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## FIRST THINGS FIRST...THE KEIKI BOX

Your little ones choice of sushi rolls or cheese quesadilla,  
served with steamed rice or french fries, along side fresh fruit and salad ..... 8

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## PUPU-PUPUPUS

Quesadilla with Asian Shiso Tomato Salsa (shrimp & avo or corn and jalapeno) .....	10
🍌 Garlic Grilled Eggplant in a Hot and Sour Marinade .....	8
Crispy Fried Calamari Tossed with Bali Hai Sambal .....	12
Rum & Pepper Glazed Crispy Chicken Wings .....	10
Crispy Scallion and Sesame Noodle Cake .....	8
🍌 Char Grilled Vegetables with Sesame Miso Dipping Sauce.....	12
Beer Battered Island Fish with Mango Salsa.....	13
Curried-Chicken Spring Rolls with Ginger Coconut Dip.....	12

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## DA GREEN

🍌 Warm Wok Seared Asparagus with Bell Peppers & Endive with Black Sesame Aioli.....	11
Mamas Thai Style Caesar Salad with Crispy Calamari Croutons .....	12
🍌 Crispy Crunchy Rainbow Slaw with Shiso & Tobiko.....	9

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## LETS TAKE A WOK!

Wok Tossed Lamb with Cumin, Tomatoes and Onions .....	16
Fujimamas Shrimp and Fresh Basil Fried Rice .....	15
Chicken with Pineapple and Wok Fired Chilis .....	16
Danang Good Beef with Fresh Tomatoes & Mushrooms on Wok Tossed Noodles.....	15
Wok Laquered Prawns with Caramelized Onions .....	17
🍌 Handmade Chinese Noodles and Stir Fried Hamakua Mushrooms with Truffle Oil .....	16
🍌 Spicy Stir Fried Bok Choy, Vegetables and Fried Tofu .....	16
🍌 Sweet and Sour Noodles with Pineapple, Carrots and Onions.....	14

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## THINGS THAT MAKE YOU GO UMMMMMMMMMMMM...

Pan Seared Salmon on a Curried Corn Pancake, Wasabi Cream and Red Onion Marmalade .....	19
Grilled Pork Chop on Beer Battered Sweet Potato Bread, Apple Chutney and Miso Sesame .....	20
Kombu Cured Duck with Honey-Mandarin Mojo and a Shredded Endive Hijiki Salad.....	19
Satay Leg of Lamb with Cucumbers, Mint, Onions and Chopped Peanuts.....	18
Mamas Tempura with Chicken, Shrimp and A Whole Lot of Vegetables .....	19
Sirloin Strip Steak with Miso Mashed Potatoes and Shiitake Salsa.....	20
Grilled Swordfish and Orange, Red Onion, & Dill With Yuzu Ponzu Dressing .....	18

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## ONOLICIOUS

Frozen Oreo Mousse with Berry Coulis .....	8
Hot Chocolate & Walnut Waffle with White Chocolate Ice Cream and Fresh Farm Berries.....	9
Warm Macadamia Cake with Raspberry Compote .....	9
Passion Fruit Pompadour with a Coconut Cookie.....	8
Banana Tempura On Tropical French Toast .....	9
Dessert Tasting Plate .....	15

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## A POT OF TEA OR COFFEE, HOT OR ON ICE

\*A POT OF TEA SERVES TWO!

Green Genmaicha .....	5
Green tea with toasted rice: a lovely, nutty flavor	
Classic Jasmine .....	5
One of the most well-known scented green teas	
Formosa Oolong Choicest .....	5
Choicest grade - extra large, silver tipped leaf. A pleasing, floral bouquet	
Darjeeling Tea, <i>Caffeine Free</i> .....	5
Rooibos Hunny, <i>Caffeine Free</i> .....	5
Camomile & Calendula Petals	
Rooibos Green Oasis, <i>Caffeine Free</i> .....	5
Orange, Strawberry, Peach, Sunflower Blossoms, and Cornflowers	
Hot Kona Coffee, French Presse .....	5

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SUSHI ROLLS

Rainbow Roll .....14 (Tuna, Salmon, Yellowtail, Shrimp, Halibut, Crab, & Avocado)	14
Alaska.....9 (Crab, Salmon, Cucumber and Flying Fish Roe)	9
Eel and Cucumber, <i>Unakyu Maki</i> .....14	14
Futomaki (Eel, Shrimp, Egg, Shiitake, Cucumber).....14	14
Spicy Tuna, (Tuna and Cucumber) (Eel, Shrimp, Egg, Shiitake, Cucumber	
California Roll (Dungeness Crab, Avocado & Cucmber).....9	9
Shrimp Tempura Roll .....10	10

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NIGIRI

Shrimp, <i>Ebi</i> .....6	6
Local Snapper.....8	8
Squid, <i>Ika</i> .....8	8
Salmon , <i>Sake</i> .....6	6
Salmon Roe, <i>Ikura</i> .....6	6
Flying Fish Roe , <i>Tobiko</i> .....5	5
Fresh Water Eel , <i>Unagi</i> .....6	6
Tuna Loin , <i>Chu Toro</i> .....12	12
Tuna, <i>Maguro</i> .....6	6
Sweet Shrimp, <i>Amaebi</i> .....8	8
Mackerel, <i>Saba</i> ..... 6	6
Yellow Tail, <i>Hamachi</i> .....7	7
Sea Urchin, Uni (limited availability).....12	12

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PLATTERS

Regular and Deluxe Sushi Platter.....24/29	24/29
Regular and Deluxe Sashimi Platter .....24/34	24/34

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