

HEAVENLY

ISLAND LIFESTYLE



About Menu Icons

Gluten-Free, Vegan, and Gluten-Free & Vegan items are identified with icons. Please ask your server if you have any questions.



Gluten-Free



Vegan



Gluten-Free & Vegan

Breakfast

7:00 am - 2:00 pm



Hawaii on a plate

HEAVENLY'S LOCOMOCO \$27

WITH ORGANIC BEANS & VEGETABLE

ヘブンリーズ ロコモコ

with オーガニックビーンズ&ベジタブル

10-Grain rice with topped with green beans, lentil beans, broccolini, organic carrots, local beef patty, ginger soy glaze and apple dressing.



HEAVENLY MORNING PLATE \$24

ヘブンリー・モーニングプレート

Any style of eggs, served with multi grain bread, hash brown, kale salad, tomato, bacon.

The breakfast everyone loves!



LOCAL EGG FLAT OMELETTE \$26

オアフ産卵のフラットオムレット

3 Fluffy local egg omelette with muffin.
Spring mix salad, mushroom, avocado, tomato, purple sweet potato & house cream dressing.

ADD ONS

- Bacon \$5
- Shrimp \$5



EGGS BENEDICT

エッグ ベネディクト

Homemade hollandaise sauce with liliikoi butter, poached eggs, served with Okinawan purple sweet potato & fresh kale salad.

Local tomato & avocado \$25

地産トマトとアボカド

Kalua pork BBQ \$27

カルアポーク

Salmon & spinach \$27

サーモン&スピナッチ

Crab cake \$32

クラブケーキ

• Sub to taro muffin \$1



*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE 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.

FRENCH TOAST

Island fresh and delicious.

マノア・ハニー・フレンチトースト

Locally made sweet bread topped with Manoa honey & a side of organic vanilla whipped cream.

HAWAIIAN FRUIT \$23

ハワイアン・フルーツ

Papaya, pineapple, banana.



FRESH BERRY BERRY \$23

フレッシュ・ミックスベリー

Strawberry, blueberry, banana.

CHOCOLATE BANANA \$22

チョコレート・バナナ

Banana, chocolate sauce, cacao nib.



ACAI BOWL アサイボウル



COCONUT BOWL \$18

ココナッツ・アサイボウル

Papaya, pineapple, corn flakes, coconut cream mousse, honey and granola.

MIXED BERRY \$17

ミックスベリー・アサイボウル

Strawberry, blueberry, banana, honey and granola.

HAWAIIAN FRUIT \$17

ハワイアンフルーツ・アサイボウル

Pineapple, papaya, banana, honey and granola.

FRESH GUACAMOLE AVOCADO TOAST \$18

フレッシュ・ワカモレ・アボカドトースト

Homemade guacamole and organic hummus spreaded on multigrain toast, topped with avocado, feta cheese & pickled red onion, served with Hawaiian fruit.

ADD ONS

- Prosciutto \$5
- Smoked salmon \$5
- One egg any style \$2.5
- Scrambled eggs \$5



RAINBOW FALAFEL SALAD BOWL \$23



レインボー・ファラフェル・サラダボウル

Falafel, spring mix, organic hummus, cucumber, clove sprout, carrots rapées, tomato, guacamole, red cabbage cilantro, carrot dressing.



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Lunch

11:00 am - 2:00 pm

Brighten your day with a tasty lunch.
Good lunch.
good day.
Island-style Hawaiian Food



AlohaTable

WAIKIKI

SUPREME LOCO MOCO \$27

シュプリーム・ロコモコ

Two mouth-watering patties of Kobe-style beef on short grain rice, demi glaze sauce with mushroom & onion. Topped with two sunny side up eggs.



*Aloha Table
Pop-Up!*



CLASSIC GARLIC SHRIMP PLATE

クラシック・
ガーリックシュリンプ・プレート \$26

7pc shrimp sauteed in garlic butter served with furikake topped rice and mixed greens.

YUZU MISO AHI POKE BOWL \$27

ゆず味噌・アヒ・ボキボウル

Topped with pickled cucumbers, seaweed salad, sea asparagus, pickled daikon, edamame & fried tofu. Served with yuzu miso shoyu.

*All-time
island favorites.*



PUPUS MENU

FRESH AVOCADO GUACAMOLE \$12.5
フレッシュ・アボカド・ワカモレ



FRENCH FRIES (Salt or Garlic) \$7.5
フレンチフライ

FRIED CHICKEN WINGS \$15.5
フライドチキンウイング

- Spicy buffalo
- Salt & vinegar
- Garlic honey

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*Asian Inspired
Favourite*

CHICKEN PHO NOODLE \$22

チキンプレスト・フォーヌードル

Local-style pho noodles with home-made chicken and beef bone broth served with spicy ground chili sauce, hoisin sauce green jalapeno and lime, cilantro, choi sum & green onion.



ORGANIC TOMATO NAPOLITAN SPAGHETTI \$21

オーガニック トマト ナポリタン・スパゲッティ

local egg omelette with sausage, bell peppers, onions, organic tomato ketchup sauce. Top off parmesiano cheese.



MAHI-MAHI FISH TACOS \$22

フィッシュ・タコス

Mahi-mahi fish with white corn tortilla(3pc), cabbage, cilantro, lime, mexican cheese and salsa.

US WAGYU BEEF CHEESE BURGER \$24

US 和牛・チーズバーガー

4oz wagyu beef patty, brioche bun, cheese, tomato, onion, lettuce, pepper aioli sauce, french fries.



Drink Set \$3

Coke / Sprite
Diet Coke / Ginger Ale

ISLAND COBB SALAD \$20

アイランド・コブサラダ

Topped with chicken, crispy bacon, avocado, hard boiled egg, bell pepper, local tomato and blue cheese. Served with original cobb dressing.

Aloha in every bite!



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Dessert

Save room for something sweet!



KONA COFFEE TIRAMISU \$10

コナコーヒー・ティラミス

Mascarpone cheese, Kona coffee, kalua, biscuit, heavy cream, cacao powder & cacao nib.



BIG ISLAND GINGER CREME BRÛLÉE \$10

ジンジャー・クレームブリュレ

Local egg, custard with Big Island ginger & caramelized sugar.

PARFAIT パフェ



STRAWBERRY \$11

ストロベリー・パフェ

Strawberry sauce, corn flakes, fresh strawberry, whipped cream, vanilla ice cream.

Layers of happiness.

COCONUT & PINEAPPLE \$12

ココナッツ・パイナップル・パフェ

Coconut sauce, corn flakes, fresh pineapple, whipped cream, coconut ice cream, pineapple sauce.

CHOCOLATE \$10

チョコレート・パフェ

Chocolate sauce, corn flakes, banana, Oreo, whipped cream, vanilla ice cream cacao nib.

LAPPERT'S ICE CREAM 1Scoop \$5.5 / 2Scoop \$10

ラパーツ・アイスクリーム

Vanilla beans / Chocolate / Coconuts



KONA COFFEE AFFOGATO \$11

コナコーヒー・アフogaード

Vanilla ice cream with double shots of espresso.

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