

'ONO KITCHEN & BAR

PNW ingredients, Hawaiian style.

ALOHA! PARDON OUR DUST WHILE WE FINISH UP SOME QUICK KITCHEN UPGRADES
WE'RE OFFERING A SPECIAL LIMITED MENU TODAY & OUR FULL MENU WILL RETURN ON MONDAY, 4/27

SHARE

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

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

AHI NACHOS GF
LINE-CAUGHT PACIFIC YELLOWFIN TUNA, AVOCADO, MANGO AIOLI,
PORTUGUESE PICKLED ONION & PINEAPPLE SALSA & TARO CHIPS 20

PIPIKAULA [SHORT RIBS] GF
PANIOLA-STYLE CURED SHORT RIBS, SHOYU, SCALLION RELISH & FERMENTED
BLACK BEAN & SHIITAKE SAUCE 14

PUB FARE

CHOP SALAD VEG, GF
LILIKOI-YUZU VINAIGRETTE, APPLE, CUCUMBER, MACADAMIA NUTS &
NAPA CABBAGE 10
+BAKED MAPO TOFU 5, SHOYU CHICKEN 8, MAHI 12

MAUI KALE SALAD VEG, GF
CHOPPED KALE, CABBAGE, SWEET ONION DRESSING, CRUSHED KETTLE CHIPS,
APPLE & CUCUMBER 14
+BAKED MAPO TOFU 5, SHOYU CHICKEN 8, MAHI 12

MAHI SUNFLOWER CURRY GF
WILD MAHI-MAHI, HAWAIIAN MANGO CHUTNEY, BEET, RADISH, COCONUT,
JAPANESE SWEET POTATO, SUNFLOWER SOUBISE, VOLCANO SALT & RICE 26

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

DRINK

ALOHA	JUICE/BAR	MORE...
LILIKOI 3	SUGAR CANE 6	COCONUT WATER 5
PASSION ORANGE 3	APPLE, BEET, CARROT 6	MAMAKI HOT TEA 3.5
GUAVA NECTAR 3	POG 3	MANGO MATCHA LATTE 8
FUJI APPLE 3	PINEAPPLE ICE TEA 5	SODA [FREE REFILLS] 3
STRAWBERRY GUAVA 3	HIBISCUS LEMONADE 4	KONA COFFEE 4

SNACK: MUSUBI 5 MAC SALAD 5 SPICY KIMCHI 5
 CHIPS 4 RICE BALL 2.5 RAMEN EGG 3.5

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

KITCHEN
\$1 OFF SNACK
\$3 TERI BEEF STICK

FREE ALOHA DRINK W/ ANY PLATE LUNCH BEFORE 3!

COMPLIMENTARY LI HING PINEAPPLE UPON REQUEST

PLATE LUNCH

+SPICY KIMCHI 2

KĀLUA PIG
DUROC PORK SHOULDER SLOW ROASTED IN LU'AU LEAVES W/ GARLIC, SEA SALT,
GINGER SERVED ALONGSIDE SPAM MAC SALAD & FURIKAKE RICE 18

SHOYU CHICKEN
HAWAIIAN STYLE BRAISED CHICKEN THIGHS MARINATED IN SAVORY
SOY-GARLIC-GINGER & SAKE SERVED ALONGSIDE SPAM MAC SALAD
& FURIKAKE RICE 19

CHOP STEAK
GRASS FED RIBEYE MARINATED IN LYCHEE, TAMARIND, PINEAPPLE, SHOYU,
GARLIC & GINGER SERVED ALONGSIDE SPAM MAC SALAD & FURIKAKE RICE 24

POKÉ

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

WASABI AHI* GF
FRESH CUT AHI, RICE, WASABI & MANGO CHILI KEWPIE MARINADE,
AVOCADO, GREEN ONION, ARARE, MACADAMIA & RICE 19

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

NOODLE

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, TRADITIONAL NOODLE, TAMAGO &
GREEN ONION 17
+TERI BEEF STICK 3

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

*ITEMS MARKED WITH ASTERISK CONTAIN RAW OR UNDERCOOKED MEAT, FISH OR EGG.
CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS
MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.