

SIGNATURES

THE CLOUD POKE

raw salmon & ahi tuna, house poke sauce, island fruit salsa
jalapeño, wakame, sunomono, avocado, mandarin
nori, sprouts, sticky sushi rice - 28

AHI TUNA "NACHOS"

sticky rice, chopped ahi tuna, avocado cucumber, jalapeno
shaved cabbage, miso aioli, nikiri sauce, house sriracha, sesame
side of crispy tortilla chips for dipping - 24

BRUSSEL SPROUTS

marinated and tossed in misoyaki aioli
sauteed, not deep fried, nori flake, almighty aioli - 15

BRASSICAS

roasted cauliflower & broccolini in coconut oil, ginger and turmeric
coconut lime dipping sauce, tahini teriyaki - 15

COCONUT PRAWNS

butterflied and sauteed in tropical honey bbq
then tossed with crispy toasted coconut flakes
with extra sauce for dipping - half dozen - 19 | full dozen - 32

ALMIGHTY MADE SPAM

organic house-made spam, seared crispy and served warm
served over sushi rice, brushed with nikiri sauce, nori flake and sesame - 18

"SHORELINE TACOS"

two tacos served on corn tortillas with a side of surf slaw ~ ask for a third if you like ~

PURPLE

SWEET POTATO

garlic spread, k town slaw
crispy confit mushrooms - 13

HOISIN GLAZED

DUCK CONFIT

melted cheese, roasted red pepper
cilantro pickled red onion
chipotle crème fraîche - 19

MARINATED & CHOPPED

K-TOWN KALBI BEEF

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

HULI-HULI

CHICKEN

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

BRAISED & GLAZED

PORK BELLY

sweet & spicy pork belly, tamari lime
slaw, smoked chili crema, pickled onion
avocado - 15

BROILED

MAHI MAHI

cast iron grilled mahi mahi, avocado
fresh slaw, mahi sauce - 16

SIDES

mac salad - sunomono - coconut rice + 5ea.



OLAKINO PLATES & BOWLS

served over steamed white rice

substitute coconut rice or quinoa +2

add a side of mac salad +2

add extra protein - chicken +7 | prawns +9 | salmon pave +11

CHEF'S K-TOWN BIBIMBAP

kalbi beef asada

sunomono, house kimchi, seared mushrooms, sunny up fried egg - 24
(extra beefy if you like - double protein +11)

HAWAIIAN BBQ

ono chicken & grilled prawns
roasted broccolini, pickled red onion
coconut fakes, cilantro lime dressing - 23

MARINATED AHI TUNA

avocado, pickled cucumber, edamame
seaweed salad, toasted nori
Sriracha and yuzu wasabi aioli - 25

AVOCADO &

PURPLE SWEET POTATO

grilled tofu & broccolini,
roasted sweet potato & toasted almond
tahini & teriyaki dressing - 21

MISO MAHI MAHI

sauteed bell pepper, onion, carrots
yuzu miso teriyaki - 27
sub seared salmon if you like

THE LOCO MOCO

half pound beef patty & sunny up egg
wild mushroom & scallion gravy
toasted sesame seed - 22

PEANUT CURRY

ROAST KABOCHA SQUASH

ube sweet potato, cauliflower
bell pepper, sautéed spinach
peanut & coconut curry lime sauce - 21

SALADS

Add extra protein - chicken +7 | prawns +9 | salmon pave +11

CHEF'S ISLAND RANCH SALAD

pasture raised chicken teriyaki, prairie breeze, tamari, seven minute egg, sliced avocado
cherry tomato, onion, macadamia nuts & almighty green goddess ranch - 19

SUPERFOOD

spinach, avocado, roasted sweet potatoes, edamame, pickled ginger
blueberries, julienne apple, toasted almonds, shaved onion
sesame & lime vinaigrette - 17

COCKTAIL BAR

SIGNATURE COCKTAIL THE MARVEL*

a clarified margarita
herradura blanco & naranja orange liqueur
lime, clarified, large rock - 15

COCONUT LIMEADE

light rum, coconut cream
almond orgeat, mint - 14

APOTHECARY

no. 3 london dry gin, rosemary
campari, cranberry - 13

MAUI SUNRISE MAI TAI

tequila blanco, dark rum, orgeat
pineapple, orange, lime - 15

ALMIGHTY PUNCH

tito's, orange, pineapple,
passion fruit, lemon - 13

EL CARAJILLO

reposado tequila, espresso liqueur
licor 43, amaretto mist - 15

THE STAYCATION

hawaiian ocean vodka, lillet blanc
spiced pear, rosemary, lemon - 13

MARTINI BAR

- hangar one or aspen vodka -

DIRTY DOUBLE

three ounce pour
dry vermouth, house olive brine - 16

VESPER

botanist gin, lillet blanc - 15

ESPRESSO

espresso liqueur
simple syrup - 14

CLASSIC COSMO

cranberry, naranja, lime - 15

HAPPY HOUR

served 3pm till 5pm monday - friday

yuzu gin margarita - 9

hangar highball - 8

almighty punch - 9

happy hour wines - 9

prosecco | pinot noir | white blend

happy hour huli huli tacos - 9

snack size coconut prawns - 9

chicken lettuce wraps - 9

ohana bowl (chicken, pork or veg) - 9

SAKE SUSHI PARFAIT - 13