ANTHEM

VEGGIES

CHARRED EDAMAME V
house smoked

SALTED GF sesame oil, Maldon sea salt **6**

SPICY sesame oil, garlic, yuzu kosho, togarashi, Maldon sea salt **6.5**

CHIPS & GUAC V
ginger & yuzu guacamole, Polynesian pico, pickled jalapeños, tortilla chips **8**

EDAMAME HUMMUS V
nori-salt dusted lavosh, cucumber, smoked paprika olive oil **9**

CHAR-BUFF CAULIFLOWER V
charred & beer-battered vegan tempura cauliflower, wasabi pea panko, Sriracha buffalo sauce, vegan Thai green goddess dressing **10**

COOL

THAI HIPPIE TOFU V
house smoked & fried, Thai peanut sauce, red onion, Thai basil, cilantro, scallion, toasted cashews, sesame seed, cucumber sunomono **9**

EGGS²
deviled egg, kewpie mayo, yuzu kosho, bottarga, Korean hot sauce, kizami nori **8**

HAWAIIAN SHRIMP CEVICHE
coconut milk, lime juice, yellow curry, ginger, spicy cherry pepper & cucumber sunomono relish, avocado, tomato, cilantro, Thai basil, tortilla chips **13**

WARM

BRISKET RANGOONS
chopped five spice bbq brisket, cream cheese, cheddar cheese, dill pickles, red onion, toban djan sweet & sour sauce, Chinese grain mustard aioli, scallion **10**

SHISHITO PEPPER QUESO
fire roasted shishito peppers & veggies, white queso, tortilla chips **7**

QUESO LOCO
shishito pepper queso, chopped five spice bbq brisket, ginger & yuzu guacamole, Polynesian pico, tortilla chips **15**

JFC POPCORN CHICKEN
karaage fried, cucumber sunomono, miso ranch

KUNG PAO toban djan sweet & sour sauce, scallion, cilantro, toasted cashews, sesame seeds **12**

HONEY SRIRACHA chives, sesame seeds **12**

MISO MAC DADDY
tempura mac & cheese balls, panko, miso butter corn, scallion, sweet soy sauce, spicy aioli, bonito, ginger **10**

YUMMY FRIES
sweet potato waffle fries, spicy aioli, truffle yuzu & miso aioli, sweet soy sauce, furikake, scallion, pickled ginger, sesame seeds, bonito, kizami nori **12**

PUPU PARTY PLATTERS

serves 4-6 people, no substitutions, please

THE CURE
Brisket Rangoons, Shishito Pepper Queso, Salted Charred Edamame, JFC Honey Sriracha Popcorn Chicken, Miso Mac Daddy **46**

VEG OUT V
Charred Salted Edamame, Chips & Guac, Edamame Hummus,Char-Buff Cauliflower, Thai Hippie Tofu **40**

SALAD

BORDER SALAD (WHAT BORDER? WE DON'T KNOW)
romaine lettuce, baby spinach, Polynesian pico, ginger & yuzu guacamole, pickled jalapeño & red radish, french fried onions, tortilla strips, cilantro, Jack cheese, charred jalapeño ranch, Korean crema **12**

NAM NOM NOODLE SALAD V • GF
chilled lo mein noodles, nappa & red cabbage, romaine lettuce, Thai basil, cilantro, mint, scallion, carrots, red onion, cucumber sunomono, sesame seeds, toasted cashews, Thai peanut vinaigrette **13**
(can be made gluten free by subbing rice noodles & Thai green goddess dressing)

ADD
grilled lemongrass chicken or crispy smoked tofu V **4**
chopped five spice brisket or hoisin grilled shrimp **5**

V VEGAN

VEGETARIAN (MEATLESS)

GF GLUTEN FREE

* Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

GF These items can be made gluten-free upon request. Our suppliers certify these ingredients are gluten-free. Our kitchen is not flour-free & cross-contamination is possible.

Please notify your server of food allergies prior to ordering. We are not responsible for allergic reactions to ingredients used in our menu items.

Some of our vegan items share same fryer space as non-vegan items.

PLATES

***ALOHA BURGER** GF
flat top seared, Angus beef patty, bacon, gruyere cheese, brioche bun, grilled pineapple, sake braised onions, truffle yuzu & miso aioli, lettuce, tomato, choice of one side item **16**
*add fried egg **1** • add gluten free bun **1**
(can be made gluten free by subbing GF bun & un-grilled pineapple)

HAPA CHICKEN SANDWICH
karaage fried chicken thigh, onion bun, sesame slaw, spicy cherry pepper & cucumber sunomono relish, Chinese grain mustard aioli, choice of one side item **14**

HILO HAWAIIAN SANDWICH
chopped five spice bbq brisket, bacon, King's Hawaiian sweet bun, sesame slaw, french fried onions, garlic dill pickle chips, kimchi aioli, pickled okra, choice of one side item **17**

CHICKEN & WAFFLE V2.0
Honey Sriracha JFC Popcorn Chicken, Hong Kong waffle, charred pickled okra relish, barrel-aged maple syrup, white shoyu gravy **17**

COASTAL SHRIMP & FRIES (ANTHONY'S FAVORITE)
sustainably sourced shrimp, tempura beer batter with cilantro, Cajun panko, furikake fries with Sriracha ketchup, Chinese grain mustard aioli, malt vinegar **20**

SIDES 4.5

FURIKAKE FRIES with Sriracha ketchup

SWEET POTATO WAFFLE FRIES with truffle yuzu & miso aioli

SAMBAL FRIED OKRA V

SESAME SLAW • GF

CUCUMBER SUNOMONO V • GF

ROASTED CAULIFLOWER V • GF with vegan Thai green goddess dressing