



RESTAURANT WEEK MENU - \$35

CHOICE OF A TIKI MENU COCKTAIL

CHOICE OF ENTRÉE

SHRIMP WONTONS

Shrimp, mushrooms, lemongrass, baby bok choy, in umami broth.

OKONOMIYAKI

Savory Japanese pancake, veggies, roasted maitake mushrooms, bonito flakes, mango pickled ginger, chile peppers, macadamia nuts, coconut flakes, scallions, oyster sauce and creamy Kewpie mayo.

Add Tuna, Short Rib, Scallops, or Pork Belly + 8

CHOICE OF DESSERT

TUKAN HUT CHEESECAKE

Tequila, lime, salt, almond flour crust.

CHOCOLATE BANANA RUM CAKE

Chocolate-Banana Cake, espresso soil, brûléed bananas, whipped cream.

*Consuming raw or under cooked food may increase your risk of food borne illness, especially if you have a medical condition. GF denotes gluten free. PLEASE INFORM US IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY. Our food is prepared in an open kitchen and is exposed to wheat, egg, peanuts, tree nuts, dairy, soy, shellfish and/or fish allergens.

18% Gratuity will be added for parties of 6+

