

pupu

kaki mochi asparagus 10
asparagus spears are deep fried in a kaki mochi style tempura batter, then served with our ponzu dipping sauce.

buffalo wings 10
this classic recipe made with hot chili sauce and butter is so ono! served with celery spears and ranch dressing to cool you down.

kalbi wings 10
sweet and spicy. sweet soy reduction, chili peppers, and scallions top off this tasty treat.

garlicky kine fries 6

deep fried onion rings 6

fresh island style ahi poke 11
market fresh ahi, sweet onions and ogo tossed in our secret sauce served with alae salt.

kalua pig spring rolls 9
served with a Sierra Mist® dipping sauce.

fried saimin 10
saimin noodles, vegetables and kamaboko, pan fried. plenty to share!

burgers

big burger 10
trust us... it's BIG. patty is full of goodness with mushrooms, onions, and of course, garlic. served with lettuce, tomato, onion, mayo and fries!

katzu burger 10
same as big burger but add a touch of salty and sweet, covered with panko and deep fried. hoisin mayo and coleslaw top this crazy katzu patty! served with fries.

big bites to share (or not)

hunan pork chop 12
tender pork loin grilled and continuously basted with a home blend of hoisin, curry spice, chinese black beans, garlic, ginger and a touch of honey.

loco moco 10
a local staple featuring a heaping of steamed white rice, our premium ground beef patty, 2 eggs, onions and LOTS of chef's cravin gravy!

tonkatzu 12
pork loin chop, covered with panko, seasonings and deep fried. served with katzu dipping sauce.

killah shrimp 15
a generous pound of shrimp served peel n' eat style. these babies are bathed in a spicy, buttery and herbaceous broth, then served with plenty of bread for dipping.

chop steak 12
sliced steak, mushrooms, onions and garlic with a shoyu-oyster sauce.

fish n chips 10
finger dipping portions of the catch of the day, made "the living room style" tempura battered and deep fried. served with fries and wasabi aioli for dipping.

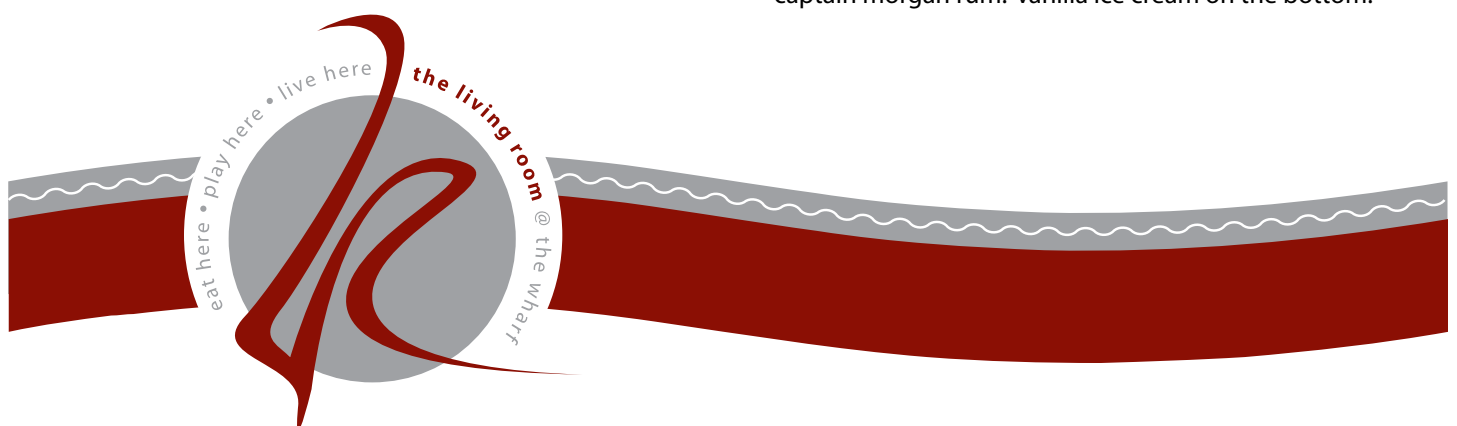
shoyu hot dog 9
gotta try it!!!

catch of the day 15
fresh caught and prepared to please!

something sweet (all) 7

brownie on a sunday
or any day for that matter! a moist chocolate brownie topped with vanilla ice cream and chocolate sauce.

monkey gone mad foster
a blast from the past! bananas, fresh mango, hot brown sugar butter, cinnamon and captain morgan rum. vanilla ice cream on the bottom.



da beer

drafts

domestics (all) 4
bud light • coors light

premiums (all) 5
steinlager • heineken • newcastle brown ale
bass ale • kona longboard lager • shock top belgian white

in da bottle

domestics (all) 4
budweiser • bud light • miller lite • coors light

premiums (all) 5
amstel light • bass ale • corona • heineken light
guinness stout • michelob ultra • red stripe
smirnoff ice • steinlager pure • stella artois

food friendly wines by the glass/bottle

whites

	glass	bottle
lurton fume blanc blanches	8	31
defined as an excellent choice if sauvignon blanc is your fave		
cf wines riesling (gunderloch)	10	39
chuck's "euro-asian" riesling, germany		
santa rita reserve chardonnay	9	35
chile		

reds

r winery strong arms shiraz	8	31
new to the islands and has received 91 ^{pts} from parker		
toasted head pinot noir	10	39
sonoma		
varner cabernet sauvignon	9	35
foxglove 2006, paso robles organically and biodynamically farmed		

house wine

	glass	bottle
"tunnel of elms"	6	23
chardonnay • merlot • cabernet sauvignon white zinfandel		

featured cocktails (all) 7

canella bellini
prosecco blended with the freshest peach
raspberry infusions.

victoria's secret
absolut citron, peach schnapps, coconut rum
and cranberry and pineapple.

lychee martini
you've never had it this way before!

li hing mui margarita
li hing mui infused tequila, served on the rocks
with a li hing mui powdered rim.

the living room
why hang out in yours when you can hang out in ours?
this will unwind any stress with absolut pears,
hpnotiq, dekuyper apple pucker and a few
other libations to melt the work day away.

pau hana! at the living room tuesday through friday 4:30 - 7:30

pau hana pupu (all) 5

to help you ease in or out of your crazy work week
try some of these buggahs!

hurricane edamame
kaki mochi asparagus
kalbi or buffalo wings
fried saimin
kalua pork spring rolls
onion rings
hunan pork chop

draft beer (all) 2

house wine by the glass 4 "tunnel of elms"

cocktails (all) 5

canella bellini
victoria's secret
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lychee martini
the living room



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