



## TROPICAL ELIXIRS

<b>Traditional Mai Tai</b> _____ <b>\$11</b>	<b>Lava! Lava! Lava!</b> _____ <b>\$11</b>
Bear Creek Spiced Rum, Bear Creek Silver Rum, Orange Curacao, Lime Juice, Orgeat.	El Jimador Silver, Myers's Dark Rum, Orgeat, Passion fruit, Lemon Juice.
<b>Blue Hawaiian</b> _____ <b>\$10</b>	<b>Nightmarcher</b> _____ <b>\$14</b>
Bear Creek Silver Rum, Blue Curacao, Pineapple Juice, Tart Orange Juice, Creme De Coconut.	Okolehao Hawaiian Moonshine, Bear Creek Spiced Rum, Myer's Dark Rum, Grenadine, Passion fruit, Orange Curacao, Angostura, Lemon Juice, Lime Juice, Orange Juice, Cinnamon Stick.
<b>Pololu</b> _____ <b>\$8</b>	<b>Jacobs Ladder</b> _____ <b>\$11</b>
Bear Creek Silver Rum, Lime Juice, Lemon Juice, Honey Syrup, Neoteric Farms Dehydrated Honey, Prosecco .	Blanco Tequila <u>OR</u> Ocean Vodka, Pineapple, Passion Fruit, Guava, Orange and Strawberry Juice.
<b>Beach Bum</b> _____ <b>\$8</b>	<b>Hawaiian Goldrush</b> _____ <b>\$11</b>
Bear Creek Silver Rum, Coconut Rum, Orange Curacao, Strawberry Puree, Lime Juice, Orange Bitters, Splash of Soda.	Bear Creek Bourbon, pineapple juice, lemon juice, Honey syrup and a dash of orange bitters.

## PUPUS (STARTERS)

<b>Kimchi Cucumbers</b> _____ <b>\$4</b>
Mini Korean cucumbers marinated in a traditional spicy kimchi sauce. (V, GF)
<b>Ahi Poke</b> _____ <b>\$9</b>
Hawaiian style raw ahi tuna, marinated in a soy wasabi and ginger sauce with roasted red pepper aioli drizzle. Served with crispy wonton chips over organic greens.* (May sub chips for white rice)
<b>Edamame</b> _____ <b>\$4</b>
Soy bean pods tossed in Hawaiian sea salt or a sweet Thai chili and garlic sauce. (V, GF)
<b>Crispy Wonton Chips</b> _____ <b>\$4</b>
Served with our house made mango pineapple salsa. (V)
<b>Ono Fries Basket</b> _____ <b>\$6</b>
Sweet potato fries tossed in our Hawaiian sea salt spice blend and drizzled with our sweet Thai chili aioli. (Vegan without the Aioli)
<b>Spam Musubi</b> _____ <b>\$2.50</b>
Grilled spam steak on rice and rolled in roasted seaweed.
<b>Salad Sampler</b> _____ <b>\$5</b>
Mac, Slaw, and Kimchi Cucumbers

## SMALL KINE PLATES

<b>Korean Chili Glazed Pork Lollipops</b> _____ <b>\$9</b>
Smoked mini pork shanks, glazed in a Korean chili paste (gochujang) and agave glaze.
<b>Kalua Pork Sliders</b> _____ <b>\$6, \$10, \$15 [2, 4 or 6]</b>
Pork shoulder, Hawaiian sea salt and pineapple wrapped in banana leaves and slow cooked for 12 hours. Served on Hawaiian sweet rolls with our Island Slaw and a kimchi pickle. (GF if ordered without rolls)
<b>Crispy Chicken Wings</b> _____ <b>\$6, \$10, \$13 [4,8 or 12]</b>
Jumbo wings, dry-rubbed in our own Thai spice mix, baked and deep fried. Served with choice of house made <b>Thai BBQ</b> , <b>Spicy Garlic Buffalo</b> , <b>Teriyaki</b> or <b>Habanero Mango</b> sauce.
<b>Crispy Pork Rib Tips</b> _____ <b>\$6</b>
Pork rib tips in a Chinese 5-spice and brown sugar rub, deep fried and served with a Jalapeño/Cilantro aioli.
<b>Sweet Potato Poutine</b> _____ <b>\$7</b>
Sweet potato fries topped with Kalua pork, mushroom gravy, cotija cheese and a fried egg

## HAWAIIAN MAINS

Served with a choice of two Da Kine Sides.

