



Soups

- Miso Soup** 2.50
Soybean paste broth with Dry seaweed, tofu, and scallion.
- Seafood Miso Soup** 6.95
Shrimp, scallop, crabmeat with miso paste.
- Tom Yum Soup** 6.95
Hot n' sour soup with galangal, lemongrass, kaffir leaves, mushrooms, shrimp and thai chili oil.



Salad

- Seaweed Salad** 5.95
Fresh seaweed seasoned to perfection in sesame seeds and a little red pepper
- Kani Salad** 6.95
Shredded crab and cucumber with crunch
- Green Garden Salad** 3.95
Fresh lettuce with Ginger dressing or honey orange dressing
- Golden Salmon Salad** 7.95
Spring mix and crunchy fried salmon with balsamic vinegar
- Avocado Garden Salad** 5.95
Spring mix, fresh lettuce, avocado and sesame seeds
Choice of ginger dressing, or ranch dressing
- Katsu Chicken Salad** 8.95
Crispy breaded chicken filet on top with spring mix, lettuce and mango salsa, served with famous katsu dipping sauce and choice of ginger dressing, katsu sauce, ranch dressing
- Grilled BBQ Chicken Sala** 8.95
Grilled boneless dark meat chicken marinated in our home-made barbecue sauce on top of spring mix and lettuce with choice of ginger dressing, or ranch dressing
- Salmon Skin Salad** 8.95
Grilled salmon skin, cucumber, seaweed salad and spring mix with yuzu dressing

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Appetizers

- Edamame** 5.50
Fresh soybean w. sea salt
- Chicken Wings (6 pcs)** 6.50
Deep fried chicken wings with sweet chili sauce
- Fried Sweet Potato** 5.50
With spicy creamy sauce
- Chicken Egg Roll** 6.95
Chicken, black beans, corn, pepper and cheese crispy golden fried w. sweet chili sauce
- Beef Negimaki** 8.95
Grilled sliced white meat chicken rolled with fresh scallion, and asparagus smothered in teriyaki sauce
- Seafood Sampler** 9.95
Seafood lovers favorite: fried shrimp, calamari, white fish and sweet potato fried with tartar sauce
- Angus Beef Kabobs** 6.95
Marinated sliced Angus beef on skewers in Oahu B.B.Q. sauce
- Jalapeno Shrimp** 9.95
Crispy breaded shrimp with jalapeno flavor
- Haramaki** 5.95
Deep fried spring rolls w. sweet chili sauce
- Pork Gyaza** 6.95
Half moon shaped pan fried dumplings
- Shrimp Shumi** 7.95
Shrimp fried dumplings
- Crab Rangoons (6 pcs)** 7.95
Deep fried dumpling w. crabmeat, onion & cream cheese
- Spicy Edamame** 6.95
Soybeans w. spicy seasoning
- Fried Calamari** 6.95
Breaded tender fried squid strips w. sweet chili sauce
- APP Mushibi** 7.95
Choice of: katsu chicken, pork or spam



Sushi Bar Appetizers

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|---|-------|--|-------|
| * Yellowtail Japapeno | 9.95 | * Winter Truffle White Tuna | 9.95 |
| <i>6 pcs of yellowtail sashimi topped with thinly sliced jalapeno, mint with yuzu lime zest, clear soy sauce and mixed micro greens</i> | | <i>5 pcs of seared white tuna, with truffle oil and soy sauce topped with scallions</i> | |
| * Seafood Ceviche | 9.95 | * Five-Way Sashimi or Sushi | 11.95 |
| <i>(Red onion, mango, cucumber, cilantro, and tomato) with shrimp, salmon, white tuna, octopus, and kani with ceviche sauce</i> | | <i>5pcs of sashimi or sushi (chosen by the chef) with 5 different sauces</i> | |
| * Tuna or Salmon Tartar | 10.95 | * Tuna Carpaccio | 9.95 |
| <i>Chopped tuna or salmon, tossed spicy mayo topped with diced onion and black caviar</i> | | <i>Seared black pepper tuna wrapped in spicy kani and daikon sprouts with chef's special sauce</i> | |
| | | * Seared Tuna Tataki | 9.95 |
| | | <i>5 pcs of seared red pepper tuna with sweet chili sauce on the bottom and topped with honey wasabi sauce</i> | |



