

Open 7 days 11am - 9pm

**Appetizers (Pupus)**

<b>Lomi Salmon</b>	<b>4.50</b>
Hawaiian style ceviche: Salmon, Tomato and Onions.	
<b>Ahi Poke</b>	<b>7.25</b>
Sashimi grade Ahi with Aloha shoyu, Sesame Oil & Onion.	
<b>SPAM Musubi</b>	<b>2.95</b>
Grilled <b>SPAM</b> on a bed of rice and wrapped with nori (seaweed).	
<b>Cone Sushi</b>	<b>2.50</b>
Seasoned rice and vegetables in a sweet tofu pocket.	
<b>Manapua</b>	<b>4.00</b>
Char Sui Pork in a sweet dumpling bun.	
<b>Coconut Prawns</b>	<b>7.50</b>
Served with a sweet chili dipping sauce.	
<b>Vegetable Croquette</b>	<b>5.00</b>
Two crispy Veggie cakes with Katsu dipping sauce.	

**Salads**

<b>Aloha Salad</b>	<b>5.00</b>
(choice of Sesame Vinaigrette, Papaya Seed Dressing or our low-fat Miso Dressing)	
<b>Chinese Chicken Salad</b>	<b>7.00</b>
Grilled Chicken Teriyaki on a Sesame dressed salad topped with crispy rice noodles.	
<b>Chinese Prawn Salad</b>	<b>9.00</b>
Grilled Teriyaki Prawns on a Sesame dressed salad topped with crispy rice noodles.	
<b>Seaweed Salad</b>	<b>4.75</b>

Big Kine plates come with two scoops rice and one scoop mac salad

Small Kine plates with one scoop rice, one scoop mac salad and half the entree!

(Substitute Organic Brown Rice add \$1/\$.50)

**2 Choice Combination plates \$12.00**

<b>Kalua Pig and Cabbage</b>	<b>8.50/7.50</b>
A Hawaiian Luau favorite. Slow roasted smoked Pork with Hawaiian salt.	
<b>Grilled Beef Teriyaki</b>	<b>7.50/6.50</b>
Marinated thin sliced Sirloin Tip.	
<b>Grilled Chicken Teriyaki</b>	<b>7.50/6.50</b>
Aloha Island Grille's Secret recipe.	
<b>Chicken Katsu</b>	<b>7.50/6.50</b>
Crispy fried Chicken breast coated in Japanese breadcrumbs.	
<b>Grilled Teriyaki Vegetable Plate</b>	<b>7.50/6.50</b>
Teriyaki Kabobs with Bell Pepper, Onion, Mushroom and Pineapple.	

Prices don't include sales tax and are subject to change without notice. We reserve the right to refuse service to anyone.

**Aloha Specialties**

Served with two scoops rice and one scoop mac salad

<b>Loco Moco</b>	<b>9.00</b>
Rice topped with two grilled Sirloin patties, two Eggs and Gravy.	
<b>Hamburger Steak</b>	<b>9.50</b>
Grilled Sirloin patties with Sautéed Onions, Mushrooms and Gravy.	
<b>Kal-bi Ribs</b>	<b>9.95</b>
Grilled Korean style Beef short ribs.	
<b>Chicken Cutlet</b>	<b>9.50</b>
Katsu style chicken topped with Sautéed Onions, Mushrooms and Gravy.	
<b>Lemon Chicken</b>	<b>8.50</b>
<b>Mahi-Mahi</b>	<b>9.50</b>
Fresh Island Mahi-Mahi, Served Grilled or Katsu Style.	
<b>Prawn Plate</b>	<b>9.50</b>
Served Grilled or Coconut style!	
<b>Teriyaki Tofu Stir Fry</b>	<b>8.00</b>
Firm Tofu and seasonal veggies stirfried and topped with our Teriyaki glaze.	

**Sandwiches**

All come on a soft bun with Mayo, Lettuce, Tomato and Onion  
 Served with French Fries (sub Sweet potato fries for \$.75)

**Add Cheese \$1.00**

<b>Hamburger</b>	<b>8.50</b>
<b>Bacon Burger</b>	<b>9.50</b>
<b>Teriyaki Beef</b>	<b>8.50</b>
<b>Teriyaki Chicken</b>	<b>8.50</b>
<b>Chicken Katsu</b>	<b>8.50</b>
<b>Kalua Pork</b>	<b>9.00</b>
<b>Seared Ahi Tuna Sandwich</b>	<b>9.95</b>
Served with a side of Wasabi Aioli	
<b>Teriyaki Burger</b>	<b>9.50</b>
Our fresh burger topped with teriyaki sauce and Grilled Pineapple.	
<b>Boca Burger</b>	<b>8.50</b>

**Sides**

Macaroni Salad	2.00
French Fries	2.75
Sweet Potato Fries	3.50
Rice	1.95
Organic Brown Rice	2.95
Kim Chee	2.75
Just Kalua Pig	6.50
(approximately 1lb)	

**Drinks**

Hawaiian Sun	1.75
Fountain Drink	2.50
Bottled Water	1.75
Beers (domestic/Import)	4.00/ 5.00
Draft Beer	5.50 pint/ 14 pitcher