

HAPPY HOUR MENU

2PM-6PM EVERY DAY

\$4 FOOD

OISHI EDAMAME

おいしい枝豆

Edamame soaked in our signature
Oishi Ramen broth

AVO HAND ROLL

アボカド手巻き寿司 (1本)

Avocado, rice, and seaweed
Hand roll style (1 pc)

FRENCH FRIES

フライドポテト

Crispy French fries

UME CUCUMBER

PICKLED SALAD

梅肉とキュウリの酢の物

Japanese cucumbers with a plum sauce

CHIPS & SALSA

チップス&サルサ

Corn tortilla chips served with
a mild salsa

POPCORN

ポップコーン
Freshly popped popcorn

SALTED NUTS

ミックスナッツ
An assortment of salted nuts

\$8 FOOD

JAPANESE OMELET

明太アボカド卵焼き

Sweet egg omelet with avocado &
mentaiko (2 pcs)

CHEESE PLATE

チーズプラッター

Assorted cheeses and olives

CHAR SIU PLATE

チャーシュー盛り

Signature thin cut char siu
served on a bed of bean sprouts

\$10 FOOD

KAMUKURA GYOZA

カムクラ餃子

Our signature pork and chives dumplings,
freshly made and hand wrapped each
morning. (5 pcs)

CHICKEN KARAAGE

カムクラから揚げ

Juicy, Japanese-style fried chicken. (5 pcs)

\$12 FOOD

1/2 OISHI RAMEN

おいしいラーメンーフサイズ

Our signature Oishi Ramen served in a
lighter half size portion.

POKE TACOS

ポケタコス

Fresh salmon and ahi, served raw with
avocado, lime, and aioli. (2 pcs)

SUSHI

SPECIAL HAPPY HOUR PRICE



SHRIMP TEMPURA ROLL

エビ天ロール 17

Shrimp Tempura, Imitation Crab, and Avocado



CALIFORNIA ROLL 12.5

カリフォルニアロール

Imitation Crab, Avocado, and Masago

RAINBOW ROLL

レインボーロール 20.5

Ahi, Shrimp, Salmon, Avocado, and Imitation Crab

DRAGON ROLL 20.5

ドラゴンロール

Eel, Avocado, and Imitation Crab

VEGGIE ROLL 15.5

ベジーロール

Asparagus, Cucumber, Avocado, and Red Bell Pepper w/House Made
Red Bell Pepper Sauce

SPICY AHI ROLL 20 🌶️

スパイシーアヒロール

SPICY SALMON ROLL 19 🌶️

スパイシーサーモンロール



SPIDER ROLL 18

スパイダーロール

Soft Shell Crab, Avocado, and Imitation Crab

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

*Automatic gratuity of 18% will be added to group of 6 or more.

*We impose a surcharge of 3% on credit cards, that is not greater than our cost of acceptance

*A 3% kitchen service charge is added to your bill to support our back-of-house team.

This charge is not a gratuity and is not distributed to service staff.



KAMUKURA
Sung & Dine HAWAII

HAPPY HOUR MENU

2PM-6PM EVERY DAY

\$4 DRINKS

MINI COCKTAILS

PINEAPPLE UPSIDE DOWN MARTINI

Vodka, Almond Liqueur, Pineapple Juice, Grenadine

MELON KITTY

Coconut Rum, Melon Liqueur, Pineapple Juice

OCEAN BREEZE

Strawberry Vodka, Blue Curaçao, Coco Cream, Tropical Fruits, Soda

\$6 DRINKS

BOTTLED BEER

MICHELOB ULTRA

Light, crisp American lager

BUD LIGHT

Smooth, easy-drinking light lager

\$8 DRINKS

CORNADO SALTY CREW

Crisp, easy-drinking blonde ale

ALOHA BEER

MELLOW WAVE WHEAT

Light, smooth, and slightly fruity wheat ale

PARADISE CIDER

Locally crafted Hard-Cider, ask about seasonal flavors

ASAHI DRAFT

Japanese Dry Lager 16oz

JAMESON WHISKEY

Irish Whiskey

WAIKIKIRITA

Teremana Tequila, Pineapple, Orange Liqueur, Lime

OCEAN BREEZE

Strawberry Vodka, Peach Liqueur, Blue Curaçao, Pineapple, Coconut, and soda

\$10 DRINKS

SUNTORY TOKI HIGHBALL

Japanese Whiskey x Soda

KAMUKURA MAI TAI

Maui Kula Rum, Orange Liqueur, Almond Liqueur, Guava, Lilikoi, Lime

MERLOT

Robert Mondavi, Monterey California

CABERNET SAUVIGNON

14 Hands, Columbia Valley California

PROSECCO

Mionetto Brut, Valdobbiadene Italy

SAUVIGNON BLANC

Oyster Bay, Marlborough Aotearoa

FLIGHTS SPECIALS

BEER \$12

Longboard Lager, Big Wave Golden Ale, Hop Lei IPA, Seasonal Draft

WINE \$16

Oyster Bay Sauvignon Blanc, Chateau STE Michelle Pinot Gris, Robert Mondavi Merlot, 14 hands Cabernet Sauvignon

SAKE \$17

Hakkaisan Yukimuro JGJ, Hakkaisan Tokubetsu JG, Kubota Koujyu JG, Kikusui Organic JG

WHISKY \$26

Ko'Olau Old Pali Road, Suntory Toki, Nikka from the Barrel, Buchanan's Pineapple Scotch