



Lemon Shark

POKÉ & MAKAI GRILL

from the kitchen

small bites & appetizers

Hawaiian Ahi Poké	9
Wild caught, sashimi grade. Served with wonton chips	
Steamed Edamame	5
Sea salt or Togorashi Chili Garlic	
Spicy Tuna Crispy Rice	7
Drizzled with spicy mayo & eel sauce	
Blistered Shishito Peppers	6
Topped with citrus & sesame	
Seared Tuna Tataki	12
Radish sprouts, shishito aioli, & citrus ponzu	
Tempura Shrimp	7
3 pieces—served with citrus ponzu	
Japanese Street Corn	6
Spicy! Served on the cob	
Spam Musubi Bites	5
3 pieces—wrapped in seaweed, topped with sesame	
Garlic Noodles	5 9
Udon noodles garnished with green onions	
Crispy Calamari	11
Lightly battered & served with Lemonshark sauce	
'Ono Makai Salad	18
Grilled Salmon or Seared Ahi Tuna on spring greens with cucumber, edamame, carrots, green onion, with radish sprouts, avocado, wontons, & citrus sesame dressing	



sides

Seaweed Salad	5
Sunomono Cucumber Salad	4
Miso Soup	3
Veggie Spring Rolls	5
Hibachi Fried Rice	4
Sushi Rice or Brown Rice	2
Mushi Yasai <i>Steamed Veggies</i>	4

drinks

Soft Drinks	2.65
<i>Coke, Diet Coke, Coke Zero, Sprite, Pibb Extra, Vitamin Water, Iced Tea</i>	
Sparkling or Still Bottled Water	4.95
Hawaiian Iced Tea	3.65
LemonShark Lemonade	3.95
Hot Coffee or Tea	3.45

from the grill

skewers & small plates



BEEF & PORK	Each	
Filet Mignon <i>Miso Butter</i>	1	6.45
Lamb Chop <i>Salt & Pepper</i>	1	5.95
Hanger Steak <i>Garlic Shoyu</i>	2	5.85
Thin Sliced Pork Skillet <i>Spicy KBBQ</i>	-	4.85
Pork Belly <i>Katsu</i>	2	4.45
Short Rib <i>Kalbi</i>	1	5.35
Hot Sausage	2	3.95
SEAFOOD		
Thai Shrimp Skillet	-	6.85
Argentinian Shrimp <i>Garlic Butter</i>	2	5.25
Black Cod <i>Miso Glaze</i>	1	6.45
Salmon <i>Sticky Chili Glaze</i>	2	6.25
Scallops Skillet <i>Yuzu Butter</i>	-	MP
Sea Bass <i>Sea Salt & Citrus</i>	1	5.35
POULTRY		
Chicken Wing <i>Nagoya</i>	1	3.85
Chicken <i>Spicy Pineapple KBBQ</i>	2	4.25
Chicken <i>with Scallions</i>	2	4.25
Duck Fat Chicken Meatballs	2	5.65
VEGGIE		
Crispy Tofu <i>Roasted Sesame</i>	2	4.25
Bok Choy	1	2.85
Pork wrapped Asparagus	2	3.65
Maui Sweet Onion <i>Teriyaki</i>	2	2.85
Baby Red Potato	2	4.25
Sweet Potato	1	2.65
Japanese Eggplant	2	2.85
Shiitake Mushroom Skillet	-	4.65
Grilled Corn	2	2.85

desserts



Drunken Grilled Peaches	7
Sliced peaches simmered in dark rum. Topped with brown sugar & pie crust crumble over vanilla bean ice cream	
Lava Flow Chocolate Cake	8
Molten chocolate lava sauce, vanilla bean ice cream	
Mochi Ice Cream - 3	6
Strawberry, Mango, Cookies & Cream, Green Tea	