Sushi Bar Entrees

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|--|-------|---|-------|
| * Sushi Dinner | 21.95 | * Inspiration Sushi and Sashimi for One | 25.95 |
| <i>9 pcs of sushi with a california roll</i> | | <i>6 pcs of assorted sushi and 8 pcs assorted sashimi w. a spicy salmon roll</i> | |
| * Sushi for Two | 42.95 | * Lover Boat for Two | 53.95 |
| <i>16 pcs of assorted sushi with one chef choice of signature roll and a california roll</i> | | <i>8 pcs of assorted sushi and 16 assorted raw fish with chef's choice of 2 special rolls</i> | |
| * Sashimi Dinner | 23.95 | * Chirashi Dinner | 20.95 |
| <i>14 pcs of raw assorted fish</i> | | * Trio Sashimi | 25.95 |
| * Trio Sushi | 19.95 | <i>5 pcs of tuna sashimi, 5pcs of salmon sashimi, & 5pcs of yellowtail sashimi</i> | |
| <i>3 pcs of tuna sushi, 3 pcs of salmon sushi & 3pcs of yellowtail sushi</i> | | * Tuna Love's Sushi | 25.95 |
| * Salmon Lover's Sushi | 25.95 | <i>10 pcs of yuna sushi & one tuna roll</i> | |
| <i>10 pcs of salmon sushi & one salmon roll</i> | | * Oahu Special Boat | 99.95 |
| * Salmon Lover's Sashimi | 27.95 | <i>28 pcs of sashimi, 16 pcs of sushi & 4 special rolls</i> | |
| <i>15 pcs of salmon sashimi</i> | | * Tuna Love's Sashimi | 27.95 |



Sushi or Sashimi a la carte

Sushi: 2 Pieces or Sashimi: 3 Pieces

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|-----------------------------------|------|---|------|
| * Tuna (maguro) | 6.50 | * Shrimp (ebi) | 5.95 |
| * Salmon (Sake) | 6.25 | * Yellowtail (hamachi) | 6.95 |
| * Escolar aka White Tuna | 6.25 | * Squid (ika) | 6.25 |
| * Freshwater Eel (unagi) | 6.25 | * Octopus (tako) | 5.95 |
| * Red Clam (hokkigai) | 6.25 | * Salmon Caviar (ikura) | 6.25 |
| * Mock Crabmeat | 5.50 | * Red Snapper (fuedai) | 7.25 |
| * Tobiko (flying fish roe) | 5.95 | * Sweet Egg (tamago) | 5.00 |
| * Sweet Shrimp (amaebi) | 8.95 | * Scallop (hotate-kai) | 6.75 |
| * Pepper Tuna | 6.95 | * Albacore Tuna (binnaga maguro) | 6.25 |

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Oahu Signature Rolls

**** Twister \$14.95**
Crispy salmon and avocado inside topped with ahi tuna and white tuna with spicy miso sauce

**** Out of Control \$13.95**
Spicy white tuna, crunch and cucumber inside, topped with yellowtail tobiko with truffle aioli

***** Se-xy on the Beach \$14.95**
Tempura shrimp and spicy tuna with soy nori wrap topped with tuna, salmon and avocado

***** Spicy Mama \$15.95**
Crunch, spicy yellowtail and spicy salmon topped with seared white tuna, thinly sliced jalapeno and chili paste

***** Valentine \$14.95**
Crunch and spicy tuna inside, wrapped with fresh tuna on the outside

***** Amazing Tuna \$15.95**
Spicy tuna, white tuna tempura and avocado topped with seared pepper tuna and spicy creamy mango salsa sauce

***** Prince Charming \$13.95**
Shrimp tempura, mango, avocado and almond wrapped with soy bean paper topped with chili sauce and wasabi mayo

Captain Spider \$15.95
Crispy soft shell crab and cucumber topped with bbq eel and avocado, seared with sweet soy sauce

Green and Peace \$13.95
Asparagus, cucumber, sweet potato and mango inside topped with avocado and served with sweet soy sauce

Oahu King Crunchy \$16.95
Cream cheese, white tuna, salmon, and white fish mixed inside and lightly fried, topped with spicy kana and served with spicy creamy sauce, sweet soy sauce and ponzu sauce (must try!!)



