

EATHONOLULU

C R E A T I V E C U I S I N E

CHEF DAVID + TEAM **EAT** ARE SERVING UP THIS DELICIOUSNESS!

SAVORY EATS

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| "Lomi Lomi" Salmon | 7.00 |
| cured Salmon w marinated Local Tomatoes, Ewa Sweet Onion + Scallions | |
| Teri-Chicken Slider | 6.00 |
| w Poinaise, Island Cabbage Slaw on locally made Taro Roll | |
| Chilled "Saimin" Bowl <i>(vegetarian)</i> | 7.00 |
| w our Hawaii grown Ginger-Daikon Dressing + toasted Garlic | |
| Short Rib "Lau Lau" Stew <i>(also a vegetarian option)</i> | 8.00 |
| over our signature style Rice | |

25.00 FOR ALL FOUR SAVORY EATS

SWEET TREATS

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| Coconut Panna Cotta | 4.00 |
| w Okinawian Sweet Potato Jam + White Chocolate "Caviar" | |
| EATS Sugar Spice Bacon Cookies | 3.00 |
| w Waialua Chocolate + Cocoa Nibs | |