THIRTY EIGHT
HONOLULU

LUNCH

cold starters

FRESH OYSTERS 24
6 half-shell, house ponzu, scallions

HAMACHI JALAPEÑO 16
house ponzu, cilantro, lime oil

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

POKE TOSTADA 11
fresh local ahi, japanese bluefin toro, avocado, jalapeño aioli, tare, raiz tortilla

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

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

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

SMASHED CUCUMBER 10
hondashi, sesame

hot starters

CRISPY TOTS (+ *caviar*) 18
tater tots, potato puree, onsen egg, garlic aioli, smoked trout roe
add: kaluga caviar +28

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

SHISHITO PEPPERS (v) (gf) 14
tahini miso gomae ae, furikake crumble

GRILLED EGGPLANT 17
char siu glaze, baba ghanoush, fried chickpeas, fennel cucumber salad

soup & salads

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

RAINBOW CRUNCH (vgo) (gfo) 19
cabbage mix, carrots, cilantro, wonton crisps, sesame vinaigrette
add: grilled chicken +8, grilled shrimp +9

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

mains

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

AHI BELLY 25
fresh local ahi, ponzu butter, potato salad, watercress, white rice

GUAVA CHILI AHI 25
fresh local ahi, panko-crusted, guava chili, tare aioli, potato salad, white rice

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

MIX PLATE 28
fresh daily catch, short ribs, spicy ahi, watercress salad, potato salad, white rice

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

handhelds

FISH TACOS 22
fresh catch, corn pico de gallo, grilled jalapeño salsa, yuzu crema, cabbage slaw
add: third taco $10

BLACKENED AHI BLT 25
fresh local ahi, red onions, tare aioli, artisan bun, fries

CRISPY CHICKEN SANDWICH 22
guava chili, miso slaw, artisan bun, fries

HOUSE BURGER 23
8 oz 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 16
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

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.

house cocktails

REEF RIDER 15
reposado, cucumber, lime, soda

CLASSICS NEVER DIE 15
huihui white rum, thai basil, lime

RISING PHOENIX 16
tequila blanco, chili pepper water, lime

PARADISE 2002 15
hennessy, rye, passionfruit, lime

DOCK BROKER 17
rye, bourbon, genmai mochi rice syrup

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

BENVOLIO 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, sparkling water

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

LION COFFEE ORIGINAL ROAST 6

HOT TEA 5

PASSION BLACK ICED TEA 6

PLANTATION ICED TEA 7
passion black iced tea, pineapple juice