

## CHEF'S SIGNATURE POKE BOWL

### **Db's spicy ahi tuna (\$12.5)**

furikake rice, yellow fin tuna, masago, fuego mayo, green onion, sesame seeds

### **Wasabi-furikake salmon (\$12.5)**

furikake rice, sake cured salmon, Maui onion, avocado, edamame, wasabi-cilantro aioli, ikura

### **Shrimp lana'i (\$12.5)**

seaweed and cucumber sunomono salad, local prawn, papaya, sweet potato, sesame seed, spicy ginger passion fruit dressing

### **Local crispy whitefish (\$12.5)**

cilantro rice, locally caught whitefish, serrano pepper, roasted corn, red onion, citrus salt, yuzu tartar sauce

### **Vegetarian volcano (\$12.5)**

purple Hawaiian sticky rice, 2-day pressed firm tofu, red jalapeno, sweet potato, heirloom cherry tomatoes, edamame, ginger-cilantro pesto, coconut shavings

## CHEF'S SIGNATURE BUNS

### **Db's sweet and spicy short rib (\$4)**

braised short rib, hoisin, pickled vegetables, cilantro, scallion sour cream

### **Juicy pork belly (\$4)**

roasted, braised and seared pork belly, ginger-soy sauce, pickled red onions, pickled cucumber, red jalapeno, black sesame seeds

### **Mojo pork shoulder (\$3.50)**

mojo-braised pork shoulder, sautéed onion, pik-nik shoestring fries, lemon-garlic aioli

### **Crispy chicken vaca frita (\$3.50)**

braised then seared chicken thigh, pickled vegetables, feta-tofu sauce, sesame seeds

### **Vegetarian mushroom tofu (\$3.50)**

crispy tofu, sake seared mushroom blend, pickled onion and daikon

## CHEF'S BITES

### **Crispy Rice Tuna (3 pcs. For \$5)**

fresh chopped yellow fin tuna served on crispy rice, brown butter and burnt soy, topped with a serrano pepper

### **Yellow fin Tuna Tacos (\$3 each)**

poké-style chopped tuna, fried wonton tacos, avocado, spicy mayo, cilantro, black sesame seeds

### **Tempura Fries (\$5)**

fresh cut veggies, Kona beer batter, pink Hawaiian sea salt, feta-tofu dressing

### **Edamame (\$5)**

fleur de sel sea salt