



### Starters

|   |    |
|---|----|
| <b>Seared Tuna Tataki*</b>  | 12 |
| Sashimi grade ahi tuna over greens with shishito aioli & citrus ponzu |    |
| <b>Twice-Fried Nagoya Wings</b>                                       | 5  |
| Two whole chicken wings—dipped in sticky Nagoya sauce                 |    |
| <b>Blistered Shishito Peppers</b>                                     | 6  |
| Topped with citrus & sesame   |    |
| <b>Hawaiian Ahi Poké*</b>   | 9  |
| Wild caught, sashimi grade tuna served with wonton chips & avocado    |    |
| <b>Coconut Crusted Shrimp</b>   | 8  |
| Four pieces served with sweet chili                                   |    |
| <b>Steamed Edamame</b>  | 5  |
| Sea salt or togarshi chili garlic                                     |    |
| <b>Japanese Street Corn</b>   | 7  |
| Spicy! Served on the cob  |    |
| <b>Spam Musubi Bites</b>  | 6  |
| Three pieces—fried spam on sushi rice, wrapped with nori seaweed      |    |
| <b>Tempura Shrimp</b>   | 7  |
| Three pieces served with ponzu  |    |
| <b>Crispy Calamari</b>  | 13 |
| Lightly battered & served with Lemonshark sauce                       |    |
| <b>Spicy Tuna Crispy Rice*</b>  | 8  |
| Drizzled with spicy mayo & eel sauce                                  |    |



### Drinks

|   |      |
|---|------|
| <b>Soft Drinks</b>  | 2.65 |
| Coke, Diet Coke, Coke Zero, Sprite, Pibb Extra, Vitamin Water, Iced Tea |      |
| <b>San Pellegrino Sparkling 1L</b>                                      | 6.95 |
| <b>Acqua Panna Still 1L</b>   | 6.95 |
| <b>Hawaiian Iced Tea</b>  | 3.65 |
| <b>LemonShark Lemonade</b>  | 3.95 |
| <b>Coffee - Kona Blend, Fair Trade</b>                                  | 2.95 |
| <b>Hot Tea - Organic, Fair Trade</b>                                    | 2.95 |
| Matcha, Jasmine, Earl Grey, Chamomile                                   |      |

### Makai Grill

Select an array of Asian-Hawaiian inspired skewers, skillet, and signature small plates along with some of our starters and sides to create a unique tapas style meal. If you choose, be the grill master and cook at the table for the ultimate Makai Grill experience.



Proudly serving Bakkafrost Faroe Island Salmon & Ohio Saddleberk Pork

### MEAT & SEAFOOD SKEWERS

2 Skewers per order

|  |      |
|--|------|
| <b>Garlic Shoyu Steak</b>                          | 5.85 |
| <b>Filet Mignon 1*</b> with Miso Butter            | 6.45 |
| <b>Katsu Glazed Pork Belly</b>                     | 4.45 |
| <b>Hot Sausage</b> with Chinese Mustard            | 3.95 |
| <b>Pork wrapped Asparagus</b>                      | 4.65 |
| <b>Korean BBQ Chicken &amp; Pineapple</b>          | 4.25 |
| <b>Teriyaki Chicken &amp; Scallions</b>            | 4.25 |
| <b>Duck Fat Chicken Meatballs</b>                  | 5.65 |
| <b>Argentinian Shrimp 3*</b> with Garlic Butter    | 5.85 |
| <b>Faroe Island Salmon</b> with Sticky Chili Glaze | 6.25 |

\*indicates special number of skewers

### SKILLETS

|  |      |
|--|------|
| <b>Shiitake Mushrooms</b>                      | 5.65 |
| <b>Spicy KBBQ Pork</b> with bibb lettuce wraps | 6.45 |
| <b>Thai Shrimp</b> with sushi rice             | 6.85 |
| <b>Yuzu Butter Seared Scallops</b>             | MP   |

### SIGNATURE SMALL PLATES

|  |       |
|--|-------|
| <b>Miso Glazed Black Cod</b>                         | 6.45  |
| <b>Chilean Sea Bass</b>                              | 8.95  |
| <b>Lamb Chops</b> with Shishito Aioli                | 7.65  |
| <b>Short Rib Kalbi</b>                               | 6.25  |
| <b>Lobster Tail</b> with duo of Garlic & Miso Butter | 19.65 |

### VEGGIE SKEWERS

2 Skewers per order

|   |      |
|---|------|
| <b>Crispy Tofu</b> with Roasted Sesame        | 4.25 |
| <b>Bok Choy</b> with Soy-Ginger Sauce         | 3.45 |
| <b>Maui Sweet Onion Teriyaki</b>              | 2.85 |
| <b>Baby Potatoes</b> with Togarshi Sour Cream | 4.25 |
| <b>Sweet Potato</b> with Brown Sugar Butter   | 2.85 |
| <b>Japanese Eggplant</b>                      | 2.85 |
| <b>Grilled Corn</b>                           | 2.85 |



# Signature Poke Bowls

2 Poké - 15 | Extra poké - 3



### 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 - 17

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

# Custom Poke Bowls

### Choose a size

1 Poké - 14 | 2 Poké - 15 | 3 Poké - 17 | Extra poké - 3

### 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    |

# 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

Juicy grilled chicken with sweet pineapple

14

### Hawaiian Garlic Shrimp

Sauteed in garlic sauce & topped with green onion

15

### Coconut Crusted Shrimp

Lightly fried & drizzled with sweet chili sauce

15

### Garlic Shoyu Steak

Tender marinated steak finished with sweet soy tare

15

### Makai Surf & Turf

Filet mignon & garlic shrimp topped with green onion

17

### Crispy Sesame Tofu

Tossed in roasted sesame sauce & sesame seeds

14

# Salads & Sides

### 'Ono Makai Salad

Grilled Salmon or Seared Ahi Tuna\* on spring greens with cucumber, edamame, carrots, green onion, watermelon radish, avocado, wontons, & orange ginger dressing

18

### Seaweed Salad

5

### Sunomono Cucumber Salad

4

### Miso Soup

3

### Garlic Noodles

5 | 9

### Veggie Spring Rolls

5

### Hibachi Fried Rice

4

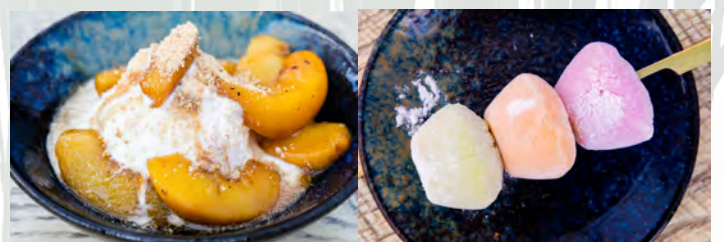
### Sushi Rice or Brown Rice

2

### Steamed Veggies

4

# Desserts



### Drunken Grilled Peaches

Sliced peaches simmered in dark rum. Topped with brown sugar & pie crust crumble over vanilla bean ice cream

7

### Chocolate Cake

Served with decadent raspberry sauce  
Add vanilla bean ice cream for +\$1

7

### Mochi Ice Cream - 3

Strawberry, Mango, Cookies & Cream, Green Tea

6

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