***** Rainbow Brite \$14.95**
Crabmeat, cucumber, and asparagus inside, tuna salmon, white fish and shrimp draped on the top, served with honey wasabi sauce

***** Bismar Sea \$14.95**
Seared black pepper tuna and avocado inside topped with spicy crispy salmon with spicy miso sauce (*Bismark Sea?*)

Oahu Macadamia Roll \$15.50
Fried coconut shrimp, coconut macadamia mix, avocado and cilantro inside, wrapped in soy nori

Lobster Flirt \$15.95
Crispy salmon, asparagus, and crab salad inside, topped with spicy lobster and served with spicy creamy sauce

***** Blue Ocean \$15.95**
Spicy lobster and shrimp tempura inside, topped with seared tuna, white tuna and avocado, served with spicy creamy sauce, sweet soy sauce and yuzu mango sauce

Angry Dragon \$15.95
Shrimp tempura and cucumber topped with bbq eel and avocado served with sweet soy sauce

Sweet Angel \$14.95
Tempura shrimp, mango, and asparagus topped with spicy crabmeat with honey miso sauce

***** Drunken Tuna \$15.95**
Deep fried white tuna and spicy tuna inside, topped with seared ahi tuna, avocado and white tuna, served with spicy creamy and soy sauces and mango puree

Olympic Roll \$15.95
Tempura shrimp, cream cheese and spicy tuna inside with tempura crab on top and prizzled with sweet chili, spicy mayo and oil sauce

Best Ever Roll \$18.95
Deep fried lobster tail, cream cheese & cucumber topped w. avocado, crunch, eel sauce & mango

***** Special Naruto \$14.95**
Tuna yellowtail, salmon avocado & mayo w. thinly sliced cucumber roll in tonzu sauce

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Roll or Hand Roll



Raw \$6.95



Cooked \$6.95

* Spicy Tuna Roll

GF * Philadelphia Roll

GF * Tuna Scallion Roll

GF * Black Pepper Tuna Roll

GF * Tuna Avocado or Cucumber Roll

GF * Yellowtail Scallion Roll

GF * Yellowtail w. Cucumber or Avocado Roll

* Spicy Yellowtail Roll

GF * Salmon Scallion Roll

* Spicy Salmon Roll

GF * Salmon w. Cucumber or Avocado Roll

* Alaskan Roll

* **Maki A:** California roll, tuna avocado roll, salmon cucumber roll **15.95**

* **Spicy Maki:** Spicy salmon, spicy kani roll, and spicy tuna roll **16.95**

GF Spicy Kani Roll

GF California Roll

GF Boston Roll

Eel w. Avocado or Cucumber Roll

Shrimp Tempura Roll

Chicken Tempura Roll

GF Shrimp w. Cucumber or

Avocado Roll

GF Salmon Skin Cucumber Roll



Vegetarian \$5.95

GF Tempura Zucchini Roll

GF Avocado Roll

GF Peanut Avocado Roll

GF Sweet Potato Roll

GF Asparagus Roll

Cucumber Roll

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Noodles & Fried Rice

Yaki Udon

Japanese udon noodles stir fried with shrimp, scallops, crabsticks and seasonal vegetables

17.95

GF Seafood Soba

Shrimp, Clams and scallops with Japanese buckwheat noodles and seasonal vegetables served with Oahu creamy sauce

17.95

GF Pineapple Fried Rice

(Choice of: Chicken (12.95), Beef (13.95) or Shrimp (14.95) or Vegetable (11.95))

Thai Fried Rice

(Choice of: Chicken (13.95), Beef (14.95) or Shrimp (14.95) or Vegetable (12.95))



Thai Selections

Served w. Miso Soup White Rice
(All Thai Dishes are Spiced to Perfection)

Pad Thai

(Choice of: Chicken (17.95), Beef (18.95) or Shrimp (18.95) or Vegetable (16.95))

The name says it all! One of the most famous Thai dishes, thin rice noodles stir fried with bean sprouts, seasonal vegetables and eggs in spicy tamarind sauce topped with peanuts and lime

Pad See-Eu

(Choice of: Chicken (17.95), Beef (18.95) or Shrimp (18.95) or Vegetable (16.95))

Fat rice noodles stir-fried with eggs, broccoli, garlic and sweet soy sauce

Red / Green Curry

(Choice of: Chicken (19.95), Beef (20.95) or Shrimp (21.95) or Vegetable (17.95))

