

SATORI

Farm To Table Sushi Fusion

☺ VEGAN
 ☯ GLUTEN FREE
 ★ MOST POPULAR

Starters/Small Plates

- MISO SOUP** ☺☯ \$5
Locally made organic chickpea miso w/ lemongrass, ginger, green onion, wakame
- ELEVATED MISO SOUP** ☺☯★ \$9
Double size house miso soup w/ added rice, togarashi, sesame oil, shitake mushrooms
- HAMAKUA MUSHROOMS** ☺☯ \$15
Served over rice w/ homemade teriyaki, red cabbage, green onion, sesame
- SIDE SALAD** ☺☯ \$5
Ginger pickled veggies & ocean salad
- SPICY CUCUMBER SALAD** ☺☯ \$5
- SIDE WHITE RICE** ☺☯ \$3
- SIDE HOMEMADE SAUCE** ☺☯ \$2
Teriyaki, herb aioli, togarashi aioli, lilikoi aioli, ponzu (1 oz.)

Keiki Menu

- NOODLES W/ BROTH** ☺ \$8
- AVOCADO HANDROLL** ☺☯ \$6
- 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.

Temaki (handrolls)

Handrolls are single handheld, cone-shaped sushi rolls.

- LILIKOI SPICY TUNA** ☯★ \$10
Spiced ahi tuna, cucumber, avocado, lilikoi aioli, mac nuts, green onion
- HO'OKIPA** ☯ \$10
Spiced kajiki (fresh blue marlin), avocado, cucumber, green onion, sesame seed
- MARINER** \$10
Smoked marlin, cucumber, avocado, carrot, daikon, green onion, togarashi aioli
- HANAIEI** ☯ \$10
Grilled shrimp, cucumber, avocado, fresh herbs, jalapeño-pickled beets, lime zest
- CALI-ALOHA** \$10
Smoked marlin, cucumber, avocado, togarashi aioli, sesame
- ROOTS ON FIRE** ☺☯ \$8
Jalapeño-pickled beets, daikon, carrot, fresh thai basil, fried garlic
- DA KINE** ☺☯ \$8
Local seasonal fruit, cucumber, avocado, fresh herbs, lilikoi aioli, lime zest
- GREEN GODDESS** ☺☯★ \$8
Herb aioli, cucumber, avocado, lemon, local greens

Bowls

- SATORI SUSHI BOWL** ★☯* \$23
Rice bowl w/ seasonal fresh veggies, ponzu, homemade teriyaki sauce, herb aioli, topped w/ our local fish trio (ahi, kajiki, & smoked marlin)
*Gluten free without smoked marlin
- SHAMAN BOWL** ☺☯ \$18
Rice bowl w/ seasonal fresh veggies, homemade teriyaki sauce, herb aioli, ginger-shoyu dressing
- RAMEN BOWL** ☺ \$14
Local ramen noodles, seasonal fresh veggies w/ chickpea miso broth
- POKE BOWL OF THE DAY** ☯ \$20
Fresh chopped fish over rice. Ask chef for details.
- BOWL ADD-ONS**
- \$4 Grilled shrimp \$3 Hamakua mushrooms
\$1 Fried garlic \$1 Mac nuts \$2 Avocado

Dessert

- SATORI SUNDAE** ☺☯★ \$8
Coconut Glen's ice cream, lilikoi butter, cacao nibs, hemp seeds, bee pollen, thai basil
- ROOT BEER FLOAT** ☺☯ \$8
Featuring Coconut Glen's ice cream
- LOCAL CHOCOLATE TRUFFLES** ☺☯ \$8
- Organic cacao, by Garden of Delight
- 1 truffle \$2
3 truffles \$5

Drinks

- MAUI KOMBUCHA ON TAP** ★
- 16 oz. \$7
32 oz. \$13
Gallon \$40
- SPINDRIFT (SPARKLING WATER)** \$3
- MBC ISLAND ROOT BEER** \$4
- HAWAIIAN GINGERADE** \$4
- GINGER BEER** \$4
- ICED CAPPUCCINO (CANNED)** \$4
- COCONUT WATER** \$4
- HOT GENMAICHA GREEN TEA** \$5

