

Main plates

All plates (unless otherwise noted) includes:
two scoops of white rice and
1 scoop of island mac salad.

In Hawaii this is Known as a plate lunch.



Sharing Aloha with St. Louis

Chicken Yakitori \$9.50

Dark meat chicken marinated in Yakitori sauce. Then grilled to a sweet savory glaze. This dish is a mild marinade loved by children and adults.

Teriyaki Steak \$10.50

Thinly sliced steak is marinated in Hawaiian Teriyaki sauce. It's then nicely grilled to bring out all the flavors of Hawaii.

Kalua Pig \$11.50

What is a luau without a Hawaiian smoked pig? Our Kalua pork is smoked for 9 hours to a juicy perfection with a touch of saltiness. It's served cabbage we've sauteed in island spices.

Huli Huli Chicken \$10.50

Our Huli Huli chicken is dry rubbed, then basted in Huli Huli sauce while its BBQ'd over Kiawe wood. Each plate includes a leg quarter or breast.

Kalbi Rib Plate \$11.50

Korean BBQ ribs are specially cut and marinated in Korean blend of spices. Grilled to perfection these ribs are mouth watering.

Surf Plate \$12.50

Cannot make up your mind? The Surf Plate includes two meats and a slice of fried Spam to create the ultimate surfer plate. Which two meats depends on the Chefs choice.

Loco Moco \$10.50

A Loco Moco consists of a bed of white rice, topped with a seasoned hamburger patty, a fried egg all smothered in brown gravy.

Eat like a Hawaiian: Add a slice of fried SPAM to your Loco Moco for \$1

The Loco Moco was created at the Lincoln Grill in Hilo on the Big Island to satisfy the hunger of local teenagers after surfing. So ono and filling!

Katsu Chicken \$9.50

Dark meat chicken that has been battered in Japanese Panko breadcrumbs and fried to create a crispy chicken bite. A tangy traditional Katsu sauce is drizzled over the chicken bites.

Garlic Shrimp \$11.50

The Shrimp Trucks on the North Shore of Oahu have become famous for their Garlic Shrimp. We saute our shrimp in garlic butter just as you would find at the Kahuku Shrimp trucks. This dish is usually available during lent.

Veggie Stir Fry \$10

We focus on tasty vegetables such as Carrots, Bell peppers, Celery, Broccoli and Snow peas. Sauteed in Onion, Garlic and Ginger to create a tasty dish with hints of sesame oil and Shoyu.

Curry Plate \$9.50

Our Hawaiian Curry is a great winter vegetarian dish. Loaded with potatoes, carrot, celery and sweet onion we stew the mixture in Hawaiian spices. Mainly served in the Fall/Winter months.

Add Katsu chicken for \$2

Paniolo Chili Plate \$9.50

Our Paniolo chili is a family recipe using island ingredients such as beef, Portuguese sausage, celery and beans.
* Does not include Island Mac Salad
Mainly served in the Fall/Winter months.

The first cowboys (Poniolos) to the islands came to the Big Island from California bringing traditional Mexican cowboy grub.



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Poke

Poke (pronounced poh-Kay) means "to cut" in Hawaiian. Poke is a popular Hawaiian dish where cubed fish is dressed in a shoyu based sauce and chilled. Our Poke is authentic Hawaiian, using flavors used it in the islands.

Kanaka style

Poke mixed with Ogo (seaweed) from the North Shore of Oahu Hawaii, green onions, sweet onion, chili flakes and pickled red ginger. Pure islander.

Kilauea style

Kanaka Poke drizzled with our Kilauea sauce. Its got Kick!

Cali style

Kanaka Poke with Unagi sauce, and Chef selected side. A sweeter bite.

Poke Plate

\$12

Plates include two scoops of Poke, 2 scoops of rice and 1 scoop of Island Mac salad.

Poke Bowl

\$7

Bowls include 1 scoop of Poke, and 1 scoop of rice.

Poke Cup

\$4

Cups are 3oz of poke. Makes a great side dish.

Small plates

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.

Paniolo Chili Bowl

\$5

A smaller version of our Paniolo chili plate. Served over 1 scoop of rice. Mainly served in the Fall/Winter months

Curry Bowl

\$5

A smaller version of our Hawaiian Curry plate Served over 1 scoop of rice. Mainly served in the Fall/Winter months

Fried Rice

Hawaiian Fried Rice \$5

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 \$5

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 \$6

We take our Hawaiian Fried Rice and wok in a cup of our house made Kimchi (Korean fermented Napa cabbage with chili spices).

Add a fried egg for \$2



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Tacos

Fish Taco

\$4

Our Fish Beach taco is made with fried Alaskan Pollack (white fish) coated in crispy panko, topped with mango salsa and citrus taco sauce.

Order 2 for \$7.50

Pork Taco

\$4

Our pork tacos are made with our Kalua pork topped with Lilikoi BBQ sauce, Pineapple slaw and rolled in a flour tortilla.

Order 2 for \$7.50

Sweet Potato Taco

\$4

We saute sweet potato strips in teriyaki sauce topped with mango salsa and citrus taco sauce.

Order 2 for \$7.50

Sides

Island Mac Salad \$1.50

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.

Fried Egg \$2

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

Fried SPAM \$1

Add a slice of fried SPAM to any of our dishes.

White Rice \$1

An extra scoop of white rice.

Seaweed Salad cup \$2

A 3oz cup of our Sushi style Seaweed Salad. Makes a nice side dish.

Lomi Lomi Salmon \$3.50

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 as a side to other dishes.

Kimchi cup \$1

A 3oz cup of our house made Kinchee.

PuPus

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 a sheet of Nori (sushi seaweed paper).

3 or more for \$2.50 each

Manapua \$3

Manapua is a Char Siu pork (Chinese BBQ) wrapped in Bao dough and steamed to perfection. This tasty treat is beloved on the islands. We warn you, you might get hooked.

Shumai (pork hash) \$2

Shumai, sometimes called Pork Hash, is a steamed Japanese style pork dumpling filled with seasoned ground pork, shrimp and water chestnut.

Lumpia Spring Roll \$1

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

Boiled Peanuts \$3

A small boat of Hawaiian style boiled peanuts.



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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

Coconut water \$2

Kanake

Dole Whip \$2
Pineapple frozen treat.

Banana Lumpia \$1
Fried banana spring roll with caramel sauce.

Island Gummies \$1
Gummy bears Dusted in Sweet & Tangy
Li Hing Mui powder.

Malasada \$2
Portugese donut tossed in sugar!