



# 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.

### SASHIMI\* \$21

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

### POKE OF THE DAY\* \$20

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

### KUNG PAO MAC NUT SHRIMP \$16

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

### VEGETABLE EMPANADAS **V** \$12

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

### TWICE FRIED PLANTAINS **V+** \$12

Crispy plantains served with a roasted aji sauce.

### CRISPY TOFU BITES **V** \$11

Corn starch crusted tofu drizzled with kimchi aioli, housemade unagi sauce, green onions and sesame seeds

### STREET CORN **V** \$11

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

### 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.

### BAO A LA CARTE\* **T** \$8

Single bao served with pickled cucumber, carrots, 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 bao 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.

### KIMCHI FRIED RICE \$12

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

## SALADS

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

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

Mixed greens, roasted bell peppers, grilled pineapple, red onion and coconut flakes. Served with jerk pineapple dressing.

\$18

### SUMMER SALAD **V**

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

\$18

### TROPICAL AVOCADO **V+**

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

\$18

### ASIAN CHOPPED SALAD **V**

Mixed greens, cabbage, cilantro, shredded carrots, candied macnuts, crispy wontons, served with sesame honey vinaigrette.

\$18

## LUNCHTIME GRINDZ

Comes with your choice of fries or slaw

### AHI MELT \$17

Housemade tuna salad from locally caught ahi. Grilled on a French baguette with melted provolone cheese, finished with spicy avocado-mango relish and drizzled with roasted bell pepper coulis.

### MANGO HABANERO BURGER\* \$20

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

### MAUKA BURGER\* \$20

Grilled 7 oz local beef patty, topped with melted havarti cheese, fresh avocado and cilantro lime crema sauce. Served on a buttery brioche bun with lettuce, tomato and onion. **Sub Beyond Burger **V****

### FRESH ISLAND FISH WRAP\* \$24

Blackened or grilled 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.

### DUO BAO\* **T** \$18

Two bao served with pickled cucumber, carrots, 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 bao sauce.

### 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.

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

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