

**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

**EGGS<sup>2</sup> GF**  
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

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**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 Hippy Tofu 40

**SALAD**

**BORDER SALAD (WHAT BORDER? WE DON'T KNOW) GF**  
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

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**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.

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**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 GF**  
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

**CRAWFISH HUSHPUPIES**  
yellow curry, buttermilk, jalapeño sweet chili sauce 10

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**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

**VDOG**  
house smoked vegan curry hot dog, cucumber sunomono relish, sesame seeds, chinese grain mustard, choice of one side item 20

**SIDES 4.5**

- FURIKAKE FRIES** with Sriracha ketchup
- SWEET POTATO WAFFLE FRIES GF** with truffle yuzu & miso aioli • **SAMBAL FRIED OKRA V • GF**
- SESAME SLAW GF • GF • CUCUMBER SUNOMONO V • GF**
- ROASTED CAULIFLOWER V • GF** with vegan Thai green goddess dressing