

## CHEF'S BITES

### FILIPINO BEEF MAMI SOUP \$13

Tender beef served with egg noodles, carrots, cabbage, boiled eggs and deep fried garlic in a star anise flavored rich beef broth.

### HAWAIIAN TUNA TATAKI \$14 🌶️

Furikake marinated RAW tuna served with a pineapple and mango salad, spicy mayo, ponzu sauce and crispy noodles.

### JAPANESE BEEF TATAKI \$14

Thinly sliced, marinated and RAW beef tenderloin, served with a wasabi mayo, teriyaki sauce, red onions, ginger oil, peanuts, crispy onions and lettuce.

### THE KANIKAMEHA SALAD \$15

Kanikama salad served with thinly sliced cucumbers, wakame, masago, green onions and mayonnaise.

### VEGAN STEAMED GYOZA \$9 🌱

Vegetables filled steamed Gyozas served with Asian slaw and a ginger and soy dip.

### CHICKEN KARAAGE \$10 🌶️

Japanese style fried chicken served with Asian slaw, lemon, and a spicy Kewpie mayonnaise.

## POKÉ BOWL

(Choice of rice, quinoa, or lettuce)

### WATERMELON SENSATION POKÉ 🌱 🌾 🌶️ Big bowl \$16 | Small bowl \$11

Compressed watermelon, tossed in a tamari poké dressing, mango, avocado, edamame beans, crispy corn, wakame, sweet potato, pickled cucumber, red cabbage and sweet chili dressing.

### GARDEN OF EDEN POKÉ 🌱 Big bowl \$16 | Small bowl \$11

Crispy marinated tofu, tossed with teriyaki sauce, wasabi veginaise, wakame salad, pickled cucumbers, grilled pineapples, avocado, roasted broccoli, tauge and a creamy coconut and corn salad.

### SPAM CEVICHE POKÉ 🌶️ Big bowl \$17 | Small bowl \$13

Spam tossed with pineapple chunks in lemon and poke dressing, served with fried plantain, pickled cucumbers, avocado, crispy corn, sweet potato and a spicy kewpie mayonnaise, wakame.

### TRADITIONAL TUNA POKÉ 🌾 🌶️ Big bowl \$21.75 | Small bowl \$14.75

Diced RAW Tuna, marinated with Tamari poke dressing and sesame seeds served with, red onions, hijiki, mango, avocado, pickled cucumbers, peanuts, wakame salad, and spicy Kewpie mayonnaise.

### MISO SALMON POKÉ 🌶️ Big bowl \$21.75 | Small bowl \$14.75

Diced RAW Salmon, tossed in sweet miso dressing and sesame seeds, served with spring onions, avocado, pickled cucumbers, shredded red cabbage, shredded carrots, wakame salad, orange wedges, edamame beans and a spicy teriyaki dressing.

### TONKATSU CHICKEN POKÉ 🌶️ Big bowl \$17 | Small bowl \$13

Tonkatsu Chicken, served with peanuts dressing and sesame seeds, crushed peanuts, avocado, pickled cucumbers, roasted pineapple, kimchi and spicy tonkatsu sauce, wakame.

### INDONESIAN BEEF RENDANG POKÉ 🌶️ Big bowl \$21.75 | Small bowl \$14.75

Slow braised beef served in a rendang sauce, with wakame, pickled cucumbers, petjel salad, telur ketjap, home-made atjar tjampoer, bacabana and avocado.

### PAD THAI SHRIMP POKÉ 🌶️ Big bowl \$21.75 | Small bowl \$14.75

Pad Thai Shrimps Poke, tossed with eel sauce and topped with tobiko wasabi, and crushed peanuts, served with wakame, pickled cucumbers, Thai noodle salad with peanut dressing, cashew nuts, green mango salad, spicy cucumber salad and avocado.

## PO-KÉ ONO

By Urvin Croes

Poke + Sushi + Bao's

## SUSHI ROLLS

(All rolls have nori and seasoned sushi rice)

