

Lunch

Monday to Sunday from 11:00am to 3:00pm

STARTERS

KONA KAMPACHI SASHIMI 16

Yuzu kosho ponzu

SPICY AHI POKE 14

Brown rice, soy ginger, sriracha, cashew, tomato, cucumber

JUMBO CHICKEN WINGS 14

Spiced black vinegar glaze, cashew

CHILLED AINA BOWL 12

All the greens! Avocado, edamame, cucumber, broccoli, mizuna, sprout & celery gazpacho style. (v, g)

KAHUKU SWEET CORN CHOWDER 8

Applewood smoked bacon, spicy chipotle (v)

GARLIC SHRIMP DECK STYLE! 20

Soft shell Kauai shrimp & tamari toast

GUACAMOLE 9

Tortilla chips (v, g)

SHISHITO PEPPERS 8

Ponzu, Hawaiian salt (v)

FLATBREADS

MARGHERITA 12

Kamuela tomato sauce, buffalo mozzarella, basil (v)

KALUA PORK 13

Sweet chipotle BBQ, pineapple, pickled jalapeno, ranch

KAUAI SHRIMP 22

Basil pesto sauce, boursin, Ho Farm cherry tomatoes, mozzarella

SIDES

EDAMAME 8

Umami salt

FRENCH FRIES 5

Kona salt

RICE 5

White or brown

AVOCADO 3

UMAMI CRUNCHY

POTATO 7

SALADS

AHI NICOISE 16

Lightly seared ahi, Ho Farms tomatoes, broccoli, potatoes, boiled egg, olives, Mediterranean vinaigrette, sardines upon request (g)

BABY KALE CHICKEN CAESAR 16

Caesar dressing, Haas avocado

KAUAI SHRIMP 18

Avocado, grapefruit, Kona Sea salt, olive oil (g)

OTSUJI FARM GREEN 12

Otsuji Farm greens & vegetables, Kombu vinaigrette (v)

ADD GRILLED...

Chicken 6 · Shrimp 12 · Ahi tuna 12 · Strip steak 12

BURGERS & SANDWICHES

LIGHTLY SEARED FRESH AHI SANDWICH 18

Avocado, arugula, lemon aioli, french fries

KUROBUTA PORK CUTLET SANDWICH 14

Pineapple glazed chipotle tonkatsu sauce, french fries

KOBE BEEF TERIYAKI BURGER 18

Sweet teriyaki-glazed patty, umami onions, mayo on sesame bun, french fries

KOBE BEEF CHEESE BURGER 18

Smoked gouda sauce, jalapeno mustard relish on sesame bun, french fries

LARGE PLATES

IRON SKILLET SPAM & KIMCHI FRIED RICE 14

Sesame, cilantro, arare, shoyu, gochujang

JAPANESE WAGYU CURRY 18

Boneless Wagyu short-rib, brown rice, raisins

SOUTH SHORE FISH & CHIPS 21

Mahi Mahi, french fries, 3 dipping sauces

HAWAIIAN OCEAN CATCH OF THE DAY m/p

Chef's selection & preparation

DECK MOCO 19

Seared Kobe beef patty, smothered in house mushroom gravy

PAN ROASTED JIDORI CHICKEN BREAST 18

Airline cut, Thai green curry sauce, brown rice

COOPERATING WITH THESE LOCAL FARMS

Ka Lei Farm Eggs, Ho Farmers, Otsuji Farms 

Consuming raw or undercooked meats, poultry, seafood, shellfish, may increase risk of foodborne illness. Price does not include tax and tip, parties of 6 or more 18% service charge apply.

(v) vegetarian
(g) gluten free

 **DECK.**

