

Pacific Catch

From the Grill

FISH

Salmon* | 29.95
Patagonia, Chile

Kanpachi* | 34.95
Kona, Hawaii

Barramundi Sea Bass* | 29.95
Vân Phong Bay, Vietnam

Market Fish | MP
Ask your server

+ Lobster Tail | 6oz | 19.95

+ Skirt Steak* | 4oz | 9.95

+ Butterflied Shrimp* | 4pc | 9.95

STYLE

Hawaiian Sea Salt
red alaea salt, citrus oil

Asian Herb Chimichurri
fresh herb-garlic marinade

Passion Fruit Glaze *New!*
grilled pineapple salsa

VEGGIES & SIDES

select two from below

Share Plates

Sea Bass Skewers* 16.95 *New!*

Glazed Chilean sea bass, pineapple pico de gallo, pickled Fresno peppers, arugula

Hawaiian Pork Belly Sliders 14.95 *New!*

chashu pork, grilled pineapple, slaw, Hawaiian rolls

Coconut Shrimp 13.95

five-spice crispy shrimp, Thai sweet chili sauce

Cabo Calamari 15.95

crispy calamari, Fresno peppers, chipotle aioli

Sticky Ribs 16.50

pan-glazed Korean-style pork ribs, sesame, scallion

Japanese BBQ Eggplant 11.95

grilled, soy glaze, sesame-pepita crumble, wasabi aioli

Original Ahi Poke* 14.95

yellowfin ahi tuna, sesame-soy marinade, wonton chips

Serrano Ahi Poke* 14.95

yellowfin ahi tuna, sriracha aioli, sweet onion, serrano chile, wonton chips

Baja Shrimp Ceviche* 14.95

shrimp, avocado, lime marinade, tortilla chips

Guaca-Poke* 16.95

original ahi poke, guacamole, tortilla chips

Guacamole & Chips 13.95

Sampler Platters

Pupu Platter* 32.50 *New!*

coconut shrimp (3), Hawaiian pork belly sliders (2), sea bass skewers (2), guaca-poke, tortilla chips

Poke & Ceviche Trio* 27.50

pokes (2), ceviche (1), romaine spears, wonton chips, tortilla chips

Sushi

Shiitake	Steamed	
Miso Soup 6.95	Edamame	6.95

Sashimi Hand Rolls | single 5.95 trio 15.95 *New!*

Seared Ahi* | Pacific Yellowtail* | Spicy Salmon*

Spicy Tuna Roll* 13.95

serrano ahi poke, cucumber, daikon sprouts, sriracha aioli, sesame seeds

Shrimp Tempura Roll* 13.95

tempura shrimp, avocado, cucumber, ginger, soy glaze, sesame seeds

Firecracker Salmon Roll* 14.95

tempura salmon, avocado, daikon sprouts, cucumber, crispy shallot, sriracha aioli, sesame seeds

California Roll 15.95

real crab salad, avocado, cucumber, sesame seeds

Veggies & Sides 7.95

Grilled Asparagus *New!*

Herb-Garlic Eggplant *New!*

Thai Brussels

Sesame Green Beans

Chile-Miso Broccolini

Mexican Corn

Kimchi Fried Rice

add sunny-side egg* +3

Mashed Potatoes

Choice of Fries
regular, chile-lime,
sweet potato

House Salad

Sushi Bowls

Sashimi Trio* | Kanpachi, Salmon, Ahi 31.50

yellowtail (3pc), salmon (3pc), sesame-seared ahi (3pc), avocado, wakame, soy-wasabi, organic greens, sushi rice | [add crab salad +9](#)

Chirashi* | Ahi Three Ways 27.95

original poke, serrano poke, sesame-seared ahi, ponzu, wakame, spicy cucumber, sushi rice



ALLERGENS & INGREDIENTS

For gluten sensitive & vegan menu, full ingredients list & photos, scan QR code

Mains

Chopped Louie Salad *New!*

Lobster 29.95 | Shrimp 24.95 | Combo 34.95

avocado, asparagus, egg, cherry tomato, tobiko, wasabi Louie dressing, Hawaiian toast points, romaine

