

ONOKINE GRINDZ

PUPUS AND APPETIZERS

***Ahi Poke' \$9.00 side & \$23.00/lb.**

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

Manapua \$5.00
Char Siu Pork

Potstickers \$8.00
Pork or Vegetable (v) with ginger dipping sauce

Pork or Shrimp "Hash" \$7.00
shumai dumplings

Sashimi Appetizer \$9.00

Spam Musubi \$3.50
"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
\$8.50 side & \$17.00/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 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 in Oyster Sauce*

\$2.00 upgrade to Wakame Seaweed Salad
\$4.00 upgrade to Lomi Lomi Salmon



Hawaiian LauLau Plate \$19.00**

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 \$16.00

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



Kalua Pig \$14.00

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

Char Siu Chicken \$14.00

Grilled Chinese 5 Spice BBQ thighs (gf)

Combo Plate \$15.00

Kalua pig and Char Siu chicken (gf)



Local Breakfast (served all day) \$14.00

Portuguese sausage or spam, 2 eggs, rice and sides

ONOKINE GRINDZ

LOCAL PLATES

Kalbi Ribs \$19.00

Korean style ginger garlic beef short ribs (gf)

Grilled Fresh Salmon \$19.00

Ginger garlic puree or Mango salsa (gf)

Loco Moco , Porko Moco, or Spamo Moco \$16.00

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



Bulgogi Beef \$18.00

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 \$13.00

Ahi Poke' Plate \$17.00

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

North Shore Garlic Shrimp \$19.00

Jumbo shrimp sautéed in butter and garlic (gf)



Vegetable Stir Fry

Tofu (gf) (v) ... \$16.00 or Seitan (v) ... \$18.00

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

Seared Ahi Sashimi \$19.00

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



NEW KING & QUEEN MENU**

King Kamehameha Dinner \$55.00

(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 \$45.00

Ahi Poke' inamona

Redondo's Portuguese sausage

Li Hing carrot-pineapple slaw

Garlic shrimp

Kalua pig

Char siu chicken

Purple sticky rice

2 Desserts

**45 minute prep time required

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ONOKINE GRINDZ

BENTO BOXES — "SMALL KINE"

One Protein, One Rice, One Side



PROTEIN

Kalua Pig **\$10.00**

Char Siu Chicken **\$10.00**

*Ahi Poke' **\$13.50**

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

Grilled Seitan with Mango salsa
or Ginger Garlic puree **\$12.50**

Bulgogi Beef **\$12.50**

Seared Ahi Sashimi **\$12.50**

Garlic Shrimp **\$12.50**

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 **\$3.50**
Pu-erh Tea and Pineapple Juice

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

POG—passion, orange & guava nectar **\$3.50**

Aloha Maid Juice Drinks **\$2.75**

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

Hot Tea **\$3.50**

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

Soda **\$2.75**

Dessert **\$4.00**

Assorted Cakes



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

OKGRINDZ.COM

onokinegrindz@hotmail.com

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