

ENTRÉES

FISH TACO 8.9
battered fish, mixed salad, pickled cucumber, chilli, chipotle mayo

PRAWN TACO 8.9
battered prawns, pineapple salsa, wasabi mayo

PORK BELLY TACO (GF available) 8.9
cos lettuce, tabasco mayo, chilli, korean BBQ sauce

SPICY CHICKEN TACO 7.9
crumbed chicken, grilled corn, lettuce, gochujang mayo and sweet chicken sauce

ROASTED PUMPKIN TACO 🌿 6.9
tomato salsa, pickled carrots and daikon, spicy okonomi sauce, chilli, flour tortilla (GF available)

GYOZA (🌿 available) 9.9
Japanese spicy pork dumpling served with seasoned vinegar sauce

MR TAKOYAKI 12.9
grilled puffed balls with seasoned batter, octopus meat, okonomi sauce, bonito flakes

BEACH BUM SQUID RINGS 13.9
dusted squid rings served with pineapple teriyaki sauce, mixed herbs, squid seasoning

JAPANESE COWBOY (GF) 9.9
fried chicken thigh, with either hot & spicy sauce or Japanese mayo

CHIPOTLE WINGS 10.9
fried chicken wings tossed in mild chipotle barbecue sauce

KARAOKE KOROKKE 9.9
Japanese panko style potato croquette with mashed snow crab, corn

MEXICAN BEACH BALLS 12.9
veal and pork meatballs, habanero crushed tomato puree, melted cheese, tomato salsa, Japanese Mayo

TEPPANYAKI NOODLES

SPICY SEAFOOD 21.9
stir fried prawn and squid in gochujang chilli

BEEF NOODLES 20.9
Stir fried sliced beef and assorted vegetables with yakisoba sauce

HONOLULU SUNSHINE 🌿 18.9
Stir fried tofu, capsicum, white cabbage, carrot, bean sprout with sweet and savoury sauce

MAINS

BURRITO BOWL W CORN CHIPS (GF) 18.9
with sushi rice, tomato salsa, grilled corn, lettuce, pickled red cabbage, Mexican spiced sauce
* pulled duck leg 18.9
* chargrilled chicken 20.9
* pork & chorizo 18.9
* fried tofu 🌿

CHICKEN KATSU 21.9
deep-fried panko breadcrumb chicken breast served with slaw and sushi rice

BIG ISLAND PLATE 18.9
stir fried sliced meat with seasonal vegetables, rice, served on a hot iron plate
* pork belly 19.9
* lamb slices 19.9
* beef 25.9

HAWAIIAN TROPICAL CURRY (GF) 19.9
paprika, coconut cream & pineapple, sushi rice
* vegetable 19.9
* chicken 25.9
* prawn & squid

SALMON ABURI (GF available) 23.9
seared salmon, teriyaki glaze sushi rice, avocado, kewpie mayo, salad, fresh chilli

PINEAPPLE PORK RIBS (GF) 28.9
slow-cooked pork ribs with chilli BBQ sauce, pineapple salsa, fried onion, served with chips

SEAFOOD PLATTER 29.9
deep fried Silver whiting, squid rings, prawns, served w/ salad & chips

HAWAIIAN POKE
edamame, pickled carrots, daikon, toasted sesame, nori, seaweed salad, pickled ginger, red cabbage

* **salmon** (sashimi style) (GF) 21.9
with fish roe, yuzu dressing, gochujang mayo

* **fried tofu** (GF) 🌿 17.9
with wasabi peas, green beans, kale, tamari roasted sunflower seeds, toasted pepitas and orange/ginger soy dressing

* **octopus tartare** 19.9
chopped octopus, capelin roe, seaweed, horse radish with gochujang mayo

choose your base:

1. **SUSHI WHITE RICE** (GF)
2. **SOBA NOODLES**
3. **SALAD** (GF)

SIDES

EDAMAME 3 | CHIPS S: 5.9 / L: 8.9
SWEET POTATO CHIPS S: 8.9 / L: 12.9
SUSHI RICE 3 | SEAWEED SALAD 3.5



(V) Vegetarian 🌿 Vegan
(GF) Gluten Free

SPARKLING

LANE LOIS Adelaide Hills	9.5	42
AURELIA PROSECCO McLaren Vale	8	37

ROSE

WOODSTOCK 'AUDACITY' McLaren Vale	9.5	45
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RED

BEACH BUM SHIRAZ Adelaide Hills	7.5	35
ROUND 2 BAROSSA VALLEY SHIRAZ Barossa Valley	9	41
ELVARADO TEMPRANILLO GRENACHE McLaren Vale	8.5	42
VILLAN AND VIXEN GRENACHE Barossa Valley	10	49
WICKS ESTATE CAB SAV Adelaide Hills	11	49

WHITE

BEACH BUM SAV BLANC Adelaide Hills	7.5	35
BREMERTON FIANO McLaren Vale	9	45
VICKERY REISLING Watervale	8.5	39
THE LANE SAV BLANC Adelaide Hills	9.5	47
WIRRA WIRRA CHARDONNAY McLaren Vale	8.5	40

BEER

CASCADE LIGHT (Australia)	6
KIRIN MEGUMI (Japan)	8
JAMES BOAG'S (Australia)	8
PIRATE LIFE PALE ALE (Adelaide)	12
CORONA (Mexico)	9
HILLS APPLE CIDER (Adl. Hills)	10
KIRIN ICHIBAN (Japan)	9.5
NEGRA MODELO (Mexico)	10
ASAHI (Japan)	9
BIG WAVE GOLDEN ALE (USA)	10.5



SOFT DRINKS

COKE, COKE ZERO, SPRITE	4
COCONUT WATER	5
GINGER BEER	5
LEMON LIME BITTER	4.5
JUICES: mango, orange, apple, pineapple	4
SPARKLING / STILL WATER WATER 1L	7

SAKE

BEACH BUM SAKE	12
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COCKTAILS

COCONUT BOMB white rum, Malibu, mango, coconut cream	15
LYCHEE MARGARITA tequila, lychee, lime, hibiscus	15
LAZY LUAU gin, aperol, watermelon, lemon, pineapple	15
KONA KRUSH vodka, limoncello, raspberry, lime, coconut water	15



MOCKTAILS

GINJA NINJA ginger beer, lime, passionfruit, mint	9
LADY LEI'D lychee, lime, cranberry, hibiscus	9

DESSERTS

KONA BROWNIE (GF).....	9.9
dark chocolate walnut brownie served with vanilla ice cream	
BANANA & NUTELLA CHIMICHANGA	9.9
banana & nutella filled fried flour tortilla w coconut ice cream & caramel sauce	
MATCHA TIRAMISU	11.9
Cream cheese, matcha, with lady fingers	
SCOOP OF ICE CREAM	4.5
choice of: vanilla, chocolate, coconut, mango sorbet	

\$2pp cakeage fees for BYO cake