

## COCKTAIL BAR MENU

### MARVEL\*

a clarified margarita

herradura blanco & naranja orange liqueur  
lime, clarified, large rock...15

### DOUBLE DIRTY-TINI

double pour tito's handmade vodka  
lillet blanc, olives and house brine...16

### THE HOUNDSTOOTH

a curious old fashion

redwood empire pipe dream bourbon  
fresh vanilla and cinnamon infused simple syrup  
smoked maldon salt, bitters, evergreen...14

### EARLY TO RISE\*

tito's vodka, midtown espresso liqueur  
cold brew, house vanilla, macadamia foam...14

## ALMIGHTY Punch

tito's, orange, pineapple, raspberry, lemon -10

### VELVET REVOLVER

redwood empire, aperol, velvet falernum  
lemon, grapefruit, pineapple...14

### EL PASO HURRICANE

light tequila & abasolo bourbon  
cherry herring, orange, lime...14

### SEA SHANTY

spiced rum, montenegro, orange bitters  
ginger simple syrup...14

### COCONUT LIMEADE

light rum, mint, coconut cream  
macademia orgeat...14

### DARK & STORMY

black rum, house ginger syrup  
lime, soda...13

### JUNGLE BIRD No.3

spiced rum, campari  
pineapple, agave, lime...15

### MAUI SUNRISE MAI TAI

tequila blanco, dark rum, almond orgeat  
pineapple, orange, lime...15

### KILLER KILAUEA

del meguey mezcal, orgeat,  
yellow chartreuse, lime, habanero sauce. 15



## BAR FOOD

CRISPY TOFU & MUSHROOM  
"AGEDASHI" - 11 (v)

GARLIC PRAWNS & RICE  
NORTH SHORE STYLE - 17

HOUSE-MADE ORGANIC  
"SPAM" and RICE - 12

GRILLED SPICY TOGARASHI  
SESAME CHICKEN - 14

UMAMI ROASTED  
BRUSSEL SPROUTS - 14 (v)

UNAGI STYLE BROILED  
EGGPLANT - 12 (v)

ORANGE TERIYAKI  
MEATBALLS - 14

STICKY KAKUNI  
PORK BELLY - 15

## PACIFIC BLUEFIN TUNA

### SESAME & AVOCADO

raw, rolled in sesame seeds, sliced over miso smashed avocado  
mango, radish, nikiri sauce, pickled wasabi - 27

### BLOWTORCH JALAPEÑO & PONZU

blowtorch rare, sliced and set in a pool of tamari & ponzu, black tobiko  
topped with roasted jalapeño & garlic confit with wakame & sesame seeds - 26

### CLASSIC TUNA CHIRASHI

raw, sliced and set over sashimi rice, red tobiko  
sunomono, sliced avocado - 25

## SALADS

### MACADAMIA, CARROT & GINGER

toasted macadamia nuts mixed greens, carrots, scallions  
with ginger & mandarin dressing, sesame seeds - 14

### CHEF'S SALAD

pasture raised chicken teriyaki, prairie breeze, tamari seven minute egg,  
sliced avocado, mandarin orange, onion, crispy won tons & almighty vinaigrette - 19

### TIKI STYLE CAESAR

whole dressed organic leaves of romaine  
crispy won ton chips, shaved prairie breeze, misoyaki caesar dressing  
seven minute egg, (white anchovies available on request) - 16

## ALMIGHTY SMASHBURGER

double smash burger with shaved onion  
bacon jam, melted cheese, almighty spread, pickles, lettuce - side of mac salad - 19

## TACOS

### HULI-HULI CHICKEN

3 tacos on corn tortillas, melted cheese, island salsa, cabbage, scallion, almighty aioli - 15

### K-TOWN ASDADA

3 tacos on corn tortillas, rice, chopped kalbi beef, k-town slaw, almighty aioli, scallion - 18

## POKE

### POKE CLOUD TOSTADA

crispy rice paper bowl, tuna, and salmon tartares tossed in poke sauce  
miso aioli, sushi rice, sunomono, jalapeno, radish, cilantro, furikake - 21

### ALMIGHTY POKE BOWL

raw salmon & blue fin tuna - house poke sauce - jalapeno, wakame, sunomono  
avocado, sprouts, mandarin, island fruit salsa, chilled house sticky sushi rice - 25

### RAINBOW POKE BROIL

2 scallop shells filled with rainbow tartare hashed with garlic, scallion, miso aioli  
over rice, broiled with breadcrumb & kakuni sauce - 18

## LUNCH & DINNER PLATES

### PHO-FAUX-RAMEN

lemongrass and ginger chicken bone broth, rice noodles  
shaved onion, carrot, chopped cilantro, basil leaf  
raw spinach, tamari egg, bean sprouts and jalapeno  
braised chopped chicken - 18 | with chicken and prawns - 25

