



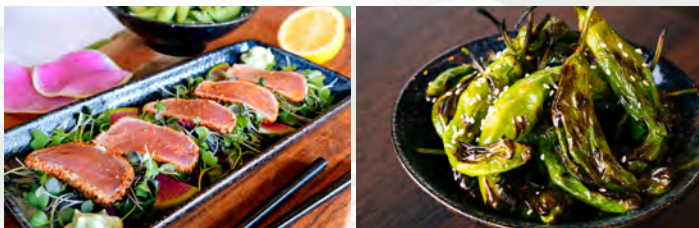
Lemon Shark

POKÉ & MAKAI GRILL

from the kitchen

small bites & appetizers

Hawaiian Ahi Poké*	9
Wild caught, sashimi grade tuna. Served with wonton chips	
Steamed Edamame	5
Sea salt or Togarashi 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
Microgreens, shishito aioli & citrus ponzu	
Tempura Shrimp	7
3 pieces—served with spicy ponzu	
Japanese Street Corn	6
Spicy! Served on the cob	
Spam Musubi Bites	5
3 pieces—sushi rice & 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, watermelon radish, avocado, wontons, & orange ginger 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
Steamed Veggies	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	2.85
Chicken with Pineapple <i>KBBQ</i>	2	4.25
Chicken with Scallions	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	
Chocolate Cake	7
Served with decadent raspberry sauce Add vanilla bean ice cream for +\$1	
Mochi Ice Cream - 3	6
Strawberry, Mango, Cookies & Cream, Green Tea	

custom poke bowls

Choose a size

1 Poké - 12 | 2 Poké - 14 | 3 Poké - 16 | Extra 2.50

Choose your base

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

Choose your poké

Ahi Tuna*	Krab Salad
Traditional Hawaiian Ahi*	Shrimp
Spicy Tuna*	Spicy Shrimp
Salmon*	Furikake Tofu
Spicy Salmon*	Featured Poké*

Choose your toppings

Cucumber	Watermelon Radish
Cucumber Salad	Pineapple
Edamame	Mango
Carrots	Daikon Sprouts
Corn	Serrano Chilis
Green Onion	Red Cabbage
Red Onion	Ginger

Choose your premium topping(s)

1 free with 1 or 2 Poké Bowl, 2 free with 3 Poké Bowl | Extra \$1.50

Avocado | Krab | Masago | Seaweed Salad

Choose your sauce

Spicy Mayo	Lemonshark Sauce
Eel Sauce	Ginger Shoyu
Ponzu	Orange Ginger
Spicy Ponzu	Tropical Habanero
Sweet Chili	Soy Sauce

Choose your crunch

Crispy Garlic	Furikake
Crispy Onion	Sesame Seeds
Tempura Flakes	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 Seeds

hibachi bowls

Served with Hawaiian style mac salad & cabbage slaw

Choose your base

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

LOCO STYLE - ADD A FRIED EGG +\$2
GRIND TIME! - EXTRA PROTEIN +\$4

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 & 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 saishō 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.