

Where Locals Eat Local Since 1999



Hawaiian Style Plate-Lunch

Lunch Selections

Moa Moa Moa

Chicken done 3-ways: Bite size Crispy Chicken tossed in Garlic Soy Sauce, Grilled Teri Chicken and Chicken Katsu (Panko Breaded slices) with Japanese BBQ Sauce

\$17

BBQ Mix

Grilled Chicken, thin sliced Ribeye and Short Ribs Marinated in Soy, Ginger and Garlic.

\$20

Fresh Island Ahi

6 oz. Fresh Island Tuna, Saute in Garlic, Butter and Wine or Saute with Furikake Crust and served with Sriracha Mayo and Ginger Soy Glaze.

\$20

Pulehu Steak

8 oz. Thinnly sliced Grilled Chuck seasoned with Hawaiian Salt, Garlic and Chili Flakes.

\$18

North Shore Style Scampi

Large ez peel Shrimp Saute in Garlic, Wine and Butter. Choose Mild, Medium or Hot.

\$18

Tofu Eggplant

Tofu, Basil and Eggplant Wok Saute with Ginger, Fish Sauce and Oyster Sauce.

\$15

Haleiwa Bowl

Fresh Ahi Poke, Kalua Pork and Garlic Chicken on bed of Rice with Furikake and Shredded Cabbage. Served with Kim Chee.

\$15

Fresh Ahi Poke Sampler Bowl

Ahi Poke done 3-ways: Ginger Shoyu, Limu Kukui Nut and Spicy Tobiko Mayo. Served on bed of Rice with Furikake and Shredded Cabbage. Served with Kim Chee.

\$17

Kilauea ahi salad:

Toss Greens, Red Onions, Cucumbers & Cherry Tomatos. Ahi Steak Crusted in Local Cajun Seasoning. House Papaya Seed Dressing.

\$17

Oriental Chicken Salad:

Toss Greens, Red Onions, Cucumbers, Cherry Tomatos, Crispy Won Ton Chips and Ground Peanuts. Topped with Sliced Grilled Teri Chicken and House Oriental Dressing

\$16

Keiki garlic chicken:

Crispy Boneless Chicken tossed in Sweet Soy and Garlic. Served with Rice and Gogurt

\$10

Keiki Chicken strips

Crispy Chicken Strips with BBQ Sauce, Tater Tots, Gogurt

\$10

Keiki Pizza

Mini Peperonni or Cheese Pizza, Chips, Gogurt

\$10

All entrées above are served with white or brown rice and toss greens or macaroni salad