

# ONOKINE GRINDZ

## PUPUS AND APPETIZERS

**\*Ahi Poke' \$8.50 side & \$22.00/lb.**

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

**Manapua \$4.00**

Char Siu Pork

**Potstickers \$7.50**

Pork or Vegetable (v) with ginger dipping sauce

**Pork or Shrimp "Hash" \$6.00**

shumai dumplings

**Sashimi Appetizer \$8.50**

**Spam Musubi \$3.00**

"Island Kine" sushi (gf)



**Li Hing Carrot-Pineapple Slaw**

**\$3.50 8 oz. side & \$7.00/lb.**

Sweet and tangy (gf) (v)

**Savory Macaroni-Potato Salad**

**\$3.50 8 oz. side & \$7.00/lb. (v)**



**Lomi Lomi Salmon**

**\$6.50 side & \$14.00/lb.**

Lox and tomato with green and sweet onion relish (gf)

**Artisan Korean Kim Chee \$3.50 8 oz. side & \$7.00/lb. (gf)**

**Wakame Seaweed Salad \$6.00 8 oz. side & \$12.00/lb.**

(gf) (v)

**Kohlrabi Slaw \$3.50 side & \$7.00/lb. (gf) (v)**

Kohlrabi with cabbage, carrots, brussels sprouts, black sesame seeds and 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: Li Hing Carrot-Pineapple Slaw,  
Macaroni-Potato Salad,  
Kohlrabi Slaw in Dressing,  
Choy Sum in Oyster Sauce**

**\$2.00 upgrade to Wakame Seaweed Salad**

**\$4.00 upgrade to Lomi Lomi Salmon**



**Hawaiian LauLau Plate\*\* \$18.00**

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 \$13.50**

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



**Kalua Pig \$12.50**

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

**Char Siu Chicken \$12.50**

Grilled Chinese 5 Spice BBQ thighs (gf)

**Combo Plate \$13.50**

Kalua pig and Char Siu chicken (gf)



**Local Breakfast (served all day) \$12.50**

Portuguese sausage, 2 eggs, rice and sides

# ONOKINE GRINDZ

## LOCAL PLATES

### Kalbi Ribs \$17.50

Korean style ginger garlic beef short ribs (gf)

### Grilled Fresh Salmon \$17.00

Ginger garlic puree or Mango salsa (gf)

### Loco Moco \$14.00

Teriyaki beef patty with Portuguese sausage gravy and organic sunny-side up egg



### Bulgogi Beef \$16.00

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

### Spicy Sriracha Burger \$12.00

Burger topped with cheese, onion and lettuce

### Kalua Pig BBQ Sliders \$3.50 each or 3 for \$11.00

### Ahi Poke' Plate \$15.00

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

### North Shore Garlic Shrimp \$17.50

10 jumbo shrimp sautéed in butter and garlic (gf)



### Vegetable Stir Fry \$13.50

Tofu (gf) (v) or Seitan (v) over ginger garlic sautéed vegetables

### Seared Ahi Sashimi \$17.50

seared thin-sliced, top grade tuna, served with wasabi sauce, Sriracha aioli and Maui takuan pickled radish



## NEW KING & QUEEN MENU\*\*

### King Kamehameha Dinner \$50.00

(feeds 2-4)

Ahi Poke' inamona

Pork & vegetable potstickers

Redondo's Portuguese sausage

Li Hing carrot-pineapple slaw

Grass fed Kalbi ribs

Garlic shrimp

Kalua pig

Char siu chicken

Purple sticky rice

Dessert

### Queen Liliuokalani Dinner \$35.00

Ahi Poke' inamona

Redondo's Portuguese sausage

Li Hing carrot-pineapple slaw

Garlic shrimp

Kalua pig

Char siu chicken

Purple sticky rice

Dessert

**\*\*45 minute prep time required**

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# ONOKINE GRINDZ

## BENTO BOXES — "SMALL KINE"

*One Protein, One Rice, One Side*



### PROTEIN

- Kalua Pig \$8.50
- Char Siu Chicken \$8.50
- \*Ahi Poke' \$12.00
- Grilled Tofu or Seitan with Mango salsa or Ginger Garlic puree \$8.50
- Bulgogi Beef \$11.50
- Seared Ahi Sashimi \$11.50
- Garlic Shrimp \$11.50

### SIDES

- Li Hing Carrot-Pineapple Slaw,*
- Savory Macaroni-Potato Salad, Kim Chee Cabbage,*
- Kohlrabi Slaw in Dressing, Choy Sum in Oyster Sauce,*
- Assorted Hawaiian Cookies*
- \$2.00 upgrade to Wakame Seaweed Salad*
- \$4.00 upgrade to Lomi Lomi Salmon*

### BEVERAGES

- "Crack" Plantation Iced Tea \$3.00
- Pu-erh Tea and Pineapple Juice

- OKG Private Reserve Kona Blend Coffee \$3.50
- Take a pound home for only \$11.99*

- Aloha Maid Juice Drinks \$2.00
- Lilikoi, "POG" Passion-Orange-Guava,
- Guava, Strawberry-Guava,
- Pineapple-Orange, Apple Ice Tea

### Hot Tea \$3.00

#### BLACK

- Oolong
- Pu-erh
- Jasmine
- Tropical Mix
- Pineapple Waikiki
- Wild Sweet Orange
- Passion Fruit Napalo

#### GREEN

- Organic Green
- Guava Ginseng
- Hibiscus Honey Lemon
- Roasted Hoji-Cha (Japanese)

#### HERBAL

- Chamomile
- Peppermint
- Ginger Lemon
- Coconut Macadamia

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

Don't forget to ask about our homemade desserts!



## OKGRINDZ.COM

onokinegrindz@hotmail.com

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Ono Kine Grindz — 7215 W North Avenue, Wauwatosa, WI 53213 — (414) 778-0727

(gf) = gluten free (v) = vegetarian