

STARTERS

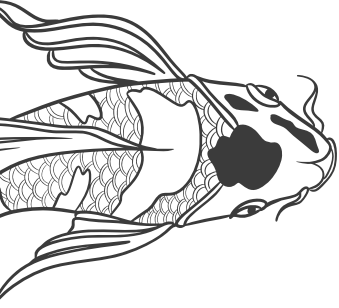
- GF VIEYRAS A LA PARMESANA** \$ 27.00
Hokkaido scallops, parmesa butter and white wine.
- PORK BELLY CHICHARRON** \$ 13.00
Bao bun, Pork belly, purple sweet potato tempura, onion and cilantro aioli.
- BROWN BUTTER MUSHROOMS** \$ 15.00
Portobello, button and shiitake mushrooms, sake, brown butter ponzu and French baguette crackers.
- GF EDEMAME** \$ 8.00
Spicy garlic.
- GF YUCA FRIES** \$ 11.00
Cilantro aioli and spicy mayo.
- CILANTRO HUMMUS** \$ 11.00
Roasted jalapeño cilantro hummus. Served with French baguette crackers.
- FRIED CALAMARI** \$ 16.00
Tartar sauce and lime.
- FISH CAKES** \$ 16.00
Stir fried bean sprouts and sweet and sour dipping sauce.
- CRISPY GYOZA** \$ 13.00
Pork filled crispy gyoza and roasted jalapeño ponzu dipping sauce.

CRUDO

- GF NIKKEI SALAD** \$ 15.00
Pupukea greens, avocado, Japanese cucumber, carrots, cherry tomato, House dressing and shiso furikake.
Add Grilled Fish + \$9
- SESAME SALAD** \$ 15.00
Pupukea greens, avocado, white onion, cherry tomato, carrots and creamy sesame dressing.
Add Grilled Fish + \$9
- GF ANDES SALAD** \$ 15.00
Quinoa, chickpeas, kalamata olives, red onion, cherry tomato, demame, feta cheese and parsley vinaigrette.
- GF PULPO AL OLIVO** \$ 19.00
Sashimi style octopus, Kalamata olive creamy sauce and Pupukea greens.
Add Avocado + \$2
- GF PERUVIAN TIRADITO** \$ 17.00
Thinly cut white local fish, crunchy corn, Tiger's milk and cilantro aioli.
Add Avocado + \$2
- GF HAWAIIAN POKE** \$ 19.00
Sashimi grade tuna, white rice, white onion, Pupukea greens, furikake and our House poke sauce. Add Avocado + \$2
- SPICY POKE** \$ 19.00
Sashimi grade tuna, white rice, white onion, Pupukea greens, tobiko, furikake and House spicy sauce. Add Avocado + \$2
- GF PERUVIAN CEVICHE** \$ 18.00
White local fish, red onion, crunchy corn, tiger's milk, cilantro and Okinawa sweet potato.
Add Avocado + \$42
- GF SEAFOOD CEVICHE** \$ 20.00
Octopus, calamari, shrimp, white local fish, tiger's milk, cilantro and Okinawa sweet potato.
Add Avocado + \$2
- GF AHI CAUSA** \$ 16.00
Cooked ahi, mashed potato seasoned with Peruvian yellow chili pepper, avocado and rocoto aioli.
- GF MUSHROOM CEVICHE** \$ 16.00
Button mushrooms, red onion, red bell pepper, chimichurri, lime juice and olive oil.
- SPICY MISO GARLIC POKE** \$ 19.00
Sashimi grade tuna, white rice, white onion, Pupukea greens, tobiko, furikake, House spicy miso sauce and crispy garlic.



GF GLUTEN FREE



ENTREES

PACHA MAMA

\$ 24.00

Organic Peruvian quinoa, Pupukey greens, braised shiitake and daikon, seared, fried tofu, avocado, cherry tomatoes, carrots and Japanese cucumber. Add Grilled Fish + \$9. (ask for Vegan or GF)

MUSHROOM QUINOTTO

\$ 24.00

Organic Peruvian quinoa risotto, Portobello, button mushrooms and funghi porcini. Add Grilled Fish + \$9. (ask for Vegan or GF)

TALLARIN SALTADO

\$ 24.00

Stir fried noodles, shrimp red bell pepper, green onion, red onion, cherry tomatoes and cilantro.

NORTH SHORE SHRIMP

\$ 24.00

Stir fried noodles, shrimp red bell pepper, green onion, red onion, cherry tomatoes and cilantro.

BANZAI

\$ 26.00

White local fish, shiitake, green onion, white onion, sake, toban djam butter and a side of garlic white rice.

