



OUR MEALS ARE GREAT FOR SHARING
THEY WILL BE SERVED AS THEY ARE PREPARED..

LET US FEED YOU WITH OUR BANQUET
OPTIONS: MIN 4 PEOPLE

North Shore ... \$35

Waikiki Lux \$45

Please speak to our staff about
your dietary requirements

NO SPLIT BILLS, THANK YOU

 **ALOHA** 
STARTERS

FISH TACO.....	\$8.9
tempura fish, toasted flour tortilla w wasabi mayonnaise, pickled cucumber, nori, red chilli & coriander	
ROASTED PUMPKIN TACO.....	\$6.9
twice cooked pumpkin, toasted flour tortilla w/tomato salsa, pickled carrots and daikon & spicy okonomi sauce (vegan)	
PORK BELLY TACO.....	\$7.9
pork belly, toasted flour tortilla w/ tabasco mayo, chilli, korean BBQ sauce & avocado puree	
JAPANESE COWBOY.....	\$9.9 / \$18.80
fried chicken, choice of wings or thigh * hot & spicy * soy & ginger (gf)	
BEACH BALLS.....	\$10.9/\$19.9
veal and pork meatballs with habanero tomato salsa and queso	
CHARGRILLED PRAWN & SQUID SKEWERS.	\$14.9 / \$26.9
sweet plum soy sauce, green salad w/ yuzu dressing (gf) 2pcs/ 4pcs	
HAWAIIAN DUSTED SQUID RINGS.....	\$11.9 / \$20.9
dusted squid rings w/ hawaiian teriyaki sauce, charred pineapple, green onion, cilantro and furikake (gf)	
DIAMOND HEAD DIP.....	\$13.9
eggplant and king oyster mushroom panfried in black bean sauce with miso hummus, pomegranate, cilantro, chilli and tortilla chips (vegan/gf)	
CHARGRILLED OCTOPUS.....	\$16.9
w kewpie tartare sauce, basil oil, charred lemon (gf)	

BEACH CLUB
KIOSK

TERIYAKI G_WOW	\$19.9
charcoal chicken w/ sushi rice & edamame beans w/ sticky teriyaki sauce (gf available) and pink gyoza dumplings	
MARKET ST BENTO.....	\$18.9
mixed vegetable nori roll, tepanyaki mushrooms, corn and green beans, sushi rice w/ peanut chilli sauce, pickled vegetables, salad, edamame & pickled ginger (vegan /gf)	
BIG ISLAND PLATES.....	\$29.9
served with smoked corn, pineapple salsa, beach bum slaw & flour tortillas	
* soy coffee grilled scotch fillet 200g * japanese BBQ lamb rump 220g	
HAWAIIAN STYLE CHICKEN CURRY.....	\$19.9
cooked with honey, soy, paprika,coconut cream & pineapple served w/ sushi rice (gf)	
SALMON ABURI	\$22.9
seared teriyaki salmon w/ sushi rice, fresh avocado, teriyaki mayo, greens and soy sauce dressing (gf)	
FISH BURGER.....	\$15.5
brioche bun w/ battered dory, coleslaw, pineapple redish, fresh herbs, nori mayo served w/ chips	
COCONUT CHICKEN SALAD.....	\$16.9
poached coconut lime chicken w/ greens, orange, tomato, green chilli, herbs, furikake shiso (gf)	
DUCK BURRITO.....	\$14.9
twice cooked duck leg , sushi rice, tomato salsa, chilli sauce & cilantro	

· SASHIMI STYLE · POKE

	with edamame, green onion, toasted sesame, nori, seaweed salad & pickled ginger	
SALMON w/ fish roe, purple cabbage, pickled carrot, cucumber and apple soy sauce & gochujang mayo		\$19.9
SILKEN TOFU w/ wasabi peas, green beans, kale, tamari roasted sunflower seeds, toasted pepitas, soft boiled egg and orange/ginger soy dressing (vegan)		\$16.9
*Add fresh avocado \$2.9		
customize your poke w the base of your choice		
1. SUSHI WHITE RICE (gf)		
2. BROWN RICE (gf)		
3. SOBA NOODLES		
4. SALAD W/ PICKLED CARROT & DAIKON (gf)		



KONA BROWNIE.....	\$10.9
warm dark chocolate walnut brownie w espresso, fudge & chocolate ice cream (gf)	
TROPICAL POACHED PEARS.....	\$9.9
sake poached pear w/ black sesame caramel, lime w pineapple sorbet & toasted coconut (gf, vegan)	
BANANA & NUTELLA CHIMICHANGA.....	\$9.9
fried flour tortilla w/ banana & nutella served w/ coconut ice cream and caramel sauce	
DESSERT PLATE.....	\$25
all 3 desserts	

★ EXTRAS ★ POTATO CHIPS w/ NORI SEASONING (regular) S: \$5.9/ L: \$7.5 or
SWEET POTATO S: \$8.9/ L: \$11.9 | EDAMAME \$3 | SUSHI RICE \$3 |
BEACH BUM SLAW \$3 | SEAWEED SALAD \$3