CONTAINS SHELLFISH · PLANT BASED · GF GLUTEN-FREE
CONTAINS FISH · SPICY

Waikiki -Royal Hawaiian
served from 6:30 AM - 9:30PM

Many of our items contain WHEAT, SOY, EGGS, MILK, TREE NUTS, PEANUTS, SESAME, FISH, or SHELLFISH and are prepared with shared equipment.
Kindly inform our staff of food allergies prior to ordering.

Change to gluten free shoyu (add $1)
Change to gf coconut date bread (contains egg) or gf bagel or gf white bread $2.75

All items are handcrafted to order and may take up to 20 -30 minutes. Food items served with salad contain nuts.

BREAKFAST - ALL DAY

COMES WITH SIDE SALAD ,PISTACHIO, BALSAMIC DRESSING
Change side salad to breaskfast potatoes Add $2.95

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***EGGS BENEDICT** 25.95 LIMITED QUANTITY,
Ham, asparagus, hollandaise, apricot jam, crispy potato, brioche.

***MUSHROOM BENEDICT** 27.95
Poached eggs, truffle hollandaise, crispy potato, brioche.

SMOKED SALMON BENEDICT 28.95 LIMITED QUANTITY,
Smoked salmon, red onion, hollandaise, crispy potato, brioche.

KALUA PORK BENEDICT 25.95 LIMITED QUANTITY,
Kalua pork, jalapeno, hollandaise, apricot jam, crispy potato, brioche.

***BRAISED BEEF LOCO MOCO** 29.95
Braised short rib, gravy, over easy eggs, garlic rice.

Change side salad to breakfast potatoes Add $2.95

***WAGYU BEEF LOCO MOCO** 26.95
Gravy, over easy eggs, garlic rice.

***ISLAND STYLE PLATE** 21.95
Portuguese sausage, over easy eggs, avocado, apple, asparagus, sprouted 5-grain rice, furikake, shoyu, papaya.

BREAKFAST PLATE 22.95 Change to duck bacon $2.95
Bacon, scrambled eggs, avocado, asparagus, mixed greens with apple, cranberry walnut bread, sourdough.

KETO BREAKFAST PLATE 25.95 CONTAIN BACON (Change to duck bacon $2.95)
Cauliflower truffled risotto, mushroom, mixed salad, asparagus, apple, cranberries, fried egg, bacon, parmesan, and avocado.

***LOX PLATE** 24.95
Smoked salmon, capers, olives, onion, tomato, avocado, hardboiled egg, dark rye sourdough toast, dill-green onion cream cheese.

CRAB SCRAMBLE 39.95 comes with breakfast potato, no substitution.
Wild-caught Blue Crab, three eggs, green onion, mixed greens, breakfast potato, cranberry walnut, sourdough toast, papaya.

VEGAN EGG SCRAMBLE 27.95 comes with breakfast potato, no substitution.
Green onion, avocado, tomato, sprouts, apple, breakfast potato, tempeh, cranberry walnut sourdough toast, jam, nut spread, papaya.

***KETO BRAISED BEEF LOCO MOCO** 29.95
Braised short rib, gravy, over easy eggs, cauliflower truffled risotto.

VEGGIE HASH 22.95 plant based CHILI FLAKES
Zucchini, purple sweet potato, onion, garlic, quinoa, kale, chipotle aioli

SERVED WITH SALAD, PISTACHIOS,AND BALSAMIC DRESSING

Change side salad to fries, or sweet potato fries Add $2.95

TURKEY AVOCADO PANINI 22.95
Locally-made mozzarella, tomato, arugula, chili aioli, on dark rye.

CHICKEN PESTO PANINI 21.95 CONTAINS BACON, CHILI FLAKES
Bacon, tomato, avocado, romaine, nut pesto aioli on sourdough.

KAUAI SHRIMP BAGUETTE 23.95 CHILI FLAKES
Nut pesto aioli, capers, tomato, arugula.

KALUA PORK BAGUETTE 21.95
Pickle, cucumber, romaine, jalapeño, cilantro, and chili aioli.

PACIFIC AHI 20.95 AHI SPREAD, NOT A FILLET (SIMILAR TO TUNA MELTS)
Cheese, tomato, romaine, cucumber, onion, sprouts, arugula on rye.

B.A.L.T. SANDWICH 21.95
Bacon, avocado, lettuce, tomato, truffle aioli on sourdough.

GRILLED CHEESE AND TOMATO SOUP 21.95
mozzarella, cheddar, served on sourdough, tomato soup.

Change flavor to truffle honey (add$3)

VEGAN B.A.L.T. SANDWICH 23.95
Tempeh, sprouts, cucumber, pickle, onion, garlic aioli on rye.

VEGAN SANDWICH 22.95
Kale, beets, pickle, cashew hummus, ranch, cucumber, Avocado, onion. on sourdough.

GRILLED MUSHROOM SANDWICH 19.95 NO MEAT
Balsamic, onion, bell pepper, sprouts, feta, cashew hummus, taro bun.

***WAGYU BURGER** 25.95
Cheddar, wasabi aioli, tomato, lettuce, grilled onions on a brioche bun.

***WAGYU CHEESE BURGER** 25.95
Cheddar, mozzarella, aioli, arugula, bacon Onion jam on a brioche bun.

***WAGYU-MUSHROOM BURGER** 26.95
Jalapeños, provolone on a brioche. tomato, lettuce

***WAGYU TERIYAKI BURGER** 25.95
Garlic aioli, iceberg, onion, teriyaki sauce on brioche.

COMES WITH SIDE SALAD WITH PISTACHIO AND FRIES.
Change Fries to Sweet potato fries $2.95

***KETO LETTUCE WRAP WAGYU BURGER** 26.95
cheddar, garlic aioli, tomato, bacon onion jam on an iceberg

CONTAIN BACON, SIDE SWEET POTATO FRIES.

ISLAND FISH BURGER 22.95
Tomato, romaine, tartar sauce on a taro bun.

COMES WITH SIDE SALAD WITH PISTACHIO, GINGER, PINEAPPLES

KATSU (AHI) BURGER 23.95 NOT SEARED
Panko crusted ahi, cucumber, romaine, sweet onion, tartar sauce, wasabi aioli

***AHI BURGER** 22.95 NOT SEARED
Well done cooked ahi in garlic sauce, tomato, bok choy slaw, wasabi aioli on a taro bun.

COMES WITH SIDE OF BREAD. ALL SALAD CