HAPPY HOUR

THIRTY EIGHT
HONOLULU

$2.50 HAPPY HOUR FRESH OYSTERS

6 pcs minimum
half-shell, house ponzu, scallions

cold starters

SEAFOOD PLATTER 45
4 oysters, 4 shrimp cocktail, lobster tail, fresh sashimi

POKE TRIO 18
fresh local ahi, shoyu, spicy ahi, ginger scallion

SMASHED CUCUMBER 8
hondashi, sesame

POKE TOSTADA 10 🌶️
japanese bluefin toro, fresh local ahi, avocado, jalapeño aioli, tare, *raiz* tortilla

SEAFOOD CEVICHE 15 🌶️
fresh catch, shrimp, calamari, leche de tigre, chilies, tortilla chips

KAMABOKO CRAB DIP 10
umami mayo, furikake crumble, wonton chips

HAMACHI JALAPEÑO 17
house ponzu, cilantro, lime oil

ABURI AHI CARPACCIO 18
fresh local ahi, tobiko, garlic aioli, tare, yuzu

POKE NACHOS 19
fresh local ahi, takuan, wonton chips, kabayaki sauce
choice of shoyu, spicy ahi or ginger scallion

hot starters

CRISPY TOTS (+ *caviar*) 17
tater tots, potato puree, onsen egg, garlic aioli, smoked trout roe
add: kaluga caviar +28

SHISHITO PEPPERS (v) (gf) 13
tahini miso gomae ae, furikake crumble

CALAMARI KATSU 19
takoyaki-style, cabbage slaw, pickled ginger

soup & salads

FISHERMAN'S CHOWDER 13
fresh catch, clams, bacon, potatoes

CABBAGE CAESAR (vgo) (gfo) 15
caesar, fried anchovies, parmesan

RAINBOW CRUNCH (vgo) (gfo) 17
cabbage mix, carrots, cilantro, wonton crisps, sesame vinaigrette

TOFU SESAME SALAD 23
fresh greens mix, watercress, cucumbers, tomatoes, sesame dressing

poke bowl

AHI POKE BOWL 21
6 oz fresh local ahi, crab salad, cucumbers, white rice
choice of shoyu, spicy ahi or ginger scallion

hand helds

FISH TACOS 20 🌶️
fresh catch, corn pico de gallo, grilled jalapeño salsa, yuzu crema, cabbage slaw, local heirloom tortillas
add: third taco $9

BLACKENED AHI BLT 24
fresh local ahi, red onions, tare aioli, artisan bun, fries

CRISPY CHICKEN SANDWICH 21
guava chili, miso slaw, artisan bun, fries

HOUSE BURGER 20
8oz beef patty, american cheese, onions, house aioli, artisan bun, fries

sides

A5 WAGYU FAT FRIED RICE 15

WHITE KOSHIHIKARI RICE (gf) 5

POTATO SALAD 8

CRISPY POTATOES (gf) 8
salsa verde, parmesan

dessert

KULOLO KATSU 17
haupia 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

08/14/2026

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.

happy hour cocktails 12

DIRTY MARTINI

LYCHEE MARTINI

LILIKOI MARGARITA

TOMMY'S MARGARITA

OLD FASHIONED

happy hour bubbles & wine 12

HOUSE PROSECCO

HOUSE WHITE WINE

HOUSE RED WINE

beers

ASAHI draft 8

HEINEKEN draft 8

MICHELOB draft 6

HONOLULU BREWWORKS HOP ISLAND IPA can 7

MILLER HIGH LIFE bottle 5

sake

SUIGEI 15/80

HEAVENSAKE 720ml 98 btl

house cocktails

REEF RIDER 16
reposado, cucumber, lime, soda

CLASSICS NEVER DIE 16
huihui white rum, thai basil, lime

RISING PHOENIX 17
tequila blanco, chili pepper water, lime

PARADISE 2002 17
hennessy, rye, passionfruit, lime

DOCK BROKER 18
rye, bourbon, genmai mochi rice syrup

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

zero proof

GREEN PEARL 10
lemon, lime, soda

MERMAID SPRITZ 11
strawberry, lychee, sparkling water

FIRST RULE 12
yuzu, lilikoi, chili pepper

ITALIAN SPRITZ 12
orange, Giffard aperitif, lemon

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

HOT TEA 5

PASSION BLACK ICED TEA 6

PLANTATION ICED TEA 7
passion black iced tea, pineapple juice

