

ONOKINE GRINDZ

PUPUS AND APPETIZERS

***Ahi Poke' \$10.00 side & \$24.00/lb.**

Hilo ahi tuna tossed with a spicy sesame shoyu, inamona, oga seaweed and onions (gf)

Manapua \$6.00

Char Siu Pork

Potstickers \$8.00

Pork with ginger dipping sauce

Pork or Shrimp "Hash" \$8.00

shumai dumplings

Spam Musubi \$4.00

"Island Kine" sushi (gf)



Li Hing Carrot-Pineapple Slaw

\$4.50 8 oz. side & \$9.00/lb.

Sweet and tangy (gf) (v)

Savory Macaroni-Potato Salad

\$4.50 8 oz. side & \$9.00/lb. (v)

Lomi Lomi Salmon

\$9.50 side & \$19.00/lb.

Lox and tomato with green and sweet onion (gf)



Artisan Korean Kim Chee \$4.50 8 oz. side & \$9.00/lb. (gf)

Wakame Seaweed Salad \$8.50 8 oz. side & \$17.00/lb.

(gf) (v)

Kohlrabi Slaw \$4.50 side & \$9.00/lb. (gf) (v)

Kohlrabi with cabbage, carrots, brussels sprouts, black sesame seeds and papaya seed dressing

**Consuming raw or undercooked fish may increase your risk of food-borne illness. Contains tree nuts.*

*** Gluten free when no macaroni is served*

LOCAL PLATES

Served with Purple Sticky Rice and 2 sides

Sides: Kim Chee,

Li Hing Carrot-Pineapple Slaw,

Macaroni-Potato Salad,

Kohlrabi Slaw in Dressing,

Gai Lan (Chinese Broccoli) in Oyster Sauce

\$3.00 upgrade to Wakame Seaweed Salad

\$6.00 upgrade to Lomi Lomi Salmon

\$6.00 upgrade for Poke



Hawaiian LauLau Plate \$22.00**

Steamed taro leaf wrapped pork belly and butterfish, garnished with Lomi Lomi salmon, macaroni salad, kim chee, Kalua pig and rice

Local Style Deluxe Saimin \$17.00

Char Siu chicken, egg, shrimp shumai, lotus root, scallion, kim chee, fresh noodles, hondashi broth, *no sides*



Kalua Pig \$16.00

Traditional Hawaiian smoked pulled pork and ala'e salt (gf)

Char Siu Chicken \$16.00

Grilled Chinese 5 Spice BBQ thighs (gf)

Combo Plate \$17.00

Kalua pig and Char Siu chicken (gf)

ONOKINE GRINDZ

LOCAL PLATES

Kalbi Ribs **\$24.00**

Korean style ginger garlic beef short ribs (gf)

Grilled Fresh Salmon **\$21.00**

Ginger garlic puree or Mango salsa (gf)

Loco Moco , Porko Moco, or Spam Moco **\$17.00**

Grass fed beef patty, Kalua pig, or spam served with Portuguese sausage gravy and organic sunny-side up egg



Bulgogi Beef **\$24.00**

Shaved prime rib in a Korean pear BBQ sauce, served with rice and lettuce wraps

Kalua Pig BBQ Sliders **\$4.50 each** or 3 for **\$14.00**

Ahi Poke' Plate **\$19.00**

Hilo ahi tuna tossed with spicy sesame shoyu, inamona, ogo seaweed and onions (gf)

North Shore Garlic Shrimp **\$20.00**

Jumbo shrimp sautéed in butter and garlic (gf)



Vegetable Stir Fry

Tofu (gf) (v) ... **\$16.00**

Served over ginger garlic sautéed vegetables with ginger garlic sauce or mango salsa

Shoyu Chicken **\$16.50**

A Hawaiian Favorite - slow cooked leg quarters in a lightly sweet ginger-soy-rice vinegar sauce.

Lyman Burger **\$16.00**

Cheddar cheese, smoked bacon jam, lettuce, tomato.

Fresh Hawaiian Fish **M. P.**

Ask daily

NEW KING & QUEEN MENU**

King Kamehameha Dinner **\$65.00**

(feeds 2-4)

Ahi Poke' inamona

Pork potstickers

Redondo's Portuguese sausage

Li Hing carrot-pineapple slaw

Grass fed Kalbi ribs or Bulgogi beef

Garlic shrimp

Kalua pig

Char siu chicken

Purple sticky rice

2 Desserts

Queen Liliuokalani Dinner **\$49.00**

Ahi Poke' inamona

Redondo's Portuguese sausage

Li Hing carrot-pineapple slaw

Garlic shrimp

Kalua pig

Char siu chicken

Purple sticky rice

2 Desserts

**30 minute prep time required

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ONOKINE GRINDZ

BENTO BOXES — "SMALL KINE"

One Protein, One Rice, One Side



PROTEIN

Kalua Pig \$11.00

Char Siu Chicken \$11.00

*Ahi Poke' \$13.50

Grilled Tofu with Mango salsa
or Ginger Garlic puree \$10.00

Grilled Seitan with Mango salsa
or Ginger Garlic puree \$14.00

Bulgogi Beef \$14.50

Garlic Shrimp \$14.00

Shoyu Chicken 12.00

SIDES

*Li Hing Carrot-Pineapple Slaw,
Savory Macaroni-Potato Salad, Kim Chee Cabbage,
Kohlrabi Slaw in Dressing, Choy Sum in Oyster Sauce,*

BEVERAGES

"Crack" Plantation Iced Tea \$5.00
Pu-erh Tea and Pineapple Juice

OKG Private Reserve Kona Blend Coffee \$4.00
Take a pound home for only \$16.00

POG—passion, orange & guava nectar \$5.00

Aloha Maid Juice Drinks \$3.50

Lilikoi, POG, Guava, Strawberry-Guava,
Pineapple-Orange, Apple Ice Tea

Hot Tea \$3.50

BLACK

Oolong

Pu-erh

Jasmine

Tropical Mix

Pineapple Waikiki

Passion Fruit Napalo

GREEN

Organic Green

Guava Ginseng

Hibiscus Honey Lemon

HERBAL

Chamomile

Peppermint

Ginger

Coconut Macadamia

Soda \$2.75

Dessert \$5.00

Assorted Cakes



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*Additional beverages, sides and entrees
can be found in our coolers ready to take home.*

OKGRINDZ.COM

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