



Sharing Aloha with St. Louis

Small plates

Musubi \$3

Pronounced moo-sue-bee (with a Hawaiian accent of course) is the dish that gives Hawaii the reputation for being the SPAM capital of the world. Musubi consists of a layer of rice sprinkled with Nori Furikake (rice seasoning), a slice of Teri marinated SPAM grilled to caramelize the marinade, a slice of sweet egg pancake all wrapped in sheet of Nori (sushi seaweed paper).

Poke Bowl \$6

Poke (pronounced poh-kay) means "to cut" in Hawaiian. Poke is a popular dish where cubed raw Ahi Tuna is dressed in shoyu based sauce and mixed with Ogo (seaweed) from the North Shore of Oahu. Served with white rice.

Teri Bun \$5

Teri Bun is the King of the Hawaiian Drive-in scene. Thinly sliced beef is marinated overnight in our own Teri sauce. The steak is grilled and heaped on a toasted King's Hawaiian Sweet bread bun. Dressed with a swipe of mayonnaise, a slice of Napa cabbage.

Kalua Pork Bun \$5

Our Kalua pork is slow cooked to juicy perfection. It's then served on a toasted King's Hawaiian Sweet bread bun topped with our own tangy Hawaiian slaw and LiliKoi BBQ sauce.

Fish Taco \$4

Yes, you can order just one. Our Beach tacos are made with a fried white fish, coated in crispy panko, topped with mango salsa. So on you will want to order seconds. Served mainly during the summer months.

Paniolo Chili Bowl \$5

Our Paniolo chili is a family recipe using island ingredients such as beef, Portuguese sausage, celery and beans. Served over 1 scoop of rice.

Sides

Hawaiian Mac Salad \$1

The salad consists of macaroni noodles, mayo, celery, carrots and seasoning. This simple, yet tasty side dish is a staple with Hawaiian plate lunches and picnics. Eat one scoop and you'll be hooked.

Lumpia Spring Roll \$1

Lumpia is a Filipino version of a fried spring roll. Made in a thin crispy wrapper stuffed with ground chicken, carrots, cabbage and bean sprouts.

Lomi Salmon Salad \$2

Lomi Salmon is a Hawaiian staple at luaus. It's made from salt cured salmon, mixed with sweet onions, green onions and diced tomato. Served a 3 oz cups to compliment other dishes.

Poke Cup \$3

A 3 oz cup of our popular Poke. This size makes a good side dish or sampler.

White Rice \$1

An extra scoop of white rice.

Hawaiian Fried Rice \$3

Our fried rice is traditional Hawaiian style. It includes such yummy treats as Portuguese sausage, fried SPAM, Komoboko, carrots, celery. It's wok fried with ginger, garlic and other yummy ingredients.

Pineapple Fried Rice \$4

Our Pineapple Fried Rice is similar to our traditional Hawaiian style without the meat or Komoboko. It includes cilantro, carrots, celery and pineapple for a fresh citrus flare.

It makes a great Vegan dish.

Kimchi Fried Rice \$5

We take our Hawaiian Fried Rice and add a cup of Kimchi (Korean fermented Napa cabbage with chili spices) wok the two together.

Fried Egg \$2

Add a fried egg to the top of any of our fried rice dishes and make it a meal.

Main plates

Chicken Yakitori \$8

Dark meat chicken marinated overnight in our own sauce. Then grilled to a sweet savory glaze. This dish is a mild marinade loved by children and adults. Served with two scoops of white rice and island mac salad.

Teriyaki Steak \$9

Thinly sliced beef is marinated overnight in our own Hawaiian Teriyaki sauce. It's then nicely grilled bringing out all the flavors of Hawaii. Served with two scoops of white rice and island mac salad.

Kalua Pork Plate \$10

What is a luau without a Hawaiian smoked pig? Our Kalua pork is slow cooked to a juicy perfection with a touch of saltiness. It's served with cabbage we've sauteed in our house spices. Served with two scoops of white rice and island mac salad.

Loco Moco \$9

This dish was created at the Lincoln Grill in Hilo on the Big Island to satisfy the hunger of local teenagers after surfing. The dish consists of white rice, topped by a seasoned hamburger patty, a fried egg all smothered in brown gravy. So ono and filling!

Poke Plate \$10

Poke (pronounced poh-Kay) means "to cut" in Hawaiian. Poke is a popular dish where cubed fish is dressed in shoyu based sauce and chilled. It's mixed with Ogo (seaweed) from the North Shore of Oahu Hawaii, onions and spices. Served with two scoops of white rice and island mac salad. So ono!!

Kalbi Rib Plate \$10

Our Korean BBQ ribs are specially cut and marinated overnight in our own blend of spices. Grilled to perfection these ribs are mouth watering. Served with two scoops of white rice and island mac salad.

Paniolo Chili Plate \$7

The first cowboys (Poniolos) to the islands came to the Big Island from California bringing traditional Mexican cowboy grub. Our Paniolo chili is a family recipe using island ingredients such as beef, Portuguese sausage, celery and beans. Served with two scoops of white rice. Mainly served in the Fall/Winter months..

Beach Tacos \$8

Our Beach tacos are made with fried Alaskan Pollack (white fish) coated in crispy panko, topped with mango salsa and a squirt of citrus taco sauce. The plate includes two tacos.

Mochiko Chicken Plate \$

Bite size chicken pieces lightly battered in mochiko (rice) flour and fried. Suggest dipping in our Lilikoi BBQ or Katsu sauce. Served with two scoops of white rice.

Aloha Maid Drinks

Right from the islands. Aloha Maid juices contain No Artificial color. No artificial flavor. No carbonation. No High Fructose Sugar. 100% DV Vitamin C. 100% Aloha!

Passion Orange Guava \$2

Known in the islands as POG!

Guava \$2

Passion Orange \$2

Pineapple Orange \$2

Lemon Tea \$2