

Poké Palace Bowls

SALMON JAMMIN	14
Cubed salmon, topped with mango, edamame, avocado. Garnished with cilantro, thai chil sweet shoyu, crispy onion, tobiko (flying fish roe).	
HOT TUNA	
RINZAI BOWL	
KAILANI	d with
KALUA PORK	
AVO-KETO	



SIDES

TRUFFLE CRAB SALAD
Alaskan King Crab boiled in ocean level salined water seasoned with Itallian Irbani black truffles.
GLUTEN-FREE RICE CRACKERS
Pulverized rice grain, seasoned with sweet shoyu and grilled to a crisp bite.
SEAWEED SALAD
Shoyu marinated kombu seaweed, julienned with Cucumbers and shitake mushrooms. Garnished wit
sesame seeds and tobiko. VG

Desserts

MALASADA	
Fried dough ball rich with eggs,b	utter and milk. Topped with gradulated sugar.
CHOCOLATE HAUPIE PIE.	
Chocolate pudding pie made fro	m coconut milk, topped with whipped cream.
LILIKO'I BARS	
Hawaiian lemon bars topped, bu	ttery crust made from rice flower . GF

Drinks (NA Available)

HAWAIIAN LEMONADE	4
PINEAPPLE PUNCH	4
COCONUT MILK SHAKE	5
MAI TAI	9
HAWAIIAN MARGARITA	. 8

