THIRTY EIGHT
HONOLULU

WEEKEND BRUNCH

starters

SEAFOOD PLATTER 48
4 oysters, 4 shrimp cocktail, lobster tail, fresh sashimi

FRESH OYSTERS 26
6 half-shell, house ponzu, scallions

HAMACHI JALAPEÑO 20
house ponzu, cilantro

ABURI AHI CARPACCIO 20
local ahi, tobiko, garlic aioli, tare, yuzu

POKE TOSTADA 12
fresh local ahi, japanese bluefin toro, avocado, jalapeño aioli, tare, *raiz* tortilla

POKE TRIO 19
fresh local ahi, shoyu, spicy ahi, ginger scallion

SEAFOOD CEVICHE 16
fresh catch, shrimp, calamari, leche de tigre, chilies, tortilla chips

KAMABOKO CRAB DIP 11
umami mayo, furikake crumble, wonton chips

SMASHED CUCUMBERS (v) 10
hondashi, sesame

CRISPY TOTS (+ *caviar*) 19
tater tots, soft scrambled eggs, garlic aioli, smoked trout roe
add: kaluga caviar +28

CALAMARI KATSU 21
takoyaki-style, cabbage slaw, pickled ginger

brunch specials

DAILY TEISHOKU 28
chef's selection, fresh poke, pickles, potato salad, miso soup, white rice

CHICKEN & WAFFLES 26
mochi waffle, fried chicken, yuzu-kosho maple syrup

HAKSHUKA 21
fresh catch, onsen egg, baguette

SMOKED SALMON BENEDICT 27
miso gochugaru hollandaise, spinach, english muffin

SHRIMP & "GRITS" 27
polenta, shimeji mushrooms, ground pork, chili oil

STEAK AND EGGS 34
6 oz prime ribeye, beef fat vin, soft scrambled eggs, white rice
add: grilled shrimp +9

KIMCHI FRIED RICE 20
spam, bacon bits, onsen egg
add: kalbi +11, shrimp +9, portuguese sausage +7

soup & salads

FISHERMAN'S CHOWDER 14
fresh catch, clams, bacon, potatoes

RAINBOW CRUNCH (vgo) (gfo) 19
cabbage mix, carrots, cilantro, wonton crisps, sesame vinaigrette

CABBAGE CAESAR (vgo) (gfo) 17
caesar, fried anchovies, parmesan
add: grilled chicken +8, ahi steak +12, grilled shrimp +9

TOFU SESAME SALAD 24
fresh greens mix, watercress, cucumbers, tomatoes, sesame dressing

daily mains

AHI POKE BOWL 22
6 oz fresh local ahi, crab salad, cucumbers, white rice
choice of shoyu, spicy ahi or ginger scallion

MISOYAKI BUTTERFISH 28
black cod, shredded cabbage, potato salad, white rice

LOCO MOCO 26
beef patty, hamakua mushroom, sunny eggs, brown gravy, white rice

SALMON OCHAZUKE 29
yaki onigiri, genmaicha dashi, pickles, choy sum

sides

A5 WAGYU FAT FRIED RICE 15

KIMCHI FRIED RICE 7

POTATO SALAD 8

CRISPY POTATOES (gf) 8
salsa verde, parmesan

dessert

KULOLO KATSU 17
haupia coconut cream, sesame

BROWNIE SUNDAE 19
ice cream, chocolate sauce

BREAD PUDDING 17
coffee anglaise, cinnamon

PLEASE COME AGAIN ICE CREAM 9
- VIETNAMESE COFFEE
- SHISO MINT CHIP

11/12/2026

Consumption of raw or undercooked meats, seafood, poultry, shellfish or eggs may increase your risk of foodborne illness. Please inform your server if anyone in your party has a food allergy.

(gf) = GLUTEN FREE (gfo) = GLUTEN FREE OPTION (v) = VEGETARIAN (vgo) = VEGAN OPTION
Parties of 6 or more are eligible for a 20% auto gratuity. There is a $25 Corkage Fee per bottle and $3 Plating Fee per person for desserts brought in by our guests.

brunch cocktails

ELDERFLOWER SPRITZ 14
st. germaine, sparkling wine, yuzu

BLOODY MARY 17
vodka, tomato juice, horseradish, black pepper

POG MIMOSA 13
sparkling wine, POG juice

MIDORI SOUR 16
midori, lemon, lime

ESPRESSO MARTINI 18
vodka, mr. black, cold brew

MONT BLANC 15
mr. black, cold brew, vanilla foam

PONO PUNCH 17
bourbon, vanilla, lime, almond

classic cocktails

LILIKOI MARGARITA 16
tequila, lilikoi, lime

PAPER PLANE 17
bourbon, lemon, aperol, amaro

VESPER 18
gin, vodka, lillet blanc

ORLEANS OLD FASHIONED 18
rye, cognac, sweet vermouth

wine

ENVOLIO PROSECCO Italy 12/52

LAUREN PERRIER 375ml 65 btl

GIOCATO PINOT GRIGIO Slovenia 11/50

EROICA RIESLING Columbia Valley, WA 13/60

HENRI BOURGEOIS SAUVIGNON BLANC Loire Valley 13/57

LOUIS JADOT CHABLIS France 21/95

CAMBRIA CHARDONNAY Santa Maria Valley 13/55

MARGERUM RIVIERA ROSE Santa Barbara 16/70

KEN WRIGHT PINOT NOIR Willemette Valley 18/84

MIRA SALINAS MONASTRELL Spain 15/62

LE VIGNE MERLOT Paso Robles 16/72

BAND OF VINTNERS CAB SAUVIGNON Napa Valley 25/98

sake

SUIGEI 15/80
HEAVENSAKE 720ml 98 btl

beer

ASAHI *draft* 9
HEINEKEN *draft* 9
MICHELOB *draft* 7
HONOLULU BREWWORKS HOP ISLAND IPA *can* 8
MILLER HIGH LIFE *bottle* 5

zero proof

GREEN PEARL 10
lemon, lime, soda

MERMAID SPRITZ 11
strawberry, lychee, sparkling water

FIRST RULE 12
yuzu, lilikoi, chili pepper

COKE, DIET COKE, SPRITE 4

PERRIER SPARKLING WATER 6

JUICE 6
apple, pineapple, orange, or POG

coffee & tea

VIETNAMESE ICED COFFEE 7
shaken house blend, condensed milk

COLD BREW 8

LION COFFEE ORIGINAL ROAST 6

HOT TEA 5

PASSION BLACK ICED TEA 6

PLANTATION ICED TEA 7
passion black iced tea, pineapple juice