<b>Teri Chicken</b> _____ <b>\$14</b>
Grilled teriyaki marinated boneless chicken thighs.
<b>Teri Beef</b> _____ <b>\$14</b>
Grilled teriyaki marinated Flank steak.*
<b>Combination Plate</b> _____ <b>\$15</b>
Teriyaki chicken and teriyaki beef.*
<b>Chicken Katsu</b> _____ <b>\$14</b>
Panko breaded chicken thighs, deep fried and served with Tonkatsu sauce.
<b>Shoyu Chicken</b> _____ <b>\$14</b>
<b>Bone—in</b> Chicken thighs braised in soy, garlic, brown sugar and fresh ginger.
<b>Kalbi Short Ribs</b> _____ <b>\$15</b>
Korean marinated kalbi short ribs.*
<b>Kalua Pork and Cabbage</b> _____ <b>\$14</b>
Pork shoulder with Hawaiian sea salt and pineapple wrapped in banana leaves and slow cooked for 12 hours. (GF)

Served with choice of one Da Kine Side

<b>Loco Moco</b> _____ <b>\$14</b>
Hand formed and spiced sirloin beef patty over rice, topped with mushroom gravy and a fried egg.*
<b>Spam Fried Rice</b> _____ <b>\$13</b>
Grilled Spam and Portuguese sausage over rice, topped with a fried egg.*

## DA KINE SIDES

<b>Hawaiian Mac Salad</b> _____ <b>\$3</b>
Elbow macaroni with eggs, carrots, peas, cilantro and mayo.
<b>Island Slaw</b> _____ <b>\$3</b>
Cabbage mix with green onion, cilantro, pineapple, lemon juice and a hint of passion fruit. (GF, V)
<b>Ono Fries</b> _____ <b>\$4</b>
Sweet potato fries tossed in our Hawaiian sea salt spice blend and drizzled in our sweet Thai chili aioli. (Vegan without the Aioli)
<b>Ohana Fried Rice</b> _____ <b>\$4</b>
Jasmine rice with eggs, carrots, peas, red onions, garlic and soy.
<b>Sticky White Rice</b> _____ <b>\$3</b>
Japanese sushi rice steamed to perfection. (GF, V)
<b>Veggies</b> _____ <b>\$4</b>
Sautéed seasonal veggies in a coconut milk and red Thai curry sauce. (GF, V)

## BETWEEN THE BUNS

All served with a choice of two Da Kine Sides.

### Big Kahuna Burger \_\_\_\_\_ \$15

Hand formed and spiced sirloin patty on organic greens with sliced tomato, Swiss cheese and Island Slaw on a brioche bun.\* (GF without the bun)

### Grilled Mahi Mahi Sandwich \_\_\_\_\_ \$14

Grilled Mahi Mahi fillet with organic greens, mango pineapple salsa and red pepper cilantro aioli on a brioche bun

### Bulgogi Sandwich \_\_\_\_\_ \$14

Spicy bulgogi pork, red pepper Aioli, Pineapple salsa on a brioche bun

### Pineapple Express \_\_\_\_\_ \$15

Grilled **Chicken** or **Beef Burger** patty, Swiss Cheese, Teriyaki sauce, Pineapple salsa, Sweet Chili Aioli and Island slaw on a brioche bun

### Ahi Steak Sandwich \_\_\_\_\_ \$15

Seared blackened Ahi tuna steak, Greens, Wasabi vinaigrette, Red Pepper Aioli on a brioche bun

### Hawaiian Burger \_\_\_\_\_ \$16

Hand formed and spiced sirloin patty, Kalua pork, Thai Bbq sauce, Island Slaw, grilled pineapple on a brioche bun

## SAUTÉ and GRILL

All served with a choice of two Da Kine Sides.

### Mac Nut Mahi \_\_\_\_\_ \$15

Mahi Mahi fillets rolled in ground macadamia nuts and panko bread crumbs, sautéed with lemon, garlic butter and green onions.

