

Starters

Miso Soup <i>wakame and tofu</i>	\$6
Edamame <i>Korean chili, alae, fried garlic</i>	\$6
Spicy Ahi Tacos <i>wasabi guacamole & salsa</i>	\$8
Sashimi <i>ahi, salmon, or hamachi</i>	\$14
Sesame Tako Poke <i>ogo, ginger</i>	\$6
Ahi Limu Poke <i>inamono, chili water</i>	\$6
Lomi Lomi <i>salmon skin, cured salmon, salsa</i>	\$6
Shoyu Ahi Poke <i>onion, scallion</i>	\$6

Specialty Maki Sushi

In & Out Kalapaki <i>crab, tobiko, avocado, cucumber & kaiware</i>	\$12
Toro Tei Special <i>shrimp, avocado, unagi, topped with crab mix and broiled</i>	\$14
Crispy Anuenue <i>ahi, salmon, hamachi panko crusted and fried, with wasabi aioli (rice less)</i>	\$14
Spicy Ahi Poke <i>tobiko, avocado & sriracha aioli</i>	\$13
Lobster Kalapaki <i>masago, spicy lobster, avocado, cucumber and kaiware</i>	\$14
Da Ali'i <i>snow crab, tobiko, avocado, topped with spicy lobster, broiled</i>	\$15
Shrimp Temptation <i>shrimp tempura, avocado, and kaiware with tentsuyu sauce</i>	\$12
Pacific Salmon <i>smoked and fresh salmon, cream cheese, scallion, salsa fresca</i>	\$12
Kalako'a Tempura <i>unagi, salmon, ahi, cucumber, masago, ponzu daikon sauce</i>	\$12



Nigiri Couples

Ahi <i>yellowfin tuna</i>	\$9
Hamachi <i>yellow tail</i>	\$9
Sake <i>salmon</i>	\$7
Unagi <i>fresh water eel</i>	\$9
Ebi <i>shrimp</i>	\$5
Tobiko <i>flying fish roe</i>	\$5
Kani <i>snow crab</i>	\$9
Tako <i>octopus</i>	\$6
Masago <i>capelin roe</i>	\$5

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of foodborne illnesses.

If you have any concerns regarding food allergies, please alert your server prior to ordering.

All prices are subject to prevailing tax