

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

POKE "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

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, sesame - 18

ALMIGHTY MAC SALAD

gluten free pasta. almighty island aioli dressing - 8

HOUSE SALADS

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

CHEF'S ISLAND RANCH

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

ALMIGHTY KONA MELT

on toasted gluten free focaccia from Richard Moore at Flourless Bakery
two ½ pound smashed patties, chipotle lime ranch, pickled red onion
ghost pepper cheese, sprouts, cucumber, bacon - 21 with mac salad



OLAKINO PLATES & BOWLS

served over steamed white rice | substitute coconut rice or quinoa +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 flakes, cilantro lime dressing - 24

THE LOCO MOCO

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

AVOCADO &

PURPLE SWEET POTATO

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

PEANUT CURRY

ROAST KABOCHA SQUASH

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

MISO MAHI MAHI

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

MARINATED RAW TUNA

avocado, pickled cucumber, edamame
seaweed salad, toasted nori
Sriracha and yuzu wasabi aioli - 27

ALMIGHTY "SHORELINE TACOS"

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

add a side of mac salad or sunomono +3

PURPLE SWEET POTATO

garlic spread, k town slaw, crispy confit mushrooms - 13

HULI-HULI CHICKEN

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

HOISIN GLAZED DUCK CONFIT

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

BRAISED & GLAZED PORK BELLY

sweet & spicy pork belly, tamari lime slaw,
smoked chili crema, pickled onion, sliced avocado - 16

MARINATED & CHOPPED K-TOWN KALBI BEEF

korean BBQ kalbi asada, k-town slaw
garlic miso, sesame seeds - 17

BROILED MAHI MAHI

cast iron grilled mahi mahi, avocado,
fresh slaw, mahi sauce - 18

HAPPY HOUR

served 2:30pm till 6pm 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

cilantro lime bang bang prawns - 9

chicken lettuce wraps - 9

ohana chicken & rice - 9

kalhua pork & rice - 9