Executive Chef - Brunson Achiu

custom poke bowls

hibachi bowls

Choose a size

1 Poké - 12 | 2 Poké - 14 | 3 Poké - 16

Choose your base

Sushi Rice | Brown Rice | Crispy Wontons | Mixed Greens
Quinoa | Soba Noodles

Choose your poké

Ahi Tuna

Traditional Hawaiian Ahi

Spicy Tuna

Salmon

Spicy Salmon

Krab Salad

Shrimp

Spicy Shrimp

Furikake Tofu

Featured Poké

Choose your toppings

Cucumber

Cucumber Salad

Edamame

Carrots

Corn

Green Onion

Red Onion

Watermelon Radish

Pineapple

Mango

Daikon Sprouts

Serrano Chilis

Red Cabbage

Ginger

Choose your premium topping(s)

1 free with 1 or 2 Poké Bowl, 2 free with 3 Poké Bowl
Avocado | Krab | Masago | Seaweed Salad

Choose your sauce

Spicy Mayo

Eel Sauce

Ponzu

Spicy Ponzu

Sweet Chili

Lemonshark Sauce

Ginger Shoyu

Asian Sesame

Tropical Habanero

Soy Sauce

Choose your crunch

Crispy Garlic

Crispy Onion

Tempura Flakes

Furikake

Sesame Seeds

Togarashi

signature poke bowls

2 Poké - 14 | Add a poké 2.50



O.G. Hawaiian

Traditional Hawaiian Ahi, Cucumber, Edamame, Watermelon Radish, Carrots, Seaweed Salad, Spicy Mayo, Ponzu, Sesame Seeds & Furikake



Maui Heat Wave

Spicy Salmon, Spicy Tuna, Cucumber Salad, Carrots, Green Onion, Ginger, Serranos, Avocado, Spicy Mayo, Ponzu & Crispy Garlic



California Roll Bowl

Krab Salad, Cucumber Salad, Edamame, Carrots, Ginger, Avocado, Spicy Mayo, Eel Sauce & Crispy Onion



Buckeye Bowl

Ahi Tuna, Spicy Tuna, Edamame, Red Onion, Corn, Ginger, Krab, Spicy Mayo, Eel Sauce & Tempura Flakes



Billy Ho GolfBowl - 16

Brown Rice, Ahi Tuna, Spicy Tuna, Salmon, Edamame, Pineapple, Masago, Seaweed Salad, Ponzu & Sesame

Served with Hawaiian mac salad & cabbage slaw

Choose your base

Sushi Rice | Brown Rice | Mixed Greens | Fried Rice +\$1

GET IT LOCO STYLE - ADD A FRIED EGG +\$2

Pineapple Teriyaki Chicken	13
Juicy grilled chicken with sweet pineapple	
Hawaiian Garlic Shrimp	14
Sauteed in garlic sauce & topped with green onion	
Coconut Crusted Shrimp	14
Lightly fried & drizzled with sweet chili sauce	
Garlic Shoyu Hanger Steak	15
Tender marinated steak finished with sweet soy tare	
Makai Surf & Turf	17
Filet mignon & garlic shrimp topped with green onion	
Crispy Sesame Tofu	12
Tossed in roasted sesame sauce with white & black sesame seeds	



glossary

- Furikake** - salty seaweed & sesame seasoning
- Kalbi** - Korean style soy marinade for short ribs
- Katsu** - sweet & savory Japanese sauce
- Kushiyaki** - skewered and grilled meat & veggies
- Makai** - *toward the ocean*
- Mochi** - Japanese rice dough filled with ice cream
- Nagoya** - origin of twice fried wings with soy glaze
- 'Ono** - *very delicious*

Poké - cross cut cubes of tuna or salmon

Tare - sweet soy based dipping sauce

Togarashi - seven spice blend with sahsshō chiles

Yuzu - tart Japanese citrus fruit

about us

Our executive chef Brunson Achiu has created an exciting menu that features unique pan-Asian flavors in our bowls and kushiyaki style small plates. Like the lemon shark, we are discerning feeders and seek out the best of the best. From our sushi grade poké, premium seafood and meat selections, to our craft cocktails, we prioritize quality and sustainability. Our mission is to serve delicious food while providing a level of hospitality that is unmatched. You are now part of the LemonShark Poké & Makai Grill ohana - family & community. As always, we hope you feed finely.