### THE PHOENIX FLOWER ROLL 🌱 Full roll \$18 | Half roll \$12

**Inside:** Adobo daikon / Jackfruit Salad / cucumber

**Outside:** Rice / fried garlic / pickled daikon and carrots / shiitake mushrooms / red onions / cilantro veginaise

### PEACE AND LOVE ROLL 🌱 🌶️ Full roll \$18 | Half roll \$12

**Inside:** Marinated firm tofu / roasted sweet potato / spicy veginaise / cucumber

**Outside:** Sliced avocado / pickled onions / peanut sauce / olive oil caviar / crispy onions

### ACEVICHADO ROLL 🌶️ Full roll \$23 | Half roll \$14

**Inside:** Kanikama salad / mango / avocado / cream cheese

**Outside:** Spicy kewpie mayonnaise / red onions / lemon crème / bell peppers / shrimp ceviche

### HULK ROLL Full roll \$22 | Half roll \$14

**Inside:** Teriyaki salmon / pickled cucumber / tuna salad

**Outside:** Fried / wakame salad / wasabi mayonnaise / chicharron

### BUFFALO BILL ROLL Full roll \$26 | Half roll \$14

**Inside:** Avocado / Shiitake / Tamago / Spicy kewpie

**Outside:** Rice / RAW black angus tenderloin / teriyaki sauce / fried onions / Onion Rings

### GOLDEN DRAGON ROLL 🌶️ Full roll \$25 | Half roll \$14

**Inside:** Tempura Kanikama / cream cheese / cucumber

**Outside:** Spicy salmon tartar / mango / garlic mayo / crispy onions / tobiko wasabi

### THE THAILANDER ROLL 🌶️ Full roll \$24 | Half roll \$14

**Inside:** Tempura shrimp / cucumber / tuna and pineapple tar-tar

**Outside:** Crushed peanuts / pad Thai salad / banana / eel sauce / peanut sauce / green onion

## STEAMED BAOS

### “HERBIVORE” BAO \$15 🌱 🌶️

Korean fried cauliflower, served with Asian coleslaw, spicy veginaise, lettuce and avocado.

### BLACK BEAN TOFU BAO \$15 🌱

Crispy fried tofu, tossed in a black bean sauce, spicy cucumber salad, lettuce and garlic veginaise.

### HOISIN PORK BELLY BAO \$15

Hoisin glazed pork belly with cucumber, peanut dressing, chicharron and lettuce.

### KOREAN BBQ BEEF BAO \$19 🌶️

Korean BBQ beef stew, with kimchi, shiitake, lettuce and spicy kewpie and crispy onions.

### SWEET AND SOUR SHRIMP BAO \$17 🌶️

Fried shrimp, served with sweet and sour sauce, bell peppers, pineapple, lettuce and spicy kewpie.

### “KFC” BAO \$17 🌶️

Korean fried chicken with Asian coleslaw, lettuce, and garlic Kewpie mayonnaise.

### PULLED DUCK BAO \$19

Confit duck leg, stewed with black bean sauce, cucumber, lettuce, pickle onions and garlic kewpie.

### TERIYAKI BURGER BAO \$18

Grilled 8 oz beef patty, topped with cheddar cheese, teriyaki sauce, lettuce, spicy kewpie and Asian Cole slaw.

### TACO GANGNAM STYLE \$15

Korean style ground beef served with garlic Kewpie mayonnaise, Asian slaw marinated with kimchi juice, cheese, avocado and served in deep-fried Bao buns.

## DESSERT

### TEMPURA BANANA \$9

Tempura fried banana, served with 5 spice syrup and vanilla ice cream.

### HAWAIIAN POKE CAKE \$13 🌱 🌾

The Hawaiian version of a 3 leches cake topped with coconut milk, coconut condensed milk, crushed pineapples, coconut whipped cream, and Hawaiian black lava ice cream.

### HALO HALO \$14

Crushed ice with condensed milk, served with sweetened beans, jello, soft jams, sliced fruits, flan, shaved roasted coconut, and sweet potato ice cream.

### LEMON \$13

Asian style lemon and lime cheesecake, with lemon jelly and a caramel miso ice cream.

### MOUNT FIJI \$14

Po-Ké Ono's twist on the Baked Alaska, layer of wasabi ice cream, black sesame ice cream and yuzu ice cream, covered with a wasabi Italian merengue, matcha crumble, wasabi sponge cake and a miso caramel.



Gluten Free



Vegan



Mild



Spicy



Hot

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. ALL PRICES INCLUDE TAXES, BUT DO NOT INCLUDE SERVICE CHARGE. A 15% SERVICE CHARGE WILL BE ADDED TO THE FINAL BILL.



