steak with kimchi, cucumber, carrots, and sweet onion. Served with rice and a fried egg.

### **Tropical Storm Bowl\* 13.00**

Salmon tossed in house sauce with mango, strawberries, avocado, seaweed salad, sweet onion, cucumber, crab stick, and tobiko on a bed of rice. Topped off with spicy mayo and eel sauce.

### **Island Soul Bowl 8.00**

Spam on a bed of rice, drizzled with eel sauce and topped with a fried egg & furikake.



# BUILD YOUR OWN BOWL



## Base PICK 1

Cauliflower Rice  
White Rice

Mixed Greens  
Brown Rice



## Proteins 11.95 ( 2 Scoops ) / 13.95 ( 3 Scoops )

Shrimp  
Shrimp Tempura  
Salmon\*  
Spicy Salmon\*  
Seared Salmon\* (+1.00)  
Teriyaki Chicken

Chicken  
Lemongrass Chicken  
Tuna \*  
Spicy Tuna\*  
Seared Tuna\* (+1.00)  
Teriyaki Steak (+3.00)

Spam  
Tofu  
Steak ( 3.00 )  
Ahi Tuna\*  
Fried Tofu (+1.00)  
Fried Egg



## Mix-Ins LIMIT 4

Avocado  
Masago  
Tobiko  
Crab Stick  
Crab Topping  
Jalapeno  
Corn  
Squid Salad

Mango  
Cabbage Kimchi  
Daikon Kimchi  
Carrots  
Sweet Onion  
Cucumbers  
Cherry Tomatoes  
Shredded Chili Pepper

Pineapple  
Edamame Beans  
Cilantro  
Purple Cabbage  
Strawberry  
Seaweed Salad  
Radish



## Sauce UNLIMITED

Avocado Sauce  
Siracha    
Eel Sauce   
Soy Sauce  

House Sauce   
Spicy Mayo  
Wasabi Mayo  
Ponzu 

Teriyaki Sauce   
Sweet Chili  



## Toppings UNLIMITED

Chili Flakes  
Seven Spice Seasoning  
Tempura Flakes  
Fried Shredded Crab  
Fried Garlic  
Wasabi

Pickled Ginger  
Fried Onion  
Wonton Chips  
Sesame Seeds  
Furikake

Green Onion  
Shredded Nori

### Extra Charges:

**.25 - 3.00** Charge For Extra Serving Of Base, Protein, Or Mix-Ins

**.50** Charge For Extra Sauce To Go

**.25** Charge For Extra Toppings

\*Indicates That The Item Is Served Raw

# FROM THE KITCHEN

## **Avocado Fries** 5.95

Thinly sliced avocados battered in tempura. Deep-fried and served with spicy mayo or sauce of your choice.

## **BBQ Wings** 8.95

Crunchy fried wings tossed in Captain Frank's homemade BBQ sauce.

## **Lava Wings** 8.95

Crunchy fried wings tossed in a spicy Korean chili blend.

## **Garlic Shrimp Plate** 12.95

Steamed shrimp tossed in house garlic sauce with a side of grilled pineapple served with rice.

## **Momma Rorn's Eggrolls** 4.95

Marinated pork mixed with cabbage, carrots, onions, mushrooms and glass noodles wrapped in a spring roll sheet. Deep-fried and served with sweet chili sauce.

## **Musubi** 2.95

Marinated spam on top of rice wrapped in nori topped with eel sauce and furikake.

## DRINKS

Coke Products 2.00

Aloha Maid 1.25

Fiji Water 2.50

Tractor Organic Specialty 3.50

*(Refills are 2.50)*

Sweet / Unsweet tea 2.50

*(Free Refills)*

## DESSERTS

Dole Soft Serve 3.95

### **Consumer Advisory:**

*Consuming Raw Or Undercooked Meats, Poultry, Seafood, Shellfish, Eggs  
Or Unpasteurized Milk May Increase Your Risk Of Food Borne Illness*