

Build Your Own Poke Box | \$12.95

**BUILD YOUR OWN
POKE BOX | \$12.95**

4 PROTEINS + 2 SIDES

KID'S BOX | \$8.50

2 PROTEINS + 1 SIDE



STEP No 1 BASES GF V CHOOSE 1 OR HALF/HALF

RICE

WHITE/BROWN

KELP NOODLES

MIXED GREENS

CITRUS KALE

UALA CHIPS

STEP No 2 MIX-INS GF V AS MANY AS YOU'D LIKE!

CUCUMBER

WHITE ONION

GREEN ONION

LIMU



STEP No 3 SIDES GF V CHOOSE 2

CUCUMBER SALAD GF V

CRAB SALAD

SPICY CRAB SALAD

SEAWEED SALAD

SPICY GARLIC EDAMAME GF V



STEP No 4 PROEINS CHOOSE UP TO 4

AHI TUNA* GF

ALBACORE* GF

CHICKEN

HAMACHI* GF

SALMON* GF

SHRIMP GF

SPICY TUNA* GF



VEGETARIAN V

TOFU GF

FRIED TOFU GF

VEGAN SHRIMP GF



STEP No 5 SAUCES PRO TIP: MIX & MATCH

ORIGINAL GF AVAILABLE V

Savory with sesame and soy flavors,
this is a favorite for classic poke

SIGNATURE MILD/MED/HOT V

A savory mix of sesame, soy, and garlic,
with varying levels of spiciness

WASABI CITRUS V

Tangy and sweet, yet savory
with just a hint of wasabi flavor

SPICY MAYO

Creamy and spicy - great alone, as a drizzle,
or mixed with other sauces

SPICY ONO V

Sweet and a little bit spicy

SPICY PONZU GF V

A light and refreshing sauce made with citrus
and soy combined with serrano chilis for heat

DAILY SPECIAL

Ask a server

STEP No 6 TOPPINGS AS MANY AS YOU'D LIKE!*

AVOCADO +1 GF V

CABBAGE SLAW V

CILANTRO GF V

CORN GF V

EDAMAME BEANS GF V

JALAPEÑOS GF V

KIMCHI

MANGO GF V

MASAGO GF

PICKLED GINGER GF V

PINEAPPLE GF V

WASABI GF V



DRY

CRISPY JALAPEÑO V

FRIED GARLIC V

FRIED ONION V

FURIKAKE V

KUKUI NUT GF V

HAWAIIAN SALT GF V

NORI STRIPS GF V

SESAME SEEDS GF V

SPICY TEMPURA V

TEMPURA V



*ITEMS ARE SERVED RAW OR UNDERCOOKED, OR CONTAIN (OR MAY CONTAIN) RAW OR UNDERCOOKED INGREDIENTS. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.