

SHARE BITES

UMAMI ROASTED
BRUSSEL SPROUTS - 14
misoyaki aioli

BROILED
ARTICHOKE HEARTS
lemon wedge, truffled-miso aioli - 15

TROPICAL HONEY BBQ
COCONUT PRAWNS
half dozen 18 | full dozen 30

AHI TUNA & AVOCADO
blackened rare & sliced
shaved jalapeno & sunomono
nikiri sauce & tobiko
wakame & sesame seeds - 27

OHANA RICE BOWL
choose your protein with mac salad

(add a fried egg +2)
avocado, ube & teriyaki mushrooms - 14
teriyaki house made organic spam - 14
braised ono chicken - 15
glazed pork belly - 16
korean bbq kalbi asada - 18

SPAM MUSUBI
house-made organic spam, furikake
egg, sushi rice, nori, teriyaki - 14

SIDES

SUNOMONO - 3

SAUTÉED BROCCOLINI - 7

MAC SALAD - 3

SIDE SALAD - 7

STEAMED WHITE RICE - 3

COCONUT RICE - 5



“SURF TACOS”

two tacos served on corn tortillas
topped with microgreens

PURPLE SWEET POTATO
purple ube sweet potato, garlic spread
crispy confit mushrooms, k-town slaw - 13

ALOHA DUCK TACOS
melted cheese, roasted red pepper, cilantro
pickled red onion, chipotle crème fraîche - 19

**BRAISED & GLAZED
PORK BELLY**
pork belly topped with sweet & spicy
lemon-ginger slaw - 14

HULI-HULI CHICKEN
melted cheese, island salsa, scallion
shaved cabbage, almighty aioli - 14

K-TOWN TACOS
korean BBQ kalbi asada, k-town slaw
garlic miso, sesame seeds - 15

BROILED MAHI MAHI
cast iron grilled mahi mahi, avocado
fresh slaw, mahi sauce - 15

SOUPS & SALADS

ARTICHOKE HEART SALAD
kale, artichoke hearts, honeynut squash, roasted carrots, red and golden beets
goat cheese, raisin-caper vinaigrette, shaved fennel, balsamic reduction drizzle - 16
(add | ono chicken +7 | prawns +11 | seared salmon +11 | blackened tuna +15)

CHEF'S ISLAND RANCH SALAD
pasture raised chicken teriyaki, prairie breeze, tamari, seven minute egg, sliced avocado
cherry tomato, onion, macadamia nuts & almighty green goddess ranch - 19
(add | double ono chicken +7 | prawns +11 | seared salmon +11 | blackened tuna +15)

PACIFIC CHOWDER “TOM KHA”
coconut cream, lemongrass - red curry broth, yukon potato, tomato, mushroom, pancetta, clams
mahi-mahi, salmon, prawns - 27 (add steamed rice +3 | coconut rice +5)

GINGER-BUTTERNUT SQUASH SOUP
butternut squash, ginger, garlic, onion, coconut milk, pomegranate
cup - 8 | bowl - 14

ALMIGHTY CLOUD POKE

raw salmon & ahi tuna, house poke sauce, island fruit salsa
jalapeño, wakame, sunomono, avocado, mandarin
nori, sprouts, sticky sushi rice - 28

PEANUT CURRY
ROASTED KABOCHA SQUASH
roasted kabocha squash, ube sweet potato, cauliflower, bell pepper
sautéed spinach, over steamed white rice, topped with microgreens - 19
(add | ono chicken +7 | prawns +11 | seared salmon +11 | blackened tuna +15)

PASTURE RAISED
ONO CHICKEN
slowly simmered & pulled ono chicken, sautéed garlic broccolini
over steamed rice - 23 | double chicken - 28

KALBI BEEF
“BIBIMBAP”
steamed rice bowl piled with korean bbq kalbi asada, maitake mushrooms,
sunomono, wakame, kimchi slaw, carrots, fried egg, bibimbap sauce
single beef - 24 | extra beefy - 29 | add prawns +11 | add ono chicken +7


GRASS FED
LOCO MOCO
half pound beef patty, sunny egg, mushroom & scallion gravy
sautéed garlic broccolini, over steamed rice, mac salad - 24

MISO BROILED
MAHI MAHI
misoyaki glazed mahi mahi, ginger-macadamia-cilantro pesto
mixed vegetables, coconut rice - 29

HOISIN GLAZED
DUCK CONFIT
beet root risotto, maui-onion, pea purée, demi-glace - 36

YAKI SALMON LINGUINE
center cut scottish loch duart salmon filet, broiled with teriyaki over cauliflower linguine
lemon-cream-leek sauce, wild mushrooms, furikake, tobiko - 29

**“THE KONA”
CHEESEBURGER**
on a homemade gluten free sesame honey glazed bun with mozzarella, kona spread
pickles, sweet jalapeno relish - side of mac salad - 19



ALMIGHTY HAPPY HOUR

3 pm till 5 pm - mon - friday

plates

HH OHANA BOWL

rice bowl with mac salad & choose your protein
ono chicken | kalua pork - 10

TERIYAKI CHICKEN SALAD

mixed greens, mandarin vinaigrette
toasted almonds, grilled teriyaki chicken - 9

HH LETTUCE WRAPS

k-town slaw, grilled teriyaki chicken
steamed rice, cilantro, microgreens, miso aioli - 9

island nachos

ALMIGHTY CLOUD POKE

raw salmon & ahi tuna - house poke sauce, jalapeno,
wakame, sunomono, avocado, sprouts, mandarin, island fruit salsa - 14

ISLAND-RANCH STYLE

melted cheese, island salsa, scallion
k-town slaw, almighty aioli

choose your protein:

ono chicken - 14

kalua pork - 14

glazed pork belly - 15

korean bbq kalbi asada - 16

drinks

YUZU GIN MARGARITA

yuzu, gin, naranja, lime, simple - 9

ALMIGHTY PUNCH

tito's, orange, pineapple, passion fruit, lemon - 8

TITO'S & A SPLASH

tito's, naranja, soda, cranberry - 8

HH WINE

prosecco | pinot noir | white blend - 8

DESSERT MENU

P.O.G. MOUSSE CHEESECAKE

(passion orange guava)

vanilla whip

toasted macadamia

coconut - \$10

CHOCOLATE-BANANA COCONUT PARFAIT

chocolate & banana mousse

coconut whip

chocolate shavings

brûléed banana - \$12

BREAD PUDDING

granny's apple bread pudding

applejack brandied caramel

coco whip - \$12

MATCHA HAUPIA

matcha-coconut pudding

caramelized pineapple

shredded coconut

cinnamon rice - \$9

