

EATHONOLULU

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

TEAM **EAT** TAKES IS SERVING UP OUR OWN ARTISTIC TWIST ON LOCALLY INSPIRED YUMMY DELICIOUSNESS

SAVORY EATS

Chicken Katsu Slider 7.00 EACH
w locally made Sweet Roll, pickled Carrot & Tonkatsu Aioli

Seared locally caught **Kajiki Tataki** 8.00 EACH
w Lomi lomi Vine Ripened Tomato & Kahuku Sea Asparagus

Roasted **Vegetable Tart** 6.00 EACH
w Hawaiian Ulu Hummus, Balsamic Glaze & toasted Garlic

Slow Roasted **"Kalua" Pork** 7.00 EACH
w Bamboo Rice, creamed Taro Leaf & Kalo

\$25.00 FOR ALL FOUR SAVORY EATS

SWEET TREATS

Chocolate HI Sweet Bread Pudding
w Coconut Glaze

Fresh Fruit Tart 4.00 EACH
w Coconut Cream & fresh Island Fruits

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