

'ONO KITCHEN & BAR

PNW ingredients, Hawaiian style.

SHARE

HAND ROLLS VEG, GF
TEMAKI-STYLE SUSHI STUFFED W/ CASCADIA MUSHROOM, VEG & RICE 8

CHICKEN WINGS GF
CRISPY MOCHIKO FRIED CHICKEN W/ CELERY AND FURIKAKE RANCH
HULI HULI [BBQ] OR HOT SAUCE // 6 WINGS FOR \$10, 10 WINGS FOR \$15, 20 WINGS FOR \$28

SMOKED TARO & 'ULU HUMMUS VEG, GF
MACADAMIA OIL, TARO CHIPS, ROTATING VEGETABLES 15

PIPIKAULA [SHORT RIBS] GF
PANILO-STYLE CURED SHORT RIBS, SHOYU & SCALLION RELISH 14

NACHOS GF
YOUR CHOICE OF EITHER AHI OR KALUA PIG & CHEESE TOPPED W/ AVOCADO, MANGO AIOLI, PORTUGUESE PICKLED ONION & PINEAPPLE SALSA OVER TARO & JAPANESE SWEET POTATO CHIPS 20

BAO TACOS
THREE STEAMED BAO BUN STUFFED W/ GINGER SLAW, PINEAPPLE SALSA, MANGO CHILI AIOLI & PORTUGUESE PICKLED ONION
TOFU/KĀLUA PIG 14, PORK BELLY 16, MAHI 18

PUB FARE

FISH & CHIPS
CRISPY MOCHIKO + PANKO BREADED MAHI-MAHI, GINGER SLAW, FRIES & MANGO CHILI AIOLI 20

CURRY BOWL VEG
JAPANESE-STYLE GOLDEN CURRY, APPLE, PINEAPPLE & RICE 10
+CHICKEN KATSU 8, PANKO MAHI 12
+CRISPY MAPO TOFU 5

GREENS

+TOFU 5, SHRIMP/KATSU 8, MAHI 12

MAUI KALE VEG, GF
CHOPPED KALE, CABBAGE, SWEET ONION DRESSING, CRUSHED KETTLE CHIPS, APPLE & CUCUMBER 14

LOCO MOCO* GF
HALF POUND LOCAL GRASS FED BEEF, UMAMI TALLOW GRAVY, SCALLION & OVER EASY EGG 20
MEGA MOCO +8

TERI BURGER
1/2# GRASS FED BEEF, TERIYAKI, SWEET ONION, SLAW, AMERICAN CHEESE & FRIES 18
+PINEAPPLE/EGG 2

BEET BOX VEG
ROASTED ROOT VEGETABLES, HEARTY GREENS, YUZU SESAME GINGER DRESSING & GOAT CHEESE 15

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
MAMAKI HOT TEA 3.5
MANGO MATCHA LATTE 8
SODA [FREE REFILLS] 3
KONA COFFEE 4

SNACK: MUSUBI 5 MAC SALAD 5 SPICY KIMCHI 5
EDAMAME 8 TARO CHIPS 5 RAMEN EGG 3.5
FURIKAKE FRIES 8 RICE BALL 2.5 SIDE SALAD 5

COMPLIMENTARY LI HING PINEAPPLE UPON REQUEST

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

PLATE LUNCH

SERVED ALL DAY. COMES W/ RICE & SPAM MAC SALAD
+HOUSEMADE SPICY KIMCHI 2

KĀLUA PIG
DUROC PORK SHOULDER SLOW ROASTED IN LUAU LEAVES W/ GARLIC, SEA SALT & GINGER 18

SHOYU CHICKEN
HAWAIIAN STYLE BRAISED CHICKEN THIGHS MARINATED IN SAVORY SOY-GARLIC-GINGER & SAKE 19

GARLIC SHRIMP
SAUTÉED PUGET SOUND SHRIMP NORTH SHORE-STYLE, GARLIC, BUTTER & GINGER SLAW 20

CHOP STEAK
GRASS FED RIBEYE TOSSED W/ GINGER, GARLIC, SCALLION CHIMICURRI & STIR-FRY VEG 24

KALBI RIBS
MARINATED & SEARED KOREAN-STYLE SHORT RIBS TOPPED W/ SCALLION CHIMICURRI 24

CHICKEN KATSU
MOCHIKO & PANKO BREADED JAPANESE-STYLE FRY CHICKEN & HULI HULI SAUCE 20
+SWEET & SAVORY CURRY 2
+SUB MAPO TOFU KATSU VEG

POKÉ & NOODLE

SHOYU AHI* GF
FRESH CUT AHI, FOODLAND-STYLE SHOYU-GINGER MARINADE, ARARE, MACADAMIA, AVOCADO, RICE & SWEET ONION 19

GARDEN POKE VEG, GF
ROASTED BEET, SWEET POTATO, RADISH & CARROT TOSSED IN A TAMARI MARINADE SERVED W/ CUCUMBER, MACADAMIA, AVOCADO & FURIKAKE RICE 18

RAMEN
KUROBUTA PORK BELLY, TRADITIONAL NOODLE, RICH BONE BROTH, JAMMY SOY EGG, SCALLION & NARUTOMAKI 19

SAIMIN [HAWAII'S UNOFFICIAL NATIONAL DISH] 🍄
SAVORY DASHI BROTH, SPAM, STIR-FRY VEG, TRADITIONAL NOODLE, TAMAGO & GREEN ONION 17

CHOW FUNN 炒粉 VEG, GF
SAVORY, SAUCY WIDE RICE NOODLES TOSSED WITH STIR-FRIED GINGER, GARLIC, SWEET ONION, PEPPER, CASCADIA MUSHROOM & CABBAGE 18
+SPAM/TOFU 5, +SHOYU CHICKEN/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

ICE CREAM DF
HAWAIIAN-STYLE, PART SORBET, PART SOFT SERVE—VANILLA, PINEAPPLE & POG W/ TOASTED MACADAMIA 7

HAPPY HOUR: BAR
THREE-SIX & TEN-CLOSE*
DOLLAR OFF DRAFT
DOLLAR OFF WELL

KITCHEN
\$1 OFF SNACK
\$3 RIBEYE YAKITORI

FREE ALOHA DRINK W/ ANY PLATE LUNCH BEFORE 3!