

BAR FOOD

UMAMI ROASTED
BRUSSEL SPROUTS - 14 (v)

CRUSHED CUCUMBER
& SESAME SALAD - 9 (v)

COCONUT PRAWNS
TROPICAL HONEY BBQ
half dozen 18 | full dozen 30

NORTH SHORE
GARLIC PRAWNS
half dozen 18 | full dozen 30

SURF & TURF
MEATBALLS + PRAWNS - 18

HOUSE-MADE ORGANIC
“SPAM” and RICE - 14 | add fried egg +3

ALMIGHTY
MAC & CHEESE - 14
add spam +5

AHI TUNA & AVOCADO - 27
blackened rare & sliced
shaved jalapeno & sunomono
nikiri sauce & tobiko
wakame & sesame seeds

SIDES

SUNOMONO - 5

STEAMED WHITE RICE - 3

COCONUT RICE - 5

ISLAND MAC SALAD - 4

CRISPY UBE POTATOES - 7

SIDE SALAD - 7

MIXED VEGETABLES - 9



“SURF TACOS”

two tacos on corn tortillas (add cucumber or mac salad +3)

PURPLE SWEET POTATO
ube, crispy confit mushrooms
garlic spread, k-town slaw - 13

BROILED MAHI MAHI
cast iron grilled mahi mahi, avocado
fresh slaw, mahi sauce - 15

HULI-HULI CHICKEN
melted cheese, island salsa, scallion
shaved cabbage, almighty aioli - 14

K-TOWN TACOS
korean BBQ kalbi asada, k-town slaw
garlic miso, sesame seeds - 15

“POKE” BOWLS

ALMIGHTY
CLOUD POKE

raw salmon & ahi tuna - house poke sauce,
jalapeno, wakame, sunomono, avocado,
sprouts, mandarin, island fruit salsa,
sticky sushi rice - 26

SPICY
“TUNA-DON”

spicy tuna hash, toasted nori, avocado,
macadamia nuts, wakame, sunomono, tobiko,
sesame seeds, sticky sushi rice - 27

SOUPS & SALADS

MACADAMIA CARROT & GINGER

toasted macadamia nuts, mixed greens, carrot ribbons, scallions, almonds
with ginger & mandarin dressing, sesame seeds - 14
(add | ono chicken +7 | prawns +11 | seared salmon +11 | blackened tuna +15)

CHEF’S ISLAND RANCH SALAD

pasture raised chicken teriyaki, prairie breeze, tamari seven minute egg,
sliced avocado, cherry tomato, onion, macadamia nuts & island ranch - 19
(add | double ono chicken +7 | prawns +11 | seared salmon +11 | blackened tuna +15)

PACIFIC CHOWDER “TOM KHA”

coconut cream, lemongrass- red curry broth, yukon potato, tomato, mushroom, pancetta,
prawns, salmon, clams , mahi -mahi - 27

AUTUMN GINGER
& BUTTERNUT SQUASH SOUP

butternut squash, ginger, garlic, onion, coconut milk, pomegranate
cup-8 bowl -14

ISLAND

PEANUT CURRY
ROASTED KABOCHA SQUASH

roasted kabocha squash, ube sweet potato & cauliflower
bell pepper, sauteed spinach, over steamed white rice - 19
(add | ono chicken +7 | prawns +11 | seared salmon +11 | blackened tuna +15)

PASTURE RAISED ONO CHICKEN

slowly simmered and pulled ono chicken, macadamia roasted cabbage,
over steamed rice - 23 | double chicken - 28

GRASS FED LOCO MOCO

half pound beef patty, sunny egg, mushroom & scallion gravy
grilled dressed k-town cabbage, over steamed rice, mac salad - 24

MISO BROILED MAHI MAHI

misoyaki glazed mahi mahi, ginger-macadamia-cilantro pesto
mixed vegetables, coconut rice - 29

UNAGI STYLE BROILED SALMON

center cut scottish loch duart salmon filet, seared, and teriyaki broiled
over black ramen noodles, tomato, ube, kabocha, roasted white corn, scallions - 29

KALBI BEEF “BIBIMBAP”

steamed rice bowl piled with korean BBQ kalbi beef asada
maitake mushrooms, sunomono, wakame, kimchi slaw, carrots, fried egg
single beef - 24 | extra beefy - 29 | add prawns +11 | add ono chicken +7

“THE KONA” CHEESEBURGER

on a gluten free homemade sesame honey glazed bun with
mozzarella, kona spread, sweet jalapeno relish - side of mac salad - 19

MIXED PLATE LUNCH

bbq glazed house made organic spam, garlic prawns, kalua pork
scallions, slaw, steamed rice, mac salad - 28

NAKED PAN FRIED CHICKEN

pan seared chicken, maui sweet onions, red bell peppers, mango
caramelized & glazed in almighty teriyaki sauce - 24 | ~ask for spicy if you like~

MAIN-LAND

PRIME NEW YORK STRIP STEAK

14 day dry aged, 8 oz **PRIME** NY, luxardo cherry demi-glace, “autumn gratin”
sauteed spinach, heirloom roasted baby carrots - 41 | add prawns for surf and turf +11

HAOLE MIKE’S FETTUCCINE

pancetta, maitake mushroom, tomato, cream, basil
pine nuts, mascarpone - 26 | add prawns +11