



FireFin sources sustainable fish and products.
Entire menu is gluten free. Raw food notice*

Call
(312) 754-0609

FireFin Creations



CLASSIC HAWAIIAN ahi tuna, ono sauce, sweet onions, cucumber <i>suggested base: purple rice</i>	10.95	14.95
TUNA ON FIRE ahi tuna, fire sauce, pickled jalepeño, avocado, sweet onions, cucumber <i>suggested base: organic mixed greens</i>	10.95	14.95
CALI CRAB fresh crab meat, spicy honey mayo sauce, avocado, cucumber <i>suggested base: purple rice</i>	9.95	13.95
MANGO MAC DADDY albacore, YMCA sauce, spicy honey mayo sauce, mango, edamame sweet onions, macadamia nuts <i>suggested base: lettuce cups</i>	11.95	14.95
CITRUS SALMON salmon, YMCA sauce, tomato, cucumber, scallions, tobiko, lemon <i>suggested base: organic mixed greens</i>	10.95	14.95
"TREE" FISH ahi tuna, albacore, salmon, spicy honey mayo sauce, sweet onions, scallions, hijiki, togarashi, tobiko <i>suggested base: purple rice</i>	10.95	14.95
KEKOA "WARRIOR" STYLE ahi tuna, albacore, salmon, crab, fire sauce, spicy honey mayo sauce, avocado, mango, sweet onions, cucumber, tobiko, purple rice, gluten-free noodles, mixed greens	-----	15.95
CHICKEN POKÉ chicken, YMCA sauce, mayo, marinated mushrooms, sweet onions, cucumber, tomato, carrot <i>suggested base: organic mixed greens</i>	8.95	11.95
TOFU POKÉ marinated tofu, ono sauce, YMCA sauce, marinated mushrooms, edamame, carrot, red cabbage, cucumber, goji berries <i>suggested base: gluten-free noodles</i>	8.95	11.95
POKÉ ME SWEETLY coconut sorbet, mango, pineapple, goji berries, seasonal berries, hot honey, toasted coconut flakes	6.95	-----

Custom Bowls

Regular \$10.95 Large \$14.95

1 CHOOSE BASE
 ♦ Purple Rice ♦ Bibb Lettuce Cups
 ♦ Gluten-Free Noodles ♦ Organic Mixed Greens

2 CHOOSE PROTEIN
 ♦ Ahi Tuna ♦ Snow Crab
 ♦ Salmon ♦ Chicken
 ♦ Albacore Tuna ♦ Tofu

3 CHOOSE SAUCE
 ♦ Ono ♦ YMCA
 ♦ Fire ♦ Spicy Honey Mayo

4 CHOOSE TOPPINGS (pick 4)
 ♦ Edamame ♦ Pineapple
 ♦ Cucumber ♦ Tomato
 ♦ Sweet Onions ♦ Pickled Jalapeño
 ♦ Red Cabbage ♦ Carrot

5 CHOOSE GARNISHES (all you want)
 ♦ Pickled Ginger ♦ Sesame Seeds
 ♦ Daikon Sprouts ♦ Furikake
 ♦ Crispy Shallots ♦ Toasted Coconut Flakes
 ♦ Goji berries ♦ Hijiki (dried seaweed)
 ♦ Togarashi

★ **Specialty Toppings (add \$1.50 each)**

- ♦ Mango
- ♦ Avocado
- ♦ Tobiko
- ♦ Marinated Mushrooms
- ♦ Seasonal Berries
- ♦ Macadamia Nuts

Bases

PURPLE RICE
blend of black rice and short grain rice

GLUTEN-FREE NOODLES
marinated in ono sauce

BIBB LETTUCE CUPS
wrap your poké in fresh lettuce

ORGANIC MIXED GREENS
baby kale, mixed greens, red cabbage

Sauces

ONO
classic poké sauce, soy sauce, sesame oil, ginger, garlic

FIRE
chili paste, sambal, rice vinegar, honey

"YMCA"
YUZU-MISO-CARROT-AME
yuzu, miso, carrot, "ame"
(with love)

SPICY HONEY MAYO
chili, sambal, honey, mayo, togarashi, rice wine vinegar