

888-4299

DINNER MENU



FROM THE SEA

Crab Cakes 16

Blue crab cakes with Kahumana farms organic greens, calamansi aioli & asian pesto

Uncle Norm's Poke Nachos

Fresh ahi poke topped with tomato and avocado over fried wontons and drizzled with shiracha aioli & unagi sauce

Market price

Sashimi Plate

Sashimi grade ahi served traditionally with wasabi and shoyu

Market price

Plantation Ahi Poke

Spicy or shoyu style

Market price

Steamed Fish

Fish steamed with lup cheong, mayo, and onion. Finished with fresh green onion, hot oil, and shoyu

Market price

1 lb. Manila Clams 18

Steamed clams and Portuguese sausage served in a white wine garlic basil broth, served with crunchy garlic bread

Garlic Shrimp 15.5

Head-on Kauai shrimp sautéed with loads of garlic and butter

Sunny's Shrimp 17.5

Head-on Kauai shrimp in a delectable sauce made with crab roe, coconut milk, shallots and garlic over rice

SALADS

House Salad 9

Kahumana organic keiki greens, Kamuela tomato, Big Island goat cheese, and macadamia nuts served with calamansi vinaigrette

Auntie Strider's Grilled Baby Romaine 10

Grilled Maui lettuce marinated in champagne vinaigrette option grilled shrimp 14 or chicken 12

Vegan & Gluten Free

Vegetarian

EVERYTHING ELSE

Big Island Sautéed

Alii & Button Mushrooms 12

In Garlic butter sauce with shallots, white wine

Especial Bagoong

Fried Rice 7

Bagoong fried rice with green mango, egg, chili pepper, green onion on side

Dirty Rice 5

Garlic fried rice

Baked Tofu 5

Scallion & ginger

Garlic Bok Choy 5

Tossed with garlic & shoyu

Edamame (soy beans) 5

House marinade

Shrimp & Pork

Lumpia Shanghai 7

Served with sweet chili sauce & garlic vinegar

Poke Avocado Salad

Your style poke over Kahumana farms organic keiki greens with a miso dressing

Market price

Garlic Chicken Salad 12

Garlic chicken over Kahumana farms organic arugula

Plantation Style Kahumana Farms

Organic Kale Salad 12

Big Island goat cheese, yellow tear drop tomatoes, red onion, dried mango with papaya seed vinaigrette

TWO OR FOUR LEGS

Ribeye Steak 23

Pan-seared to caramelized perfection served with a compound butter and sautéed mushrooms & Ewa sweet onions

Not your Auntie's Kal Bi 15

Korean style short ribs on a bed of bean sprout namul primed for a dip in the gochujang all hiding under a fried egg

Lechon Kawali 10

Mililani raised pork belly served with plantation lechon sauce

3 Kine Musubi 10

Spam, garlic chicken, and teriyaki salmon musubis

Ginger Chicken 10

Served cold with garlic sauce

Spam Fries 8

yup...battered & fried served with banana ketchup

Garlic Chicken 9

Deep fried chicken with garlic sauce

Chicken Adobo 12.5

½ chicken

Mililani Raised Kalua Pig Plate 10

Kalua pig, lomi lomi, sweet potato

½ lb. Local Beef Burger 14

With grilled pineapple & avocado on kaiser bun and choice of french fries or salad

SOUP

Portuguese Bean Soup 7

SIDES & EXTRAS

White Rice 2

Brown Rice 2

Kim Chee 4

Asian Green Stir-fry Mix 6

Kids Plate 10

Small salad, tomato wedges white rice, kalua pig or garlic chicken