Chilean Sea Bass Salad* 29.95 *New!*

grilled skewers, orange, jicama, pickled onions, cilantro, pepitas, queso fresco, organic greens, red quinoa

Miso Black Cod* 34.95

broiled, glazed Alaska sablefish, furikake rice, sesame green beans

Korean BBQ*

Steak or Ribs 31.95 | Steak & Ribs 35.95

Thai brussels, kimchi fried rice, sunny-side egg

Grilled Lobster Tail 37.50

broccolini, mashed potatoes, chimichurri, Hawaiian rolls

Surf & Turf* 47.50

grilled lobster tail, skirt steak, broccolini, mashed potatoes, chimichurri, Hawaiian rolls

Lobster Roll 32.50

butter-warmed lobster, griddled Hawaiian rolls, sesame slaw, choice of fries or salad

Taco Platter | two 19.95 three 24.95

choice of tacos, black beans & choice of fries, salad or chips & salsa

- Grilled Chilean Sea Bass | Pineapple Salsa

- Crispy Cod or Shrimp* | Baja Style

- Grilled Steak* | Spicy Sriracha

Fish & Chips 19.95

Alaska cod (3pc), jalapeño tartar, sesame slaw, choice of fries



Grilled Salmon Sandwich* 19.95

avocado, tomato, aioli, sesame bun, sesame slaw, choice of fries or salad

Wagyu Cheeseburger* 19.95

cheddar, tomato, baby arugula, pickled onion, aioli, sesame bun, sesame slaw, choice of fries or salad

Bowls

small | regular

West Coast Style | Grilled Salmon* 20.95 | 23.95

roasted cauliflower, avocado, cilantro-pepita pesto, soy-tahini drizzle, brown rice-quinoa, organic greens

Japanese Wasabi | Original Ahi Poke* 19.95 | 22.95

avocado, wakame, daikon sprouts, soy-wasabi, sushi rice, organic greens

Mexican Grill | Seared Shrimp* 19.95 | 22.95

Mexican corn, black beans, pico de gallo, guacamole, cotija cheese, tomatillo dressing, tortilla chips, brown rice, organic greens

Hawaiian Teriyaki | Grilled Chicken 18.95 | 21.95

grilled pineapple, glazed shiitake mushroom, broccoli, carrot, edamame, teriyaki sauce, sushi rice

Add or Sub your protein, just ask!

Upcharge may apply.

May contain raw or undercooked ingredients; consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

A 3% surcharge (5% in San Francisco) will be added to all Guest checks to help offset the rising cost of wages and benefits. This is not gratuity.

House Cocktails

Shark Fin 14 *New!*

Pearl vodka, honey-guava syrup, lemon, prosecco

Lemongrass Mojito 14

Flor de Caña silver rum, lemongrass, lime juice, soda water, mint
also available as a traditional Mojito

Trade Winds 16 *New!*

Kuleana Hui Hui rum, Appleton Estate rum, apricot, coconut, lemon

Beyond the Sea 16 *New!*

Bahnez mezcal, blackberry, Lillet Blanc, Cointreau, lime, serrano

Caramelized Piña Colada 16.5

Bacardi coconut rum, Bacardi silver rum, caramelized pineapple, coconut, Zaya Gran Reserva rum float

Mai Tai 15

Flor de Caña silver rum, Lahaina dark rum, lime juice, overproof rum, house-made "POG" make it a pitcher 56

Spicy Pacific 15

Pearl vodka, passion fruit, serrano chile, lemon juice (or substitute reposado tequila)

Prickly Paradise 15 *New!*

Lunazul tequila, prickly pear, lime, grapefruit, topped with prosecco

Tiki "Old Fashioned" 15.5

Zaya Gran Reserva aged rum, orange curaçao, tiki bitters, charred pineapple, orange slice, on a large rock

Black Pearl 15 *New!*

Pearl vodka, Mr Black coffee liqueur, cold brew our twist on an espresso martini

Margarita Bar

Agave Margarita 14

Lunazul reposado tequila, lime juice, agave nectar, half salt rim

Jala-Piña Margarita 14.5

Tanteo jalapeño-infused tequila, caramelized pineapple purée, lime juice, half jalapeño-salt rim

