



It All Starts Here...

Hurricane Popcorn - Clarified Butter, Nori Furikake, Kakimochi (V) 7

Patatas Bravas - Roasted Potatoes, Olive Oil, Sea Salt, "Bravas Sauce", Garlic Aioli (V/GF) 9

Ceviche de Gambas - Ecuadorian White Shrimp Cured w/Fresh Lime Juice, Sea Salt, Chiles, Cucumber, Sweet Peppers, Red Onion, Cilantro. House Tortilla Chips (GF)* 16

Musubi - Hawaiian Style "Spam Sushi" w/Teriyaki Glaze, Furikake Sticky Rice, Toasted Nori, Asheville Micro-greens 7 (GF)

Ono Taegu Wings - Twice Roasted, Hawaiian/Korean Honey-Gochujang Glaze, Sesame, Scallion, Sriracha Ranch half-dozen 14 full dozen 25

Gringas - (Mexican Street Quesadilla) Local Flour Tortillas, Queso Chihuahua-Oaxaca, Carne al Pastor, Piña, Cilantro-Lime Crema (Veggie Carne option Available) (V) 14

Lomi Lomi Salmon - Diced Alaea-Cured Salmon, Minced Sweet Onion, Heirloom Tomatoes, Scallion, Fresh Lemon, Chili Flake, Furikake Taro Chips *(GF) 16

Soup - Chef's Daily Creation... Cup 9 Bowl 12

It's All In Your Hands...

Cubano - Pressed Authentic Cuban Bread, Smoked Pork, Black Forest Ham, Pickles, Swiss Cheese, Roasted Garlic Mustard Sauce. Side Maui Chips 16

Carnitas Tacos - Smoked Pork Shoulder, Local Corn Tortillas, Yucatán Pickled Onion, Jalapeños, Cilantro-Lime Crema. Side Fresno Chili Hot Sauce and Fresh Limes (Veggie Carnitas Option Available) (GF) Single 7 Three 16

Bonito Dog - Wagyu Beef Frank, Brioche Bun, Okonomiyaki Sauce, Kewpie, Takuan, Anonori, Togarashi, Bonito Flake. Side Maui Chips 14
(Classic - Mustard/Relish/Ketchup and Veggie Frank Options Available) (V)

Main Events...

B'stilla – Layered Moroccan Filo “Pie” Filled with Spiced Shredded Chicken, Toasted Almonds, and Spinach. Pomegranate Honey, Chopped Pistachios, Sweet Cinnamon Dust. Side Moroccan Carrot Salad 20

Hawaiian Garlic Shrimp – Mochi Crusted White Shrimp, Fresh Garlic, Clarified Butter, Sticky Rice, Ponzu-Roasted Bok Choy, Charred Lemon, Kapow Sauce 24 *(GF)

Loco Moco – Blackhawk Farm Wagyu Beef Short Rib over Sticky Rice Smothered in Shiitake Brown Gravy, Sunny Egg on Top, Scallion, Chili Peppa Wattah 25 (GF)

Big-Ass Bowls...

Ahi Tuna Poke – Cubed Raw Yellowfin Tuna Seasoned With Your Choice of...

Sesame Shoyu Sauce **OR** Sweet & Spicy Masago Kewpie.

Sticky Rice, Kimchi Slaw, Pickled Daikon, Cucumber, Mango Salsa, Edamame 23 *(GF)

Japchae – Korean Glass Noodle Stir-Fry With Springer Mountain Chicken, Carrots, Shiitakes, Sweet Peppers, Onions, and Fresh Spinach Tossed in a Sweet Sesame Soy Sauce, Topped w/ Fresh Scallions and Tangy Gochujang Drizzle (Vegan BVQ Option) 20 (V/GF)

Pipirrana con Bonito – Andalusian-Style Marinated Salad of Heirloom Tomatoes, Cucumber, Onions, and Sweet Bell Peppers Tossed in an Aged Sherry Vinaigrette over Local Organic Greens. Topped with Imported Spanish Tinned White Tuna, Garlic Oil Crutons, Gordal Olives, and Guindilla Peppers 19

Spicy Shrimp Udon – Ecuadorian White Shrimp, Tomatoes, Bok Choy, Thai Chilis, House Ponzu, Kombu Dashi, Fresh Udon Noodles, Crispy Garlic, Charred Lemon 24 *(V/GF)

Side Hustles...

Esquites - Street Corn Salad w/ Cotija Cheese 7 (V/GF)

Kimchi Slaw - Cabbage, Carrots, Cilantro, Rice Vinegar, Gochugaru Chili Flake 6 (GF)

Moroccan Carrot Salad - Harissa, Sultanas, Lemon-Herb Yogurt 7 (V/GF)

Sticky Rice - Seasoned w/Sake-Mirin, Bonito, & Furikake 5 (V/GF)