



Aloha Table

WAIKIKI

DINNER MENU



PUPUS & SMALL DISHES

[POKE]

ISLAND AHI POKE | \$18.00

近海マグロのポケ

SASHIMI GRADE TUNA, TOSSED WITH GREEN ONION, ONION, SEAWEED, SEA ASPARAGUS AND HOME MADE POKE SAUCE.

SALMON LEMON POKE | \$17.00

サーモンのレモンポケ

LOMI-LOMI STYLE SALMON, TOSSED WITH TOMATO, ONION, CUCUMBER, AND ORIGINAL LEMON SAUCE AND CHIMICHURRI SAUCE.

SCALLOP GINGER-LIME POKE | \$18.00

ホタテのライムジンジャーポケ

FRESH SCALLOPS TOSSED WITH ONION, SEA ASPARAGUS, FISH ROE, SLICED LIME AND HOME MADE GINGER-LIME POKE SAUCE.

ALOHA TOFU POKE | \$7.50

ハワイ産アロハ豆腐とシーアスパラガスのポケ

LOCAL MADE TOFU TOSSED WITH ONION, SEA ASPARAGUS SEAWEED, EDAMAME, AND HOME MADE POKE SAUCE.

POKE SAMPLER | \$28.00

ポケの3種盛り(アヒ・サーモン・ホタテ)

ASSORTED WITH AHI, SALMON AND SCALLOP

[APPETIZERS]

SPICY PICKLED PINEAPPLE | \$6.50

パイナップルのピリ辛ピクルス

ORIGINAL PICKED PINEAPPLE WITH JALAPENO PEPPER

PIPIKAULA (HAWAIIAN BEEF JERKY) | \$6.50

ピピカウラ(半生ビーフジャーキー)

SEA SALT \$6.00

GARLIC \$6.50

EDAMAME

エダマメ

KALUA PORK WITH CABBAGE | \$12.00

カルアポークキャベツ

STIR-FRIED CABBAGE AND SMOKED PORK WITH BBQ SAUCE

CLASSIC GARLIC SHRIMP (8PC) | \$18.50

クラシックガーリックシュリンプ

CHANGES FLAVORS (+\$2) LEMON BUTTER OR SPICY CHILLI

+\$2でレモンバターか スパイシーチリへ変更可能

MOCHIKO FRIED CHICKEN | \$15.00

モチコ唐揚げフライドチキン

ADD DIPPING SAUCE (+\$2) RANCH / TERIYAKI / BUFFALO / BBQ

FRENCH FRIES

フライドポテト

SEA SALT \$7.50

GARLIC \$8.50

KALUA PORK NACHOS | \$18.00

カルアポークナチョス

KALUA PORK, GUACAMOLE, SOUR CREAM, BELL PEPPER, MELTED CHEESE, OLIVES, CILANTRO, BBQ SAUCE, AND SALSA

[SALAD]

ORIGINAL SPINACH SALAD | \$12.00

オリジナルほうれん草のサラダ

TOPPED WITH FRIED GARLIC, CRISPY BACON, POACHED EGG AND WARM VINAIGRETTE DRESSING

HAWAIIAN COBB SALAD | \$13.00

アイランドコブサラダ

TOPPED WITH CHICKEN, CRISPY BACON, AVOCADO, HARD BOILED LOCAL EGG, BELL PEPPER, LOCAL TOMATO AND BLUE CHEESE. SERVING WITH ORIGINAL COBB DRESSING.

KEIKI MENU

KIDS UNDER 12 YEARS OLD AND UNDER
COMES WITH FRENCH FRIES, FRUITS, GUMMY AND KIDS DRINK. | \$13.00

KIDS LOCO MOCO PLATE

キッズ・ロコモコプレート

KIDS PASTA PLATE

キッズ・ミートソーススパゲティプレート

< KIDS DRINK >
ORANGE JUICE / GUAVA JUICE
PINEAPPLE JUICE / APPLE JUICE
COKE / DIET COKE
SPRITE / GINGER ALE

MAIN DISHES

[OUR SIGNATURE]

KOBE STYLE SUPREME LOCO MOCO | \$24.00

プレミアムロコモコ

TWO MOUTH-WATERING PATTIES OF KOBE-STYLE BEEF ON SHORT GRAIN RICE. DEMI GLAZE SAUCE WITH MUSHROOMS AND ONIONS. TOPPED WITH TWO SUNNY SIDE UP EGGS.

