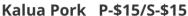


MENU



Loco Moco \$15

Created in 1949 in Hilo, HI, this local Hawaiian staple includes 1/3 lb. smashed burger served over steamed rice smothered in brown onion gravy and topped with two fried eggs**.



Hawaiian Pulled Pork slow roasted in banana leaves till falling off the bone and served as a Plate Lunch on a bed of stir fried cabbage or on Hawaiian sweet roll sliders with teryaki drizzle and ONO slaw.



Beef Short Ribs \$20

Three Flank cut beef short ribs marinated overnight in pineapple teriyaki sauce grilled and served as a Plate Lunch.

Teri Beef P-\$20/S-\$18

Thin sliced Angus strip steak marinated overnight in a pineapple teriyaki sauce grilled and served as a plate lunch or a sandwich dressed with mayo, lettuce, and



ONO Chicken P-\$16/S-\$15

Boneless, skinless chicken thigh cutlet marinated overnight in ONO's special wet rub, grilled, and served as a plate lunch or sandwich dressed with mayo, lettuce, and tomato. Feeling adventurous get it spicy!



Spicy Mahi Mahi grilled and served on a roll with Wasabi dressed greens, and homemade tartar sauce.



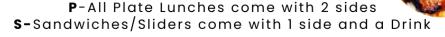
Drinks

Mixed Plate Lunch \$20

A Beef Short Rib with Ono Chicken (regular or spicy) and Teri Beef served with 2 sides.

The Wahoo (Taste of Aloha) \$50

Two Beef Short Ribs, two Kalua Pork Sliders, Teri Beef, Ono Chicken (regular or spicy) with steamed rice, wasabi dressed greens, Mac Salad and ONO Slaw



			Sides			
	Water	\$2	Potato Chips	\$2	Wasabi Dressed	\$3
	Hawaiian Sun Juices	\$3	Steamed Rice	\$2	Mixed Greens	
	Coke, Coke Zero,	\$2	Mac Salad	\$3	ONO Slaw	\$3
	Sprite, and Dr. Pepper		Made with I		Made with Pineap	ineapple
					and Macadamia nuts	

*Attention customers with food allergies. Please be aware that our food may contain or come into contact with common allergens, such as dairy, eggs, soybeans, tree nuts, peanuts, fish, shellfish, sesame, or wheat.

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Hawaiian Food was strongly influenced by China, Japan, Korea, Puerto Rico, Portugal, and Philippines due to the high number of workers who migrated to the islands in the between 1850 and 1930's. These influences along with the local produce and abundance of fish and pork helped make Hawaiian Local Fare what it is today.