Bell pepper, shredded bamboo and basil with famous Thai curry sauce

Thai Basil

(Choice of: Chicken (19.95), Beef (20.95) or Shrimp (21.95) or Vegetable (17.95))

Bell pepper, onion, garlic and basil leaves with Thai chef special sauce

Drunken Noodles

(Choice of: Chicken (17.95), Beef (19.95) or Shrimp (19.95) or Vegetable (16.95))



Side Orders

All of our side orders are accompanied by a purchase of any entree

BBQ Chicken

\$6.95

Chicken Katsu or Pork Katsu

\$6.95

BBQ Beef

\$7.95

Fried Shrimp or Island White Fish

\$7.95

Side White Rice

\$3.50

Side Fried Rice

\$4.25

Sushi Rice

\$3.75

Chicken Teriyaki

\$7.95

BBQ Short Ribs

\$11.95

Fried Mahi Mahi

\$11.95

Musubi

\$6.95

Choice of: Katsu chicken, pork or spam

Yaki Soba

\$6.95

Yaki Udon

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Dinner From The Kitchen

Served with Miso Soup, Fried Rice and Macaroni Salad
(side orders of some items also available)

Hawaiian BBQ Chicken 15.95

Grilled tender boneless chicken marinated in
Hawaiian BBQ sauce

Chicken Katsu 16.95

Golden deep fried crispy breaded chicken filet
served with famous katsu dipping sauce

Pork Katsu 16.95

Golden deep fried crispy breaded pork chop filet
served with famous katsu dipping sauce

BBQ Beef Short Ribs 21.95

Tender beef short ribs marinated in Koean style
BBQ sauce and grilled to perfection

Loco Moco 16.95

Loco moco is a traditional meal in the cuisine of
Hawaii. There are many variations, but the essential
loco coco consists of fried rice with hamburger patty
topped with fried egg and brown gravy.

Hawaiian BBQ Beef 16.95

Grilled slice of tender beef marinated in
Hawaiian BBQ sauce

Fried Shrimp or Island White Fish 16.95

Tender white fish filet or gulf coast shrimp lightly
marinated and breaded with Japanese panko
bread crumbs and deep fried

Garlic Shrimp 15.95

Deep fried crispy breaded gulf coast shrimp
with Oahu garlic sauce

Grilled Island White Fish 17.95

Grilled tender white fish with cornstarch miso
cream sauce.

Fried Mahi Mahi 21.95

Island mahi fish marinated and breaded with
Japanese panko bread crumbs and deep fried

Grilled Mahi Mahi 21.95

Grilled tender mahi mahi with cornstarch miso
cream sauce



Teriyaki Entrees

Served with Miso Soup and Fried Rice, Served on A Sizzling Plate

GF Chicken (Grilled boneless chicken served with teriyaki sauce) 15.95

GF Salmon 20.95

GF Shrimp 20.95

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Lunch From The Kitchen

Served with Miso Soup, Fried Rice and Macaroni Salad
(Available Every Day 11 am - 3 pm, Exept Holidays)



\$11.95

1. Hawaiian BBQ Chicken

Grilled tender boneless chicken marinated in Hawaiian BBQ sauce

2. Chicken Teriyaki

Grilled boneless chicken served with teriyaki sauce



\$12.95

4. Chicken Katsu

Golden deep fried crispy breaded chicken filet served with famous katsu dipping sauce

5. Hawaiian BBQ Beef

Grilled slice of tender beef marinated in Hawaiian BBQ sauce

6. BBQ Beef Short Ribs

Tender beef short ribs marinated in Koearn style BBQ sauce and grilled to perfection

7. Loco Moco

Loco moco is a traditional meal in the cuisine of Hawaii. There are many variations, but the essential loco coco consists of fried rice with hamburger patty topped with fried egg and brown gravy.

