

SATORI | Farm To Table Sushi Fusion

STARTERS/SMALL PLATES

- MISO SOUP** ♡🌱 4
locally made organic chickpea miso w/
lemongrass, ginger, green onion,
wakame
- ELEVATED MISO SOUP** ♡🌱★ 7
house miso soup with added rice,
togarashi spice, sesame oil, shitake
mushrooms
- HAMAKUA MUSHROOMS** ♡🌱 12
homemade teriyaki, red cabbage,
green onion, sesame, served over rice
- TORCHED SCALLOPS** 14
blowtorch seared, served over greens
with ponzu, sesame, cilantro, jalapeño
- SIDE SALAD** ♡🌱 4
ginger pickled veggies & ocean salad
*Add a small side to any plate \$2

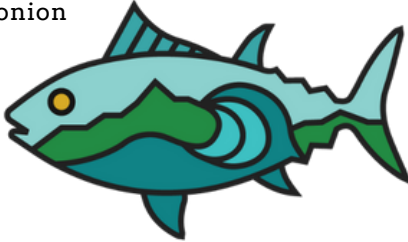
BOWLS

- RAMEN BOWL** ♡ 10
local ramen noodles, seasonal fresh
veggies with chickpea miso broth
*Add kauai shrimp \$4
*Add hamakua mushrooms \$3
- SATORI SUSHI BOWL** ★ 20
rice bowl w/ seasonal fresh veggies
and herbs, ponzu, homemade teriyaki
sauce and pesto, topped with our local
fish trio (ahi, kajiki, & smoked marlin)
*Add avo \$1
*Add hamakua mushrooms \$3
- SHAMAN BOWL** ♡🌱 15
rice bowl w/ seasonal fresh veggies
and herbs, homemade teriyaki sauce,
pesto, and ginger-shoyu dressing
*Add avo \$1
*Add hamakua mushrooms \$3

TEMAKI (HANDROLLS)

HANDROLLS ARE HANDHELD, CONE-SHAPED SUSHI ROLLS. *1 IS A SNACK, 2-3 IS A MEAL.

- LILIKOI SPICY TUNA** 🌱★ 8
spiced ahi tuna, cucumber, avocado,
lilikoi mac nut aioli, mac nuts, fresh
shiso
- HO'OKIPA** 8
spiced kajiki (fresh blue marlin), avocado,
cucumber, green onion, sesame
- MARINER** 8
smoked marlin, cucumber, avocado,
gobo, carrot, daikon, green onion, and
spicy mac nut aioli
- KAUAI** ★ 9
grilled kauai shrimp, seasoned scallops,
cucumber, avocado, jalapeño, cilantro,
and lime zest
- CALI-ALOHA** 7
smoked marlin, cucumber, avocado,
mac nut aioli, sesame
- ROOTS ON FIRE** ♡🌱 7
jalapeño-pickled beets, gobo, daikon,
carrot, fresh thai basil, fried garlic
- DA KINE** ♡🌱 7
local seasonal fruit, cucumber,
avocado, cilantro, thai basil, lilikoi mac
nut aioli, lime zest
- GREEN GODDESS** ♡🌱★ 7
vegan mac nut pesto, cucumber, avo,
lemon, green bean, sprouts, arugula
- GREAT ROLL OF CHINA** ♡🌱 7
grilled bok choy and eggplant, carrot,
daikon, red cabbage, teriyaki, fried
garlic, green onion



SPECIALS

DRINKS & DESSERTS

DRINKS

MAUI KOMBUCHA ON TAP

16 oz.

32 oz.

gallon

SPINDRIFT

ISLAND ROOT BEER or COLA

GINGERADE

GINGER BEER

TEAS

CHAI (organic, hot or cold)

MATCHA (organic, hot or cold)

TURMERIC TEA (hot with teabag)

SHILAJIT (mineral concentrated resin)

served in hot water)

♥ VEGAN 🌾 GLUTEN FREE ★ MOST POPULAR

DESSERT

SATORI SUNDAE 🌾

7

- 6 2 scoops Coconut Glen's ice cream,
11 lilikoi butter (contains butter), cacao
33 nibs, hemp seeds, bee pollen, basil

- 3 **ROOT BEER or BOOCH FLOAT** ♥ 🌾 8
4 featuring Coconut Glen's ice cream

- 4 **LOCAL CHOCOLATE TRUFFLES** ♥ 🌾
4 organic, by Garden of Delight

- 6 1 truffle 2
3 truffles 5

KEIKI MENU

NOODLES W/ BROTH ♥ 7

AVO HANDROLL ♥ 🌾 5

OTHERS AVAILABLE UPON REQUEST

ADVISORY: consuming raw or undercooked meats, seafood, shellfish, or eggs may increase the risk of foodborne illness, especially if you have certain medical conditions.