

{ SHE'S NOT HERE } Sushi + Tiki + Pacific Kitchen



{IRUSU}

PRETENDING TO BE OUT WHEN SOMEONE KNOCKS ON YOUR DOOR

* Zushi & Zashimi

HAMACHI YELLOWTAIL

SAKE SALMON

MAGURO

KIUI

ABOKADO

NASU JAPANESE EGGPLANT

SUZUKI STRIPED BASS SHIME SABA PICKLED MACKEREL 4 16

{ Not Vegan }

MADAI SEA BREAM

KAIWARE DAIKON SPROUT

MOKU SEI WOOD EAR MUSHROOM

GAILAN CHINESE BROCCOLI

{ Vegan }

Hawaiian Plate Lunch - \$15

CHICKEN KATSU

BREADED CHICKEN MEATLOAF | KEWPIE MAYO

MONGOLIAN BEEF 🙈

WILD MUSHROOM | GARLIC SOY | FRIED ONION

STICKY COFFEE PORK

SWEET COFFEE BRAISE | LOTUS ROOT | PINEAPPLE

VEGETABLE GREEN CURRY # V

FRIED TOFU | COCONUT MILK | THAI BASIL

SEAFOOD TOM YUM of)

SHRIMP & FISH | BEACH MUSHROOM | LEMONGRASS | LIME LEAF

– * From the Sushi Bar - \$17

OMAKASE

CHEF'S CHOICE OF SIX NIGIRI PIECES

CHIRASHI

CHEF'S CHOICE OF SIX SLICES OF SASHIMI

TUNA POKE BOWL of)

TUNA | KIWI | SESAME | CILANTRO | SUSHI RICE

SECRET HANDSHAKE of

SPICY TUNA TEMAKI | NEGI-HAMA TEMAKI | UMEBOSHI TEMAKI

KRAB BUTTER BOWL

KANI KAMA | ARUGULA | CUCUMBER | BROWN BUTTER PONZU

Sides-\$4 -

COCONUT RICE | MACARONI SALAD | TROPICAL FRUIT | FRESH GREENS

Pacanut Pake - \$13

spiced rum soak | coconut cream cheese frosting v

COCONUTICE CREAM V of PINEAPPLE YUZU SORBET V of GREEN TEAICE CREAM SINGLE 5 | TRIO 13