KING SIZE LOCO MOCO | \$35.00

キングサイズ・ロコモコ

FOUR MOUTH-WATERING PATTIES OF KOBE-STYLE BEEF ON THE LARGE RICE. DEMI GLAZE SAUCE WITH MUSHROOMS AND ONIONS. TOPPED WITH TWO SUNNY SIDE UP EGGS.

VEGAN LOCO MOCO | \$25.00

ヴィーガン・ロコモコ

BEYOND MEAT PATTY, JUST EGG, PICKLED CAULIFLOWER, RED CABBAGE COLESLAW, TOFU & SEA ASPARAGUS, HEMP SEED, PLANT BASED GRAVY SAUCE AND RICE.

SPECIAL TOPPINGS

NO.1 TOPPING SET

< FRIED ONION + MAC SALAD >

フライドオニオン & マカロニサラダ

\$3.50

FRIED ONION

フライドオニオン

\$2.00

MAC SALAD

マカロニサラダ

\$2.00

AVOCADO

アボカド

\$5.00

BACON

ベーコン

\$3.50

MELTED CHEESE

チーズ

\$2.00

CHANGE TO GARLIC RICE

ガーリックライスへ変更

+\$2.00

[FROM MAKAI]

MIX POKE BOWL | \$28.00

ミックス・ポケ丼

WITH ORIGINAL POKE SAUCE

FURIKAKE RICE BOWL TOPPED WITH AHI, SALMON, TOFU, EDAMAME, SEA ASPARAGUS, TOMATO, CUCUMBER, GREEN ONION, FISH ROE, ONION, HEMP SEED AND RADISH SPROUTS.

GRILLED MAHIMAHU | \$37.00

マヒマヒのグリル

WITH COCONUTS CURRY SAUCE

LOCAL CATCH MAHI-MAHI AND 2PC SCALLOPS SERVED WITH COCONUTS CURRY SAUCE. COMES WITH COUSCOUS AND CAULIFLOWER RICE.

[FROM MAUKA]

BIG ISLAND LOCO BURGER | \$28.00

ビッグアイランド・ロコ・バーガー

100% BEEF ORIGINAL PATTY INCLUDED ONION & FLOUR, DOUBLE PATTIES! SERVED WITH BRIOCHE, AVOCADO, CHEESE, BACON, OVER-MEDIUM EGG, FRIED ONION, BBQ SAUCE AND GRAVY SAUCE.

GRILLED PORK CHOPS | \$37.00 | \$28.00 (HALF SIZE)

ポークチョップグリル

WITH PINEAPPLE CHIMICHURRI SAUCE AND

BALSAMIC VINEGAR

SOUS VIDE 10OZ PORK CHOPS WITH PINEAPPLE CHIMICHURRI SAUCE AND BALSAMIC VINEGAR. SERVED WITH COUSCOUS AND CAULIFLOWER RICE.

MOUNTAIN BEEF KALBI GRILL | \$39.00

ビーフカルビの鉄板グリル〜ダイヤモンドヘッドスタイル〜

SERVED WITH GARLIC RICE, CORN AND WATERCRESS

HAWAIIAN GINGER RIB EYE STEAK | \$47.00

リップアイステーキ

9OZ RIB EYE STEAK SAUTÉED WITH ONION AND LOCAL MUSHROOM. HOMEMADE HAWAIIAN GINGER SAUCE ON SIDE.

SIDE MENU

RICE

ライス

\$3.50

GARLIC RICE

ガーリックライス

\$5.50

GRILLED ASPARAGUS

アスパラガスのグリル

\$5.50

GRILLED CORN

コーン

\$5.50

SWEETS MENU

"OREO" TIRAMISU | \$10.00

オレオのティラミス

HOME MADE TIRAMISU WITH OREO

FROZEN MUD CHOCOLATE CAKE | \$10.00

チョコレート・マッドパイ

WITH CHOCOLATE SAUCE, ALMOND NUTS AND COCOA POWDERS

BASQUE CHEESE CAKE | \$11.00

バスクチーズケーキ

WITH MANGO SAUCE

LOCAL MADE ICE CREAM | \$5.00

ハワイ産アイスクリーム (バニラ / マンゴー / リリコイ)

(VANILLA / MANGO / LILIKOI)

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions. Before placing your order, please inform your server if a person in your party has a food allergy. Not all ingredients are listed in the menu.