8. Fried Mahi Mahi or Grilled

Island mahi fish marinated and breaded with Japanese panko bread crumbs and deep fried

9. Garlic Shrimp

Deep fried crispy breaded gulf coast shrimp with Oahu garlic sauce

10. Fried Shrimp or Island

White Fish (or Grilled White Fish)

Tender white fish filet or gulf coast shrimp lightly marinated and breaded with Japanese panko bread crumbs and deep fried

11. Pork Katsu

Golden deep fried crispy breaded pork chop filet served with famous katsu dipping sauce



Lunch Boxes

Served with Miso Soup, Fried Rice and 4 pcs California Roll

Shrimp Tempura

\$10.95

Shrimp or Salmon or Scallop Teriyaki

\$11.95

Chicken Teriyaki

\$10.95

Sushi Lunch Box

\$11.95



Thai Selections

Pad Thai (Choice of Chicken or Beef \$10.95 Shrimp \$11.95 or Veg. \$9.95)

Pad See-Eu (Choice of Chicken or Beef \$10.95 Shrimp \$11.95 or Veg. \$9.95)

Red / Green Curry (Choice of Chicken \$11.95 Beef \$12.95 Shrimp \$13.95 or Veg. \$10.95)

Thai Basil (Choice of Chicken \$11.95 Beef \$12.95 Shrimp \$13.95 or Veg. \$10.95)

Drunken Noodles (Choice of Chicken, Beef or Shrimp \$11.95 or Veg. \$9.95)

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Lunch From The Sushi Bar

(Serve with Miso Soup)
(Available Everyday 11am ~ 3pm, Except Holidays)

1: Any 2 Rolls \$9.95

- * Spicy Tuna Roll
- * Black Pepper Tuna Roll
- * Yellowtail Scallion Roll
- * Yellowtail Avocado Roll
- * Yellowtail Cucumber Roll

2: Any 3 Rolls \$13.95



Raw

- * Philadelphia Roll
- * Tuna Avocado Roll
- * Spicy Yellowtail Roll
- * Spicy Salmon Roll
- * Salmon Cucumber Roll
- * Tuna Scallion Roll
- * Tuna Cucumber Roll
- * Salmon Scallion Roll
- * Salmon Avocado Roll
- * Alaskan Roll



Cooked

- Spicy Kani Roll
- Eel Avocado Roll
- Chicken Tempura Roll
- Salmon Skin Cucumber Roll

- California Roll
- Eel Cucumber Roll
- Shrimp Cucumber Roll

- Boston Roll
- Shrimp Tempura Roll
- Shrimp Avocado Roll



Vegetable

- Tempura Zucchini Roll
- Sweet Potato Roll

- Avocado Roll
- Asparagus Roll

- Peanut Avocado Roll
- Cucumber Roll

3. * Sushi Lunch Plate \$10.95

5 piece chef choice sushi with a california roll.

4. * Sashimi Lunch Plate \$11.95

8 piece chef choice sashimi.



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Oahu Poke Bowls \$18.95

Poke is a traditional Hawaiian raw fish salad or appetizers. Our bowls consist of your choice of fresh fish, salads, vegetables, Sushi rice, and sauces. Topped with Tobiko (Flying Fish Roe) Sesame Seed, dried seaweed.



Step 1

Choose your fish (1 St fish included and up to five, additional fish- \$2.00)

- Tuna, Salmon, Yellow Tail, White Tuna (escolar), Crab



Step 2

Choose your salad

- Squid, Seaweed



Step 3

Choose your vegetables (up to three included, each additional \$1.00)

- Cucumber, avocado, mango, edamame, asparagus, cherry tomato



Step 4

Choose a sauce

- Ponzu (citrus / vinegar sauce)

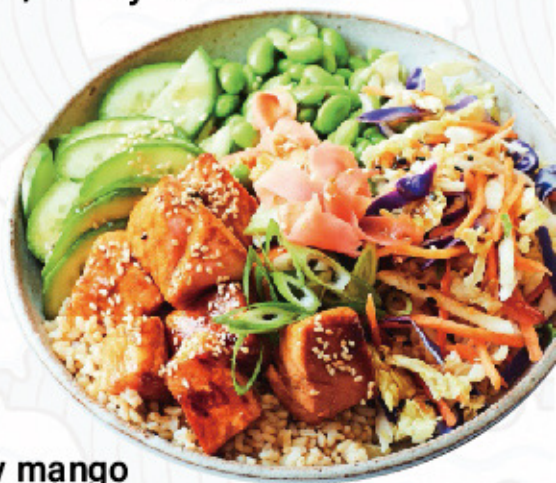
- Yuzu (fragrant / tart Asian fruit)



Step 5

Choose sauce for your rice (up to two)

- Eel sauce (sweet soy), spicy mayo, spicy mango



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