## BEVERAGE MENU

### WINES

| Glass                            | Bottle   |
|----------------------------------|----------|
| Santa Julia Chardonnay           | \$7 \$25 |
| Santa Julia Sauvignon Blanc      | \$7 \$25 |
| Santa Julia Pinot Grigio         | \$7 \$25 |
| Santa Julia Pinot Noir           | \$7 \$25 |
| Santa Julia Malbec               | \$7 \$25 |
| Santa Julia Cabernet Sauvignon   | \$7 \$25 |
| Minuty Rose                      | \$8 \$32 |
| Cavit Moscato                    | \$8 \$35 |
| Cavicchioli 1928 Prosecco        | \$28     |
| Cavicchioli 1928 Prosecco Picolo | \$14     |
| Moët & Chandon Imperial          | \$85     |

### SAKE

|                              |      |
|------------------------------|------|
| Moonstone Asian Pear         | \$21 |
| Moonstone Coconut Lemongrass | \$21 |
| Moonstone Plum Ginjo         | \$18 |

### BEERS

|                     |      |
|---------------------|------|
| Balashi Magic Mango | \$5  |
| Balashi Tapa Cora   | \$5  |
| Balashi Chill       | \$5  |
| Stella Artois       | \$6  |
| Heineken            | \$6  |
| Coronita            | \$5  |
| Amstel Bright       | \$6  |
| Asahi               | \$9  |
| Craft Beer          | \$10 |

### CORDIALS

|                    |      |
|--------------------|------|
| Disaronno Amaretto | \$10 |
| Baileys            | \$8  |
| Frangelico         | \$10 |
| Cointreau          | \$10 |
| Hennessy VS        | \$11 |

### SPIRITS

#### RUM

|                          |      |
|--------------------------|------|
| Conciere Rum             | \$8  |
| Diplomatico Planas       | \$12 |
| 2 Maderas Rum 5+5        | \$13 |
| Papiamento Rum           | \$9  |
| Eminente Reserva 7 Years | \$12 |

#### VODKA

|                |      |
|----------------|------|
| Tito's Vodka   | \$10 |
| Pau Maui Vodka | \$9  |
| Absolute Vodka | \$8  |
| Belvedere Pure | \$8  |

#### TEQUILA

|                    |      |
|--------------------|------|
| Don Julio Reposado | \$18 |
| Conciere Silver    | \$8  |

#### GIN

|              |      |
|--------------|------|
| Beefeater 24 | \$10 |
| Gun Powder   | \$12 |
| Bobby's Gin  | \$8  |

#### WHISKEY

|                         |      |
|-------------------------|------|
| Johnny Walker Red Label | \$8  |
| Old parr 12 years       | \$12 |
| Buchanan's 12 years     | \$14 |
| Maker's Mark            | \$10 |

## VIRGINS

#### Vitamine (T)-iki

Lyre's non-alcoholic Amaretti /  
Mandarin / Lime / Egg white

\$10

#### No-rum tiki

Lyre's non-alcoholic Dark sugar cane  
/ Lyre's non-alcoholic White sugar  
cane / Passion fruit / Carrots / Lime /  
Brown sugar / Orange juice

\$10

#### La Virgen (Margarita)

Lyre's non-alcoholic White sugar  
cane / Lyre's non-alcoholic Orange  
sec / Lime / Spicy Hibiscus

\$10

## TIKI COCKTAILS

#### COCO ONO \$10

Coconut Rum / Amaretto / Coconut / Mango / Lemon

#### PO-KÉ-TINI \$10

Vodka / Apple liquor / Lime / Ginger Ale

#### TROPICAL FU MANCHU \$12

Rum / Mango Liquor / Ginger / Pineapple / Mint / Basil / Soda

#### PRIKICHI GEEL \$12

Rum / Galliano / Passionfruit / Lime / Orgeat / Banana

#### THAI COLADA \$14

Gin / Apple Liquor / Chai Tea / Pear / Lemon / Coconut / 5 Spices

#### ALOËHA \$14

Gin / Sake / Green Apple Liquor / Lemon / Aloe Juice

#### DEAD MAN'S PUNCH \$14

Rum / Spiced Rum / Mango / Orange / Grenadine / Cherry Bitters

#### ZOMBIE \$12

Rum / Lime / Falernum / Grenadine / Absinthe / Don's Mix

#### VOODOO GROG \$12

Rum / Lime / Grapefruit / Passionfruit / Allspice Dram / Honey /  
Nutmeg / Egg white

#### YOKOZUNA ICED TEA \$14

Vodka / Gin / Rum / Tequila / Apple Liquor / Sprite / Lime

#### MAI TAI \$14

Rum / Lime / Orange Curaçao / Orgeat

#### SUFFERING BASTARD \$14

Gin / Brandy / Lime / Cardamom / Bitters / Ginger Beer



Vegan

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