



our food is all
GLUTEN FREE

BUILD A BOWL

1 PICK YOUR BOWL SIZE

ala bowl / \$12

{small bowl}
includes 2 Bases and 1 Protein
all mix-ins, sauces & toppers included

nui bowl / \$15

{large bowl}
includes 4 Bases and 2 Proteins
all mix-ins, sauces & toppers included

keiki bowl / \$10

{kids bowl - 12 and under}
includes 1 Bases, 1 Protein & 2 mix-ins
all sauces & toppers included

2 PICK YOUR BASES

{SERVED HOT}

Asian Greens

{ginger & cabbage}

Brown Rice

{sushi grade}

Stir-fry Noodles

{thin rice noodles}

White Rice

{sushi grade}

{SERVED COLD}

Asian Slaw Salad

{cabbages mix & carrots +
creamy lilikoi}

Cauliflower Rice

{roasted garlic + lime}

Organic Quinoa Salad

{pineapple, peppers &
herbs}

Hawaiian Mac Salad

{savory & dense}

3 ADD MIX-INS

Avocado Puree
Shredded Carrots
Sliced Cucumbers

Edamame
Grape Tomatoes
Sliced Green Onions

Hijiki Seaweed
Krab Salad
Mango Cubes

Masago
Seaweed Salad
Sliced Sweet Onions

4 PICK YOUR PROTEIN

{FAVORITE}

Chicken Waikiki

{sweet & sour}

Kalua Pig

{smoked + slow roasted}

Teriyaki Beef

{100% Angus beef}

{PREMIUM} upgrade for only +\$2 (per serving)

Ahi Tuna Pokē

{traditonal blend +
kekoa suace}

Chicken Katsu

{breaded + deep fried}

Fried Pork Adobo

{fried + smoked}

Lomi Lomi Salmon

{cured + salad}

Plant Based Burger

{beyond meats, vegan}

Shrimp Pokē

{green & sweet onions
+ masago}

Tofu BBQ

{dry rubbed, vegan}

5 ADD SAUCES

Shiitake Gravy

{brown + thick}

Coconut Curry

{mild}

Creamy Lilikoi

{creamy passion fruit}

Ka'aïla Lime

{creamy lime, vegan}

Kekoa

{house soy sauce,
vegan}

Pineapple Fire

{sweet & spicy, vegan}

Sriracha Aioli

{a.k.a. spicy mayo}

Sweet & Sour

{traditional, vegan}

Teriyaki

{traditional, vegan}

Tonkatsu

{seet & tangy, hint of
BBQ}

Wasabi Aioli

{fragrant & mild}

6 ADD TOPPERS

Crispy Garlic
Crispy Quinoa

Furikake
Red Chili Flakes

Sesame Seeds

[*] ADD ONS

add an egg +\$2



add a base or protein +\$3

add a premium protein +\$5



SOUPS

saimin / \$15

{Hawaii's national dish. Rich and clear beef broth filled with noodles, spam, beef, chicken, kamaboko (fish cake) and a perfectly boiled egg}

organic coconut lentil soup / cup \$10 bowl \$15

{Green and red lentils simmered in a broth of creamy coconut milk blended with a savory vegetable stock and select spices. VEGETARIAN - VEGAN, DAIRY FREE, HIGH FIBER}

chicken ginseng soup / cup \$10 bowl \$15

{a combination of tender chicken, ginseng, Shiitake mushrooms, brown rice and a medley of vegetables in a savory chicken broth. DAIRY-FREE, LOW FAT & CHICKEN RAISED WITHOUT ANTIBIOTICS}

TO SHARE

'uala fries / \$10

{golden crisp fries perfection covered in our homemade shitake gravy or coconut curry sauce}

hawaiian tostones / \$6.5

{green plantain slices, fried and flattened then fried again. Makes approx. 5 slices}

spam musubi / \$10

{Hawaii's favorite snack. sliced SPAM seared and glazed, served over white rice, tied with a roasted nori and covered with our signature musubi sauce. two servings per order}

BRAVE BOWLS

kahuku shrimp / \$17

{Oahu's north shore style butter garlic shrimp. Served over white rice and a couple of lime wedges. Inspired on the Famous Shrimp trucks!}

kalbi ribs / \$20

{Thin cut, bone-in beef short ribs charbroiled Korean style. Served with rice and Hawaiian mac salad}

loco moco / \$17

{homemade 100% Angus beef hamburger patties served over white rice and Hawaiian Mac salad, smothered in our house brown shitake gravy, and topped with a fried egg}

teri-burger / \$12

{1/3 lb of Angus beef homemade patties, Sweet Onions, Tomatoes, Lettuce, Mayo and Teriyaki Sauce. Served over a 100% Gluten Free Bun, make it really unique adding any, or all, the delicious add ons!}

{Add-Ons: Roasted Pineapple +\$0.75 /American Cheese +\$1.5 / Fried Egg +\$2 / Smoked Bacon +\$2.5 / French Fries +\$3.5 / Substitute Meat Patties for a Plant Based Burger +\$4}

DRINKS / \$4

- Jones Co. Sugar Cane Soda
- Parrot Coconut Water w/Pulp
- San Pellegrino & Fiji Water
- Hawaiian Sun
- Unsweet Tea

SMOOTHIES / \$10

BEERS + CIDERS / \$7

DESSERTS / \$8.5

Banana Tempura

{A perfectly firm and ripe banana coated in our signature gluten free tempura batter and fried to perfection. Sided by a scoop of vanilla ice cream}

Fried Haupia

{a Hawaiian original Coconut pudding. Delicate and deliciously flavored with real coconut milk. Panko coated and deep-fried for a decadent mix of flavors and textures in your mouth}

Flourless Chocolate Cake

{a decadent chocolate creation, paired with a scoop of Vanilla Ice Cream. Needs no further explanation, YUM!}



CONSUMER ADVISORY

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.



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