



CHEEKY TIKI



V - Vegetarian V+ - Vegan T - Sub Tofu

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

SANDWICHES & SUCH

Comes with your choice of fries, white rice or coleslaw

TWO FISH TACOS* T *Grilled or Blackened* \$21

Locally caught fresh island fish. Served on flour tortillas with house pickled vegetables, fresh cabbage and a drizzle of cilantro avocado lime crema.

TWO SHRIMP TACOS* T *Grilled or Blackened* \$21

Your choice of crispy or sautéed. Served on flour tortillas with fresh pico de gallo, cotija cheese, cabbage and our lime infused sour cream.

CLASSIC BURGER* *Sub Beyond Burger* \$20

Big Island beef patty grilled and topped with cheddar cheese, lettuce, tomato and onion on a buttery brioche bun.

PANILOLO BURGER* *Sub Beyond Burger* \$22

Grilled spicy guava glazed Big Island beef patty topped with caramelized onion, crispy bacon and melted Havarti cheese. Served on a toasted brioche bun.

ISLAND STYLE BURGER* *Sub Beyond Burger* \$20

Grilled teriyaki glazed Big Island beef patty, topped with smoked ham and grilled pineapple. Served on a buttery brioche bun.

CUBANO \$19

Pulled pork layered with sliced ham and dill pickle, grilled with Havarti cheese on a Dijonnaise dressed hoagie roll.

FRESH ISLAND FISH WRAP* *Grilled or Blackened* \$24

Locally caught fresh fish wrapped with mixed greens, cabbage, shredded carrot, red onion, cilantro and a drizzle of sesame honey dressing in a warm spinach tortilla.

AHI MELT \$20

House tuna salad made from locally caught ahi, topped with sliced tomato, avocado and melted Havarti cheese. Served open face, drizzled with a roasted bell pepper coulis and dusted with fresh cilantro.

DUO BAO* \$19

Two bao buns served with pickled veggies and topped with cilantro, avocado and serrano peppers. Includes your choice of fried shrimp, roast pork, spicy Hawaiian chicken or bulgogi beef. Finished with a paired housemade sauce.

RUM ROASTED PULLED PORK SANDWICH \$19

Slow roasted spiced rum glazed pulled pork dressed with housemade coleslaw and crispy fried onions on a buttery brioche bun.

BUFFALO CHICKEN SANDWICH* \$19

Fried chicken tenders tossed in Buffalo sauce, topped with crisp dill pickle slices, and melted Havarti cheese. Served on a toasted brioche bun.

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.

CHICKEN ADOBO* \$24

Grilled chicken breast in an adobo cream sauce. Served on a bed of white rice and bok choy.

NORTH SHORE GARLIC SHRIMP* \$26

Sautéed shrimp tossed in a garlic parmesan butter sauce. Served with kimchi fried rice and broccolini.

FURIKAKE AHI* \$32

Pan seared furikake crusted ahi drizzled with unagi and siracha aioli. Served with kimchi and fries.

PULEHU STEAK* T \$32

10oz New York steak grilled to perfection and topped with cilantro pesto compound butter. Served with pan roasted new potatoes and broccolini.

FRESH ISLAND FISH* T *Grilled or Blackened* \$32

Locally caught fresh fish finished with our housemade ube cream sauce. Served with white rice and bok choy.

HAWAIIAN STYLE RAMEN V+ \$18

House made teriyaki sauce mixed with sautéed vegetables, ginger, garlic and cilantro on a bed of fried ramen noodles.

**Add steak, chicken, fish, sautéed shrimp or seared tofu \$10*

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