

# '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 TUESDAY, 4/21

## 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

**TERI BEEF STICKS** GF  
IZAKAYA X SAIMIN SHOP STYLE MARINATED GRASS FED RIBEYE STICKS 12

## 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 BURGER**  
SEASONED N' SEARED MAHI, GRILLED PINEAPPLE, MANGO CHILI AIOLI, GINGER  
SLAW & AVOCADO SERVED W/ SALAD OR SWEET ONION CHIPS 24

**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

COMPLIMENTARY LI HING PINEAPPLE UPON REQUEST

\*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.

## PLATE LUNCH

**KĀLUA PIG**  
DUROC PORK SHOULDER SLOW ROASTED IN LU'AU LEAVES W/ GARLIC, SEA SALT,  
GINGER SERVED ALONGSIDE SPAM MAC SALAD & FURIKAKE RICE 18  
+SPICY KIMCHI 2

**SHOYU CHICKEN**  
HAWAIIAN STYLE BRAISED CHICKEN THIGHS MARINATED IN SAVORY  
SOY-GARLIC-GINGER & SAKE SERVED ALONGSIDE SPAM MAC SALAD  
& FURIKAKE RICE 19  
+SPICY KIMCHI 2

## 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

**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!