



# CHEEKY TIKI



## PUPUS

### CEVICHE\*

\$18

Made fresh daily with Chef's choice of local fresh fish or shrimp. Tossed with serrano peppers, tomatoes, red onion, bell peppers, lime, cilantro and coconut milk. Served with corn tortilla chips.

### KUNG PAO MAC NUT SHRIMP

\$16

Lightly breaded shrimp, fried and tossed with roasted macadamia nuts in a housemade Kung Pao sauce.

### PORTUGUESE CORN DOG BITES

\$12

Spicy Portuguese sausage dipped in our housemade cornbread batter, deep fried to perfection and drizzled with chili honey. Served with a side of jerk ranch.

### POKE OF THE DAY\*

\$20

Chef's choice of daily preparation for local fresh ahi.

### PORK BELLY BURNT ENDS

\$16

Roasted pork belly with a smoked guava glaze and caramelized onions.

### BULGOGI BEEF\*

\$16

Marinated steak with miso mayo and house pickled vegetables served in lettuce cups.

### STREET CORN **V**

\$11

Served off the cob with cotija cheese, Mexican sour cream, lime, fresh cilantro and sprinkled with tajin.

### SASHIMI\*

\$21

Thinly sliced fresh caught ahi served with wasabi and a ginger soy dipping sauce.

### KIMCHI FRIED RICE

\$12

Fried rice with house marinated kimchi, fresh vegetables, and Portuguese sausage.

### TWICE FRIED PLANTAINS **V+**

\$12

Crispy plantains served with a roasted aji sauce.

### VEGETABLE EMPANADAS **V**

\$12

Filled with black beans, corn, bell peppers, jalapenos, onions, cilantro and cheddar cheese. Served with cilantro lime avocado crema.

## SALADS

Add marinated steak, fish, sautéed shrimp or seared tofu to any salad \$10

### SUMMER SALAD **V**

Spinach topped with corn, black beans, red onion, bell pepper, avocado, cherry tomatoes, cucumber and cotija cheese. Served with a side of herb goddess dressing.

\$18

### ROASTED PEPPER & PINEAPPLE **V**

Mixed greens topped with roasted bell peppers, red onion, grilled pineapple chunks and unsweetened coconut flakes. Served with a side of jerk pineapple dressing.

\$18

### TROPICAL AVOCADO **V+**

Arugula finished with sliced avocado, fresh fruit, cucumber, grape tomatoes and candied macadamia nuts. Served with a side of tropical vinaigrette.

\$18

### ASIAN CHOPPED SALAD **V**

Mixed greens topped with cabbage, cilantro, shredded carrots, candied macadamia nuts and crispy wontons. Served with a side of sesame honey vinaigrette.

\$18

## SANDWICHES & SUCH

Comes with your choice of fries or slaw

### MANGO HABANERO BURGER\*

\$20

Grilled 7 oz local beef patty, finished with our house mango habanero chutney with butter lettuce on a buttery brioche bun. **Sub Beyond Burger **V****

### FRESH ISLAND FISH WRAP\*

\$24

Blackened or grilled local fish served with mixed greens, red onion, cabbage, tossed in a sesame honey glaze, wrapped in a local spinach tortilla. **Sub Chicken**

### CUBANO

\$19

Roasted pork, sliced ham, dill pickles, dijon mustard, mayo, grilled with Havarti cheese on a French baguette.

### RUM ROASTED PULLED PORK SANDWICH

\$19

Slow roasted pork with a spiced rum glaze on a buttery brioche bun, topped with housemade slaw and crispy beer-marinated onions.

### TWO FISH TACOS\* **T**

\$21

Pan blackened locally caught fresh island fish. Served on corn tortillas with house-pickled vegetables, fresh cabbage and a drizzle of cilantro avocado lime crema.

## PLATES

### CHAR SIU BABY BACK RIBS

\$27

Slow cooked pork ribs, glazed with char siu barbeque sauce. Served with kimchi fried rice and bok choy.

### PULEHU STEAK\* **T**

\$32

Grilled Big Island strip steak with a spicy chimichurri. Served with pan roasted new potatoes and bok choy.

### JERK CHICKEN

\$24

Marinated and grilled medallions of chicken breast topped with our housemade jerk sauce. Served with white rice and bok choy.

### FRESH ISLAND FISH\* **T**

\$32

Blackened or grilled local fish topped with a spicy dragonfruit glaze and our grilled corn salsa. Served with white rice and bok choy.

### SPICY HONEY SHRIMP

\$26

Sauteed shrimp tossed in a house-infused honey. Served with kimchi fried rice and bok choy.

### GARLIC MISO DUCK BREAST\* **T**

\$32

Juicy duck breast oven roasted and topped with a garlic miso burre blanc and furikake. Served with white rice and bok choy.

**V** - Vegetarian **V+** - Vegan **T** - Sub Tofu

*Our fish is sourced from local fishermen,  
always fresh caught and never frozen!*

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