Blood Orange Margarita 15

Lunazul reposado tequila, blood orange, lime juice, agave nectar

Guava-Rita 15

Cazadores blanco tequila, guava purée, lime juice, agave nectar, half salt rim

Pitchers

make it a pitcher 52
(4+ servings)

Zero Proof Cocktails

Feel No Pain 14

Ritual zero proof rum, coconut cream, pineapple, orange

Virgin Margy 14

Ritual zero proof tequila, lime juice, agave nectar, half salt rim

Beer

ON TAP

	16oz	20oz
Modelo Especial 4.4%	7.5	9
Maui Bikini Blonde Lager 4.8%	8	9.5
Sapporo Lager 4.9%	8	9.5
Trumer Pils German Pilsner 4.9%	8	9.5
Faction Penske File Pale Ale 5.8%	8.5	10
Deschutes Fresh Haze IPA 6.5%	8	9.5
21st Amdt Blood Orange IPA 7.0%	8.5	10
Coronado Weekend Vibes IPA 6.8%	8.5	10

N/A CANS

	12oz
Athletic Brewing Upside Dawn Golden	9
Athletic Brewing Run Wild IPA	9

BOTTLES

	12oz
Sapporo Light 3.9%	7
Modelo Negra 4.4%	7
Corona Lager 4.6%	7
Lagunitas IPA 6.2%	7

CANS

	12oz
Maui Brewing Company	
Pineapple Mana Wheat 5.5%	8
Coconut Porter 6.0%	8
Big Swell IPA 6.8%	8

Seltzer, Cider & Kombucha

Sincere Apple Cider (16oz) 5.9%	10
High Noon Grapefruit (12oz) 6.3%	9
JuneShine Hard Kombucha, Mango Daydream (12oz) 6.0%	9

Wine

SPARKLING

Ruggeri Prosecco (Italy)	13	46
J Vineyards Cuvee (California)	16	62
Taittinger Brut (France)		95
Bird In Hand Rosé (Australia)	16	62

WHITE

Trefethen Riesling (Napa)	14	20	54
Scarpetta Pinot Grigio (Italy)	12	16	46
Alba de Vetus Albariño (Spain)	14	20	56
CRU Winery Chardonnay (Arroyo Seco)	13	17	49
Wairau River Sauvignon Blanc (New Zealand)	14	18	52
Marc Brédif Chenin Blanc (France)	15	21	60
Comte Lafond Sancerre Sauvignon Blanc (France)			84
Honig Sauvignon Blanc (Napa)	15	20	58
St. Supery Dollarhide Sauvignon Blanc (Napa)			58
Hess Collection Chardonnay (Napa)	15	20	56
Frank Family Chardonnay (Napa)	18	26	68

ROSÉ

Daou (Paso Robles)	13	18	52
Whispering Angel (France)	15	21	62

RED

Cloudline Pinot Noir (Oregon)	14	20	54
Trenel Gamay (France)	13	18	50
Chalk Hill Pinot Noir (Sonoma Coast)	15	20	58
Klinker Brick Zinfandel (Lodi)	15	21	60
Domaine Drouhin Pinot Noir (Oregon)			88
Nieto Senetiner Malbec (Argentina)	13	18	50
Sixth Sense Syrah (Lodi)	13	18	50
Alexander Valley Vineyards Cabernet Sauvignon (Anderson Valley)	16	21	66
Caymus "California" Cabernet Sauvignon (Napa)	22	32	84





WINE TASTING NOTES
Scan here for tasting notes and pairings

ALOHA HOUR

WEEKDAYS 3-6PM
WEEKENDS 3-5PM



Non-Alcoholic

Tropical Iced Tea	4	Niña Colada	7
Thai Iced Tea	6	Fresh Mint & Lime "Nojito"	6
Agave Sparkling Lemonade	4.5	Hawai'i Volcanic Water	8
Blood Orange Sparkling Lemonade	5	(pH 8.0) sparkling or still 26oz	
"POG" Pineapple, Orange & Guava	5	Fountain Soda	4
Arnold Palmer	4	Coke, Diet Coke, Coke Zero, Sprite, Barq's Root Beer	

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