

'ONO KITCHEN & BAR

PNW ingredients, Hawaiian style.

SHARE

HAND ROLLS

VEG, GF

AROMATIC GARLIC-GINGER RICE, ONION, EGG, HOUSE-VEG & PINEAPPLE 14
+SPAM/PORK BELLY 5, KATSU/SHRIMP 8

CHICKEN WINGS

GF

CRISPY MOCHIKO FRIED CHICKEN W/ CELERY AND FURIKAKE RANCH
HULI HULI [BBQ] OR HOT SAUCE // SUB CAULIFLOWER VEG
HALF # 12 OR FULL # 20

LAU LAU LUMPIA

VEG, GF

MAINLAND-STYLE COLLARD GREENS STUFFED W/ SMOKED TARO,
MAPO TOFU, JAPANESE SWEET POTATO & OYSTER MUSHROOM 12

SMOKED TARO & 'ULU HUMMUS

VEG, GF

MACADAMIA OIL, TARO CHIPS, ROTATING VEGETABLES 15

WATERMELON & CRISPY PORK

GF

GINGER & CRACK SEED MARINATED WATERMELON, PORK BELLY,
SWEET CHILI & PICKLED WATERMELON RIND 15

AHI NACHOS

GF

SUSTAINABLY LINE-CAUGHT PACIFIC YELLOWFIN TUNA, TARO CHIPS,
AVOCADO, JALAPENO, PINEAPPLE SALSA & HULI HULI + MANGO SAUCE 16

BAO TACOS

THREE STEAMED BAO BUN STUFFED W/ GINGER SLAW, PINEAPPLE SALSA,
MANGO CHILI AIOLI, PORTUGUESE PICKLED ONION
TOFU/KĀLUA PIG 12, PORK BELLY 16, MAHI 18

PUB FARE

CAESAR

GF

LEMONGRASS INFUSED DRESSING,
WHOLE LEAF HONEY GEM LETTUCE,
& SHAVED PARMIGIANO-REGGIANO 14
+KATSU/SHRIMP 8 +MAHI 12

MAHI BURGER

SEASONED N' SEARED MAHI, GRILLED
PINEAPPLE, MANGO CHILI AIOLI,
GINGER SLAW, AVOCADO
W/ TARO CHIPS, SLAW OR FRIES 22

TERIYAKI BURGER

HALF POUND GRASS FED BEEF,
GEM LETTUCE, TILLAMOOK CHEDDAR,
TOMATO & SMOKEHOUSE SAUCE
W/ TARO CHIPS, SLAW OR FRIES 17
+TERIYAKI 1, +EGG/PINEAPPLE 2.5

FISH & CHIPS

CRISPY BEER BATTERED MAHI-MAHI,
IN A BASKET OVER GINGER SLAW,
FRIES & MANGO CHILI AIOLI 20

DRINK

ALOHA

LILIKOI 3
PASSION ORANGE 3
GUAVA NECTAR 3
FUJI APPLE 3
STRAWBERRY GUAVA 3

JUICE/BAR

SUGAR CANE 6
APPLE, BEET, CARROT 6
POG 3
PINEAPPLE ICE TEA 5
HIBISCUS LEMONADE 4

MORE...

COCONUT WATER 5
GINGER BEER 5
TOPO CHICO 5
SODA (FREE REFILLS) 3
KONA COFFEE 6

SNACK:

MUSUBI 5
EDAMAME 8
FURIKAKE FRIES 7

MAC SALAD 5
TARO CHIPS 5
RICE BALL 2.5

SPICY KIMCHI 5
RAMEN EGG 4
CABBAGE SALAD 4

COMPLIMENTARY POI UPON REQUEST

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD,
SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

PLATE LUNCH

KĀLUA PIG

GF

SLOW ROASTED PORK SHOULDER,
SPAM MAC SALAD, SPICY KIMCHI
MIRIN BRAISED CABBAGE & RICE 20

SHOYU CHICKEN

HAWAIIAN STYLE BRAISED CHICKEN
THIGHS, SAVORY SOY-GARLIC-GINGER
SAUCE, RICE, SPICY KIMCHI
& SPAM MAC SALAD 20

LOCO MOCO*

GF

ONE POUND LOCAL GRASS FED BEEF,
UMAMI TALLOW GRAVY, CHILI CRISP,
TWO FRIED SUNNY-SIDE UP EGGS,
GREEN ONION & RICE 26

GARLIC SHRIMP

SAUTÉED PUGET SOUND SHRIMP,
GARLIC BUTTER, HAWAIIAN CHILI,
SPAM MAC SALAD & RICE 20

CHOP STEAK

GF

GRASS FED RIBEYE TOSSED W/
GINGER-SCALLION CHIMICURRI,
STIR-FRIED VEG, BRAISED CABBAGE,
SPICY KIMCHI & RICE 26

CHICKEN KATSU

GF

JAPANESE-STYLE FRIED CHICKEN,
GINGER SLAW, SPAM MAC SALAD,
SPICY KIMCHI & RICE 20
+SWEET & SAVORY CURRY 2
+SUB CAULIFLOWER KATSU VEG

POKÉ

TRADITIONAL*

GF

FRESH CUT AHI, FOODLAND-STYLE
SHOYU-GINGER MARINADE, LIMU,
MACADAMIA, RED SEA SALT,
SWEET ONION, ARARE & RICE 20

CALIFORNIA*

GF

FRESH CUT AHI, IMITATION CRAB,
MANGO CHILI KEWPIE MARINADE,
AVOCADO, GREEN ONION,
CUCUMBER & RICE 24

NOODLE

RAMEN

KUROBUTA PORK BELLY, TRADITIONAL NOODLE, HAWAIIAN CHILI CRISP,
RICH BONE BROTH, JAMMY SOY EGG, NARUTOMAKI 20

SAIMIN [HAWAII'S UNOFFICIAL NATIONAL DISH]

GF

SAVORY DASHI BROTH, SPAM, STIR-FRIED VEG, TRADITIONAL NOODLE,
TAMAGO, GREEN ONION & CHICKEN YAKITORI ON SIDE 24

CHOW FUNN 炒粉

VEG, GF

SAVORY, SAUCY WIDE RICE NOODLES TOSSED WITH STIR-FRIED GINGER,
GARLIC, SWEET ONION, BELL PEPPER, GAI LAN, AND NAPA CABBAGE 19
+SPAM/TOFU 5, +SHOYU CHICKEN 7, +SHRIMP 8, +RIBEYE 12

SWEET KINE

ALOHA PIE

OUR FAMOUS UBE-LILIKOI CHEESECAKE, SERVED IN A MASON JAR OVER
A MACADAMIA GRAHAM CRACKER CRUST & TOPPED W/ HAUPIA 9

GURi GURi ICE CREAM

DF

HAWAIIAN-STYLE ICE CREAM, PART SORBET, PART SOFT SERVE—VANILLA
W/ MACADAMIA, PINEAPPLE, POG & A WEEKLY ROTATING FLAVOR 7

LOCAL FAVORITE
HAPPY HOUR:
THREE-SIX & TEN-CLOSE*

BAR

DOLLAR OFF DRAFT
DOLLAR OFF WELL

KITCHEN

\$2 CHICKEN YAKITORI
\$4 RIBEYE YAKITORI

FREE ALOHA DRINK W/ ANY PLATE LUNCH BEFORE 3!