

ENTRÉES

FISH TACO 8.9 battered fish, house made slaw, pickle cucumber, chilli and chipotle mayo
PRAWN TACO 8.9 battered prawns, pineapple salsa, wasabi mayo, chilli
PORK BELLY TACO (GF optional) 8.9 twice cooked pork belly, lettuce, Tabasco mayo, Korean BBQ sauce, chilli
SPICY CHICKEN TACO 7.9 crumbed chicken, grilled corn, lettuce, gochujang mayo and sweet okonomi sauce
BARBACOA TACO (GF optional) 8.9 slowed cooked beef cheek, guacamole, pico de gallo, pickled onion and jalapenos
ROASTED PUMPKIN TACO 🥬 6.9 tomato salsa, pickled carrots and daikon, Yuzu okonomi sauce, chilli, flour tortilla (GF optional)
GYOZA (6 pcs) (🥬 optional) 10.9 choice of Japanese spicy pork or vegetable dumpling served with Ponzu (seasoned vinegar) sauce
MR TAKOYAKI (9 pcs) 13.9 grilled puffed balls with seasoned batter, octopus meat, okonomi sauce, bonito flakes
BEACH BUM SQUID (GF) 14.9 dusted squid served with pineapple teriyaki sauce, mixed herbs
KARAOKE KOROKKE 10.9 Japanese panko-style potato croquette with mashed snow crab
JAPANESE COWBOY (GF) 11.9 fried chicken thigh, with either hot & spicy sauce or Japanese mayo
MEXICAN BEACH BALLS (3 pcs) 13.9 veal and pork meatballs, habanero crushed tomato puree, melted cheese, tomato salsa, Japanese Mayo
KINGFISH CEVICHE (GF optional) 18.9 freshly chopped kingfish mixed with housemade salsa served on top of crispy corn chips
DUCK NACHOS 17.9 pulled duck, sweet chipotle sauce, salsa, corn, crema, guacamole, queso fundido, chilli

TEPPANYAKI NOODLES

HONOLULU SUNSHINE (V) 19.9 Hokkien noodle stir fried w tofu, capsicum, white cabbage, carrot, bean sprout, with sweet and savoury sauce
BEEF NOODLES 22.9 Hokkien noodle stir fried w beef, sweet soy sauce, basil, seasonal vegetables
SPICY SEAFOOD 🥵🥵 23.9 Hokkien noodle stir fried w prawn, squid, Sambal chilli sauce

(V) Vegetarian 🥬 Vegan (GF) Gluten Free

MAINS

BURRITO BOWL W CORN CHIPS (GF) with sushi rice, tomato salsa, grilled corn, lettuce, pickled red cabbage, Mexican style chipotle sauce	20.9
* pulled duck leg	20.9
* chargrilled chicken	22.9
* pork & chorizo	19.9
* fried tofu 🥬	
CHICKEN KATSU 23.9 deep-fried panko breadcrumb chicken breast served with slaw and a choice of chips or sushi rice	
BIG ISLAND PLATE (GF optional) 21.9 stir fried sliced meat with seasonal vegetables, rice. served on a hot iron plate // choice of: pork belly, lamb slices or beef	
HAWAIIAN TROPICAL CURRY (GF) 🥵🥵 paprika, coconut cream & pineapple, sushi rice	19.9
* vegetable	20.9
* chicken	25.9
* prawn & squid	
SALMON ABURI (GF optional) 24.9 seared salmon, teriyaki glaze sushi rice, avocado, kewpie mayo, salad, fresh chilli	
PINEAPPLE PORK RIBS (GF) 29.9 slow-cooked pork ribs with chilli BBQ sauce, pineapple salsa, fried onion, served with chips	
SEAFOOD PLATTER (GF) 29.9 deep fried hake fillet, squid, prawns. served w/ salad & chips	
TERIYAKI CHICKEN (GF optional) 21.9 chargrilled chicken glazed with teriyaki sauce. served w rice & edamame	
BEEF ENCHILADAS (GF) 28.9 slow-cooked beef cheek wrapped in soft corn tortillas, served with pico de gallo, salad, and Japanese mayonnaise	
KATSU CURRY 24.9 deep-fried panko breadcrumb chicken breast served with curry sauce, sushi rice, crispy kale	
HAWAIIAN POKE (GF optional) edamame, pickled carrots, daikon, toasted sesame, nori, seaweed salad, pickled ginger, red cabbage	20.9
* fried tofu (GF) 🥬	21.9
with wasabi peas, green beans, kale, roasted sunflower seeds, toasted pepitas and orange soy dressing	
* teriyaki chicken 21.9 chargrilled chicken glazed with teriyaki sauce	
* salmon (sashimi style) (GF) 22.9 with fish roe, yuzu dressing, gochujang mayo	
choose your base:	1. sushi white rice (GF)
	2. soba noodles
	3. salad (GF)

★ SIDES ★

EDAMAME (GF)	4.0
CHIPS S: 6.9 / L: 10.9	
SWEET POTATO CHIPS S: 8.9 / L: 12.9	
SUSHI RICE (GF)	3.5
SEAWEED SALAD (GF)	4.0

SPARKLING

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

ROSE

WOODSTOCK 'AUDACITY' 9.5 45 McLaren Vale
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RED

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

WHITE

BEACH BUM SAV BLANC 7.5 35 Adelaide Hills
VICKERY REISLING 8.5 39 Watervale
THE LANE SAV BLANC 9.5 47 Adelaide Hills

SOFT DRINKS

COKE, COKE ZERO, SPRITE	4
COCONUT WATER	5
GINGER BEER	5
LEMON LIME BITTER	6
JUICES: mango, orange, apple, pineapple	4
SPARKLING / STILL WATER 1L	7
RAMUNE "JAPANESE MARBLE DRINK"	5

SPLIT BILLS.....help us help you
We are happy to divide the bill by the number of people on the table but we are unable to individualise items for each person.

SAKE

BEACH BUM SAKE	12
HANA AWAKA - SPARKLING YUZU	16

BEER

CASCADE LIGHT (Australia)	7
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)	11



KONA BROWNIE (GF).....	10.9
dark chocolate walnut brownie served with vanilla ice cream	
BANANA & NUTELLA CHIMICHANGA	10.9
banana & nutella filled fried flour tortilla w coconut ice cream & caramel sauce	
CHURROS	11.9
churros served with chocolate sauce, raspberry coulis & vanilla ice cream	
ICE CREAM TACO	7.9
deep-fried tortilla with either chocolate or vanilla ice cream	
SCOOP OF ICE CREAM	4.5
choice of: vanilla, chocolate, coconut, mango sorbet 🥬	

\$2pp cakeage fees for BYO cake

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