TORIYAKI

\$ 26.00

White local fish, shiitake, green onion, white onion, sake, toban djam butter and a side of garlic white rice.

LOMO SALTADO

\$ 28.00

Classic - New York Steak, red onion, tomatoes, cilantro, garlic white rice and French fries. Surf & Turf add shrimp. \$32

RIBEYE TEPPANYAKI

\$ 32.00

Portobello mushrooms, white onion, asparagus, sake and brown butter ponzu.

GF SEAFOOD ANTICUCHO GRILL

\$ 32.00

Octopus, calamari and shrimp marinated in anticucho sauce. Served over red potatoes, grilled white onions and topped with chimichurri.

GF SAKE MISOYAKI

\$ 28.00

Sesame crusted salmon, tempura flakes, grilled green onion, braised daikon and shiitake mushrooms.

KIDS MENU

SPAGHETTI

\$ 12.00

Butter, alfredo or marinara sauce.

CHICKEN FINGERS

\$ 12.00

With Fries.

SIDES

WHITE RICE

\$ 3.00

GARLIC WHITE RICE

\$ 5.00

Peruvian style.

FRENCH FRIES

\$ 5.00

AVOCADO

\$ 2.00

SALAD

\$ 5.00

BENTO LUNCH

\$20.00

CHOOSE ONE FROM A, B AND C.

A

SPICY AHI
HAWAIIAN POKE
PERUVIAN CEVICHE
VEGGIE POKE

B

CHICKEN KARAAGE
SHRIMP TEMPURA
TOFU FISH CAKE
CRISPY PORK GYOZA
CALAMARI

C

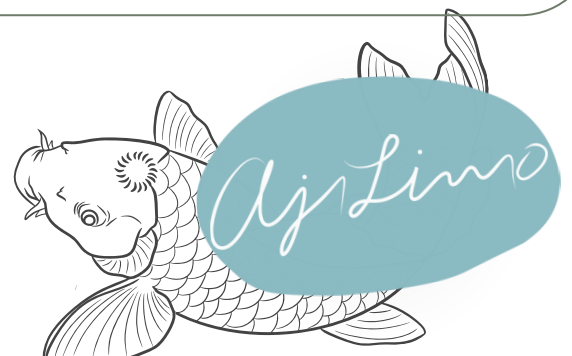
WHITE LOCAL FISH - TERIYAKI/SPICY GARLIC
STEAK - TERIYAKI/SPICY GARLIC
CHICKEN - TERIYAKI/SPICY GARLIC
SHRIMP - TERIYAKI/SPICY GARLIC
PORK BELLY - TERIYAKI/SPICY GARLIC

ALL BENTO BOXES COME
WITH MISO SOUP AND
SESAME SALAD.



VEGAN

GF GLUTEN FREE





HOUSE COCKTAILS

PISCO SOUR \$ 16.00

Peruvian pisco, lime, sugar cane syrup, agua faba, angostura bitters.

PISCO SOUR MARACUYA \$ 16.00

Peruvian pisco, lilikoi, lime, sugar cane syrup, agua faba, angostura bitters.

AJIROSKA \$ 15.00

Vodka, raw sugar cane, strawberry, lilikoi, lime.

MEZCALIENTE \$ 16.00

Mezcal, ginger, lemon, hawaiian honey, purple corn bitters.

FLOR DE VIDA \$ 16.00

Bourbon whiskey, flower water essence, purple corn bitters, peruvian roots exilir.

LA CARIBENA \$ 15.00

Rum, aranciata rossa, pineapple, lime, mint.

BUTTERFLY TONIC \$ 16.00

Gin, butterfly pea flores syrup, tonic, lime.

SANGRIA BLANCA PITCHER \$ 25.00

(For 2 or more)

Vinho verde, st Germain elderflower liquor, tropical fruits and seasonal herbs.

SANGRIA ROJA PITCHER \$ 25.00

(For 2 or more)

Red wine, st Germain elderflower liquor, tropical fruits and seasonal herbs

MOCKTAILS

ISLAND MAMA \$ 13.00

Pineapple, lilikoi, lavender infused, Hawaiian honey nectar and butterfly pea tea.

THE USUAL \$ 13.00

Ginger beer, lime, orange spiced hemp orgeat, hibiscus and chicha morada nectar.

BEERS

SAPHORO \$ 9.00

ASAHI \$ 9.00

MAUI BIKINI BLONDE \$ 5.00

LAGUNITAS IPA \$ 5.00

CORONA \$ 5.00

SODAS

COKE \$ 3.00

DIET COKE \$ 3.00

SPRITE \$ 3.00

