

Aloha Kitchen

TONIGHT'S MENU

PUPU'S

SPAM MUSUBI	\$2.29
<i>White sticky rice surrounding a slice of Spam™, sprinkled with furikake, wrapped in seaweed.</i>	
EGGROLLS	\$4.99
<i>Chicken vegetable egg rolls with pineapple-cherry sauce</i>	
MANGO PAPAYA SALSA & CHIPS	\$4.99
<i>Sweet, spicy & savory salsa served with fried corn tortilla chips.</i>	
COCONUT SHRIMP	\$5.99
<i>Fried coconut shrimp served with our Maui Sunset dressing</i>	
POTSTICKERS	\$6.99
<i>Chicken and vegetable steam fried dumplings with dipping sauce.</i>	
POI	\$7.99
<i>Pounded Taro Root aka. "Hawaiian Mashed Potato"</i>	
LOMI LOMI SALMON	\$7.99
<i>Salted salmon mixed with tomatoes, white and green onions.</i>	
SEARED AHI	\$8.99
<i>Pan-seared yellow fin tuna with shoyu ginger sauce.</i>	

SOUPS

SOUP OF THE DAY	Cup \$2.99	Bowl \$3.99
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SALADS

Served with our Maui Sunset or Wasabi Hot Ranch dressing

HOUSE SALAD	\$3.99
<i>Spring mix of greens, topped with tomatoes, cucumbers, hard boiled eggs, and red onions.</i>	
BIG KAHUNA	\$9.99
<i>Start with a KAHUNA-SIZED serving of spring mix greens, tomatoes, cucumbers, hard boiled eggs, red onions, crispy chow mein noodles, mandarin oranges and macadamia nuts.</i>	
<i>Choose one: Coconut Shrimp, Grilled Shrimp, Huli Huli Chicken, or Crispy Chicken Seared Ahi, add \$1.99</i>	

DINNER PLATES

Served with soup or salad, white sticky rice, mac/potato salad, and one side choice.

HULI HULI CHICKEN \$10.99

Our House Favorite! Uncle Choona's family recipe. Teriyaki-style BBQ chicken.

CHICKEN KATSU \$11.99

Crispy Panko-cruste fried chicken breast, served with Auntie Ne'e's favorite katsu sauce.

CHICKEN CURRY \$11.99

Bits of chicken stewed in a mild, flavorful, golden Chinese curry sauce

MACADAMIA NUT CRUSTED CHICKEN \$12.99

Macadamia Nut & Panko cruste fried chicken breast served with shoyu cream sauce.

KALUA PORK & CABBAGE \$10.99

Shredded roasted pork, steam fried with cabbage

PORK ADOBO \$11.99

Tender morsels of pork stewed in a vinegar & garlic gravy.

DRAGGIN' MEAT \$11.99

Uncle Choona's special mix. Thin sliced, marinated teriyaki-style beef.

LAU LAU \$11.99

Traditional Hawaiian style combo of pork, fish, beef, and luau leaves wrapped in ti leaves and slow cooked to perfection. Best known as "Hawaiian Pot Roast"

LOCO MOCO \$11.99

½ lb. hand-pressed Certified Black Angus© teriyaki "hamburger steak" on a bed of white sticky rice, topped with 2 eggs cooked your way and smothered with brown gravy.

BEEF KALBI (Uncle Choona's Secret Recipe) \$13.99

Thin sliced Korean-style marinated flame-grilled beef short ribs.

MAHI MAHI \$11.99

Flame-grilled with garlic-caper sauce or Blackened with Cajun spices.

GRILLED SHRIMP \$13.99

Skewered grilled shrimp served with lemon butter sauce.

DESSERTS

Bite-sized cakes and pies \$.99

Big-Bite cakes and pies \$1.99

BEVERAGES

SODAS \$1.99

Coke, Diet Coke, Dr. Pepper, Pepsi, Sprite

SWEET TEA \$1.79

ALOHA MAID™ JUICES \$1.79 ea.

Guava, Passion Orange, Pass-O-Guava (POG), Pineapple Orange, Strawberry Guava

HOT TEA \$1.79

HOT CHOCOLATE \$1.99

KONA COFFEE \$2.29

Reservations recommended for parties of 5 or more.

18% gratuity added on all coupons

Daily Specials cannot be combined with any other specials or coupon offers.