



Lemon Shark

POKÉ &
MAKAI GRILL

Cocktails



MAKAI TAI 10

Our signature take on a classic Mai Tai! Fresh orange & passion fruit juice hand-shaken with light rum for a sip of summer year round!

PARADISE PUNCH 11

Watershed vodka shaken with passion fruit tea, fresh citrus & notes of orange blossom

MAUNA KEA MARGARITA 12

A Hawaiian-inspired margarita featuring Casamigos tequila, hibiscus & fresh lime juice garnished with black lava salt

PINEAPPLE EXPRESS 10

Dole pineapple juice, sage infused simple & fresh citrus complement Espolon tequila blanco

SAKE SANGRIA 9

Smooth tozai sake & red wine blend paired with sweet pineapple, guava & pomegranate juice

CUCUMBER MELON MULE 10

Watershed Vodka, fresh muddled cucumber & Japanese melon liqueur topped with ginger beer & lime

TOKI-O OLD FASHIONED 12

Japanese Toki Whisky paired with muddled orange, luxardo cherry & a hint of ginger

PLUM BLOSSOM TINI 11

Your choice of Watershed's Chamomile Gin or Vodka paired with plum blossom sake and orange essence

HANDSHAKE DEAL 12

Jump continents with Ohio-distilled bourbon and Japanese whisky paired with sweet vermouth & bitters

Starters

Seared Tuna Tataki*

Sashimi grade ahi tuna over greens with shishito aioli & citrus ponzu

12

Hawaiian Ahi Poké*

Wild caught, sashimi grade tuna served with wonton chips & avocado

9



Coconut Crusted Shrimp

Four pieces served with sweet chili

8

Blistered Shishito Peppers

Topped with citrus & sesame

6

Spicy Tuna Crispy Rice*

Drizzled with spicy mayo & eel sauce

8



Japanese Street Corn

Spicy! Served on the cob

7

Spam Musubi Bites

Three pieces—fried spam on sushi rice, wrapped with nori seaweed

6

Twice-Fried Nagoya Wings

Two whole chicken wings—dipped in sticky Nagoya sauce

5

Steamed Edamame

Sea salt or togarashi chili garlic

5

Tempura Shrimp

Three pieces served with spicy ponzu

7

Crispy Calamari

Lightly battered & served with Lemonshark sauce

13

Salads

Seared Ahi Tuna*

Spring greens with cucumber, edamame, carrots, green onion, watermelon radish, avocado, wontons, & orange ginger dressing

18

'Ono Grilled Salmon

Spring greens with cucumber, edamame, carrots, green onion, watermelon radish, avocado, wontons, & orange ginger dressing

18

Bowls

POKE BOWLS

Choose your base

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

ADD A POKÉ +\$3

O.G. Hawaiian

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

15

Maui Heat Wave

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

15

California Roll Bowl

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

15

Buckeye Bowl

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

15

Billy Ho Golfbowl

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

17

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

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

Makai Grill

Select an array of Asian-Hawaiian inspired skewers, skillet, and signature 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

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

SKILLET



Shiitake Mushrooms Sticky soy-sesame glaze	5.25
Spicy Korean BBQ Pork Thin-sliced marinated Saddleberk pork served with bibb lettuce wraps	6.45
Thai Shrimp Tomato, garlic & serrano infused sauce Served with sushi rice	6.85
Yuzu Butter Seared Scallops	MP

VEGGIE SKEWERS



2 Skewers per order

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

*indicates special number of skewers

SIGNATURE SMALL PLATES



Black Cod with Miso Glaze	6.45
Chilean Sea Bass Served with yuzu citrus aioli & fresh lemon	8.95
Lamb Chops Salt & peppered chops with shishito aioli	7.65
Short Rib Kalbi Classic thin sliced ribs with kalbi marinade	6.25
Lobster Tail Served with duo of garlic & miso butter	19.65

Sides

Garlic Noodles	5 9	Sushi Rice or Brown Rice	2
Veggie Spring Rolls	5	Hibachi Fried Rice	4
Miso Soup	3	Steamed Veggies	4
Seaweed Salad	5	Hawaiian Mac Salad	4
Sunomono Cucumber Salad	4	Orange Ginger Cabbage Slaw	3

Taste of Makai

Enjoy a tour of our Makai Grill menu with one of our small plate tastings.
Choose the **ROAD TO MAKAI** or the **MASTER OF MAKAI** to experience
a variety of rich flavors.

ROAD TO MAKAI 48

THE PERFECT MEAL FOR TWO

Includes two sides of sushi rice or brown rice

STARTERS

CHOOSE HAWAIIAN AHI POKE
OR SPICY TUNA CRISPY RICE

SKILLETS

CHOOSE 1 (SCALLOPS +4)

SKEWERS

CHOOSE 2: MEAT & SEAFOOD
CHOOSE 2: VEGGIE

SIGNATURE SMALL PLATES

CHOOSE 1 (LOBSTER +7)

DESSERT

CHOOSE 1

MASTER OF MAKAI 78

AN INDULGENT MEAL FOR TWO

Includes two sides of sushi rice or brown rice
& two miso soups

STARTERS

CRISPY CALAMARI AND
JAPANESE STREET CORN

SKILLETS

CHOOSE 1

SKEWERS

CHOOSE 3: MEAT & SEAFOOD
CHOOSE 3: VEGGIE

SIGNATURE SMALL PLATES

CHOOSE 1

DESSERT

CHOOSE 1

Drinks

Soft Drinks

Coke, Diet Coke, Coke Zero, Sprite,
Pibb Extra, Vitamin Water, Iced Tea

2.65

San Pellegrino Sparkling 1L

6.95

Acqua Panna Still 1L

6.95

Hawaiian Iced Tea

3.65

LemonShark Lemonade

3.95

Coffee - Kona Blend, Fair Trade

2.95

Hot Tea - Organic, Fair Trade

2.95

Matcha, Jasmine, Earl Grey, Chamomile

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

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LemonShark Rewards

Earn points for today's
visit and get a freebie
to use next time!

Join us for Happy Hour!
Tuesday-Friday 3-6pm

Wine Wednesdays
1/2 off all bottles of wine!