### Seared Ahi \_\_\_\_\_ \$15

Seared Ahi tuna steak with a rare center drizzled with red pepper cilantro aioli.\* (GF)

### Kahuku Shrimp \_\_\_\_\_ \$15

Sautéed Kahuku style shrimp with garlic and lemon butter sauce. (GF)

## STREET TACOS

[3 or 4, any combination] \_\_\_\_\_ \$11, \$13

**Teri Chicken** with Cotija cheese and sweet Thai chili aioli.

**Teri Beef** with Island Slaw and red pepper cilantro aioli.\*

**Bulgogi Pork** (spicy Korean) with mango pineapple salsa and sweet Thai chili aioli.

**Kalua Pork** with Island Slaw, Thai chili BBQ sauce, red pepper cilantro aioli and crumbled wonton chips.

**Grilled Shrimp** with mango pineapple salsa and sweet Thai chili aioli. **Add \$1**

**Grilled Mahi Mahi** with Island Slaw and red pepper cilantro aioli. **Add \$1**

## VEGGIE and VEGAN

### Ula Ula \_\_\_\_\_ \$13.50

Farro bowl with sautéed veggies, sriracha coconut creme, chili roasted cashews, topped with a sweet chili drizzle. (V)

### Veggie Bowl \_\_\_\_\_ \$12

Seasonal veggies sautéed in a coconut milk and red curry sauce, topped with mango pineapple salsa. (GF, V)

## GREENS

### Ohana Salad \_\_\_\_\_ [Half or Full] \$4, \$11

Organic greens with cucumbers, hard boiled eggs, tomatoes and mushrooms with our house passion fruit vinaigrette. (GF) **Add shrimp +\$5, seared ahi +\$5, chicken +\$3**

### Maui Salad \_\_\_\_\_ \$12

Fresh pineapple, grilled and lightly seasoned with beefsteak tomatoes, blanched sweet onion and micro cilantro with a green onion, cilantro and wasabi vinaigrette. (GF, V)

**Add seared ahi +\$5**

### Roasted Beets \_\_\_\_\_ \$12

Roasted red and gold organic beets rubbed in olive oil and Hawaiian sea salt over baby arugula, goat cheese, mango pineapple salsa, and passion fruit vinaigrette. (GF)

**Add seared ahi +\$5**

## SOUPS and NOODLES

**Saimin Soup - Seasonal and NOT AVAILABLE AT THIS TIME** Soba noodles in house made chicken broth topped with charsiu pork, grilled shrimp, fish cake and a hard-boiled egg.

**Hawaiian Oxtail Soup - Seasonal and NOT AVAILABLE AT THIS TIME** Beef oxtail in a ginger and beef broth with green onion and shaved fresh ginger garnish (GF)

### Yakisoba Noodles \_\_\_\_\_ \$9

Stir fried Yakisoba in a sesame teriyaki sauce and fresh vegetables. **Add teriyaki chicken +\$3, teriyaki beef +\$4, mahi mahi +\$5, or grilled shrimp +\$5.\***

## HAPPY HOUR

3pm—6pm Daily

**\$2 off Draft beers**

**\$3 off all tropical cocktails**

**House wine \$4**

**\$2 off all Pupus** (excluding Musubi)

**Korean Chili Glazed Pork Lollipops \_\_\_\_\_ \$6**

**Kalua Pork Sliders \_\_\_\_\_ \$1.5 ea.**

**Thai Spiced Chicken Wings (6) \_\_\_\_\_ \$4.5**

**Crispy Pork Rib Tips \_\_\_\_\_ \$4**

**Sweet Potato Poutine \_\_\_\_\_ \$5**

GF = Gluten Free V = Vegan **Please keep substitutions to a minimum. Although we do our best to accommodate our guests as much as possible, a good portion of our items are prepped ahead of time and cannot be altered.** **Please let your server know if you have any food allergies or concerns.** Please ask your server if you need additional information on dietary restrictions. We **do not** cook with any peanuts or peanut oil. Some items are prepared with butter, but can be omitted. For dairy free options, ask your server. \*These items may be served raw or undercooked, or contain raw or undercooked ingredients. \*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.