

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 or Vegetable (v) with ginger dipping sauce

Pork or Shrimp "Hash" \$8.00

shumai dumplings

Sashimi Appetizer \$10.00

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 dressing

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

\$3.00 upgrade to Wakame Seaweed Salad

\$6.00 upgrade to Lomi Lomi Salmon



Hawaiian LauLau Plate \$21.00**

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 \$15.00

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

Char Siu Chicken \$15.00

Grilled Chinese 5 Spice BBQ thighs (gf)

Combo Plate \$16.00

Kalua pig and Char Siu chicken (gf)



Local Breakfast (served all day) \$16.00

Portuguese sausage or spam, 2 eggs, rice and sides

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

*** Gluten free when no macaroni is served*

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

(gf) = gluten free (v) = vegetarian

ONOKINE GRINDZ

LOCAL PLATES

Kalbi Ribs \$24.00

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 \$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 \$13.00

Ahi Poke' Plate \$18.00

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 or Seitan (v) ... \$18.00

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

Seared Ahi Sashimi \$20.00

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



NEW KING & QUEEN MENU**

King Kamehameha Dinner \$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

****45 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

Seared Ahi Sashimi \$13.50

Garlic Shrimp \$14.00

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 \$11.99

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

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 \$5.00

Assorted Cakes



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

OKGRINDZ.COM

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