### PEANUT CURRY ROASTED CAULIFLOWER

bell pepper, spring onion, roasted cauliflower, eggplant  
ube sweet potato, over steamed white rice - 18  
(add 4359prawns or seared salmon +9)

### PASTURE RAISED ONO CHICKEN

slowly simmered and pulled teriyaki chicken  
bok choy & charred onions, over steamed rice - 19

### GRASS FED LOCO MOCO

half pound beef patty, sunny egg, mushroom & scallion gravy  
grilled dressed k-town cabbage, k-town slaw, over steamed rice - 21

### "MIXED PLATE LUNCH"

glazed teriyaki chicken & garlic prawns, house spam, kalbi asada  
served with white rice, mac salad, sunomono - 28

### MISOYAKI BROILED SALMON

marinated in misoyaki and broiled till charred  
bok choy & mushrooms, steamed white rice - 29

### KALBI BEEF SHORT RIBS

cross cut marinated braised & seared  
with dressed sweet potatoes & grilled dressed k-town cabbage - 35

## WINE *by the* GLASS

**PROSECCO** zonin, italy. 9 | 35+

**SPARKLING ROSE** scharffenberger, ca. 15 | 55

**ROSE blend** michael david, lodi, ca. 10 | 40

**ROSE of PINOT NOIR** belle glos, yorkville highlands, ca 15 | 60

**SAUVIGNON BLANC** rickshaw, california. 10 | 40

**PINOT GRIGIO** coppola, ca. 10 | 40

**CHARDONNAY** frank family, california. 17 | 65

**CHARDONNAY** black stallion, napa., ca. 14 | 45

**CHARDONNAY** bonterra, organic, mendocino., ca. 11 | 42

**PINOT NOIR** leese fitch, california. 12 | 45

**CAB. SAUVIGNON** outer bound, alexander valley, ca.. 15 | 60

**BARBERA** boeger, el dorado, ca. 12 | 45

**ZINFANDEL** dillian, amador, ca. 15 | 50

## KOMBUCHA - *Gold Vibe* - 8

MOONLIGHT MOJITO - BERRY - BOOCHA COLADA

## DRAUGHT - *Beers* - PORCHLIGHT 9

LAGER & JUICY IPA

## BOTTLE LIST - *Sparkling*

**piper sonoma** sonoma, ca. 45

**louis roederer** collection 242, champagne, france. 85

## BOTTLE LIST - *White*

**rose** flowers, pinot noir, russian river. 70

**vermentino**, calasole, maremma toscana. 45

**albarino** tangent, edna valley, california. 45

**chardonnay** prisoner, carneros, california. 65

**chardonnay** siduri, willamette, wa. 55

**chardonnay** rombauer, california. 65

## BOTTLE LIST - *Red*

**grenache** e-16, el dorado, california. 60

**pinot noir** belle glos, dairyman, russian river, ca. 65

**cabernet sauvignon** prisoner, sonoma, california. 75

**cabernet sauvignon** frank family, napa valley, california. 85

**cabernet sauvignon** caymus, napa valley, california. 85

**cabernet franc** michael david, lodi, ca. 50

**red blend** rhiannon, california. 45

**malbec** los padrillos, argentina. 40

**sangiovese** dillian, amardo, shenandoah, ca. 50

## HAPPY HOUR

2pm till 6:00pm

### food

#### CHX BÁHN MÌ LETTUCE WRAPS

sesame chicken, steamed rice, macadamia nuts  
carrots, cilantro, quick kimchi slaw - 11

#### HAPPY HOUR ONLY CHOPPED POKE NACHOS

light corn chips, chopped poke, almighty sauce  
sriracha, sesame, green onion, cabbage - 13

#### UMAMI ROASTED BRUSSEL SPROUTS

crispy brussel sprouts with  
savory dehydrated mushroom & nikiri sauce - 8

#### KAHUKU PRAWNS

5pc. garlic, garlic, and more garlic, over rice - 10

#### ONO CHICKEN

over rice, quick kimchi slaw - 8

#### HAPPY HOUR ONLY TERIYAKI CHICKEN SALAD

mixed greens, miso vinaigrette, crispy won ton  
toasted almonds, grilled teriyaki chicken - 9

### drink

#### CLASSIC MARGARITA

dios azul blanco, naranja, lime, simple - 8

#### YUZU GIN MARGARITA

yuzu gin, naranja, lime, simple - 9

#### ALMIGHTY PUNCH

tito's, orange, raspberry, lemon - 8

#### TITO'S & A SPLASH

tito's, naranja liqueur, soda, cranberry - 8