Aloha Table

WAIKIKI

DRINK MENU



TROPICAL COCKTAIL

RECOMMEND **WHOLE PINEAPPLE PINA COLADA** | \$28.00
丸ごとパイナップルのピニャコラーダ
WHITE RUM, COCONUT CREAM, FRESH PINEAPPLE, BLENDED WITH ICE, POURED IN A WHOLE PINEAPPLE BOWL

RECOMMEND **LOCO TREASURE** | \$17.00
ロコ・トレジャー
WHITE RUM, COCONUT RUM, VELVET FALERNUM, COCONUT WATER, COCONUT TAPIOCA BOBA, LIME POURED OVER ICE IN A COCONUT CUP

ALOHA MAI TAI | \$16.00
アロハ・マイタイ
MAHINA DARK RUM, WHITE RUM, GRANDMARNIER, APEROL, PINEAPPLE JUICE, GUAVA JUICE, LIME JUICE

FRESH PINEAPPLE BLUE HAWAII | \$16.00
フレッシュパイナップルのブルーハワイ
WHITE RUM, VELVET FALERNUM, FRESH PINEAPPLE BLUE CURACAO

LAVA FLOW | \$17.00
ラバ・フロー
WHITE RUM, COCONUT CREAM, FRESH PINEAPPLE, STRAWBERRY PUREE, BLENDED WITH ICE

MOJITO | \$16.00
モヒート
WHITE RUM, FRESH MINTS, BROWN SYRUP, LIME JUICE AND SODA.

BEER

RECOMMEND **ALOHA BLONDE ALE (TAP)** | \$9.00
アロハ・ブロンドエール

SEASONAL ROTATION (TAP) | \$9.00
季節限定の変わり種ビール

HIKER'S DREAM IPA IN SPECIAL COLLABORATION (CAN) | \$8.00
ハイカーズ・ドリームIPA

BIG WAVE GOLDEN ALE (BOTTLE) | \$7.50
ビッグウェーブ・ゴールデンエール

ORION BEER (BOTTLE) | \$9.00
JAPANESE OKINAWAN RICE LAGER
オリオン・ビール

BUD LIGHT (BOTTLE) | \$6.50
バドライト

WINE

*PLEASE ASK THE STAFF ABOUT OUR BOTTLE WINE LIST

CABERNET SAUVIGNON | \$9.50
カベルネソービニオン

PINOT NOIR | \$9.50
ピノノワール

CHARDONNAY | \$9.50
シャルドネ

SAUVIGNON BLANC | \$9.50
ソービニオンブラン

SPARKLING WINE | \$10.00
スパークリングワイン

CLASSICS WITH LOCAL TWISTS

LILIKOI MOJITO | \$17.00
リリコイ・モヒート
WHITE RUM, VELVET FALERNUM, LILIKOI(PASSIONFRUIT) SYRUP, LIME JUICE, LILIKOI JAM, SODA WATER

MAUI GINGER MULE | \$14.00
マウイ・ジンジャーミュール
MAUI PAU VODKA, GINGER BEER, LIME JUICE

RECOMMEND **MANOA PINEAPPLE MIMOSA** | \$10.00
マノア・ミード・パイナップルミモザ
MANOA HONEY PINEAPPLE MEAD, PINEAPPLE JUICE

MANOA ORANGE LILIKOI MIMOSA | \$10.00
マノア・ミード・オレンジリリコイミモザ
MANOA HONEY LILIKOI MEAD, ORANGE JUICE

BEER COCKTAIL

RECOMMEND **FRESH PINEAPPLE BEER** | \$8.50
フレッシュパイナップルビール
ALOHA BLONDE ALE, FRESH PINEAPPLE PULP JUICE

GUAVA BEER CHELADA | \$8.50
グアバビール・チェラーダ
ALOHA BLONDE ALE, GUAVA JUICE, LI HING MUI POWDER

NON-ALCOHOLIC COCKTAIL

WHOLE PINEAPPLE VIRGIN PINA COLADA | \$23.00
丸ごとパイナップルのバージン・ピニャコラーダ

VIRGIN MAI TAI | \$11.00
バージン・マイタイ

VIRGIN BLUE HAWAII | \$11.00
バージン・ブルーハワイ

VIRGIN LILIKOI MOJITO | \$12.00
バージン・リリコイ・モヒート

VIRGIN LAVA FLOW | \$13.00
バージン・ラバ・フロー

LEMONADE & TEA & COFFEE

HOMEMADE LEMONADE | \$6.50
ホームメイド・レモネード

STRAWBERRY LEMONADE | \$7.00
ストロベリー・レモネード

PLANTATION ICED TEA | \$7.50
プランテーション・アイスティー

ARNOLD PALMER | \$7.50
アーノルドパーマー

TROPICAL ICED TEA | \$5.00
トロピカル・アイスティー

COFFEE ICE/HOT | \$5.00
コーヒー アイス / ホット

HOT BLACK TEA | \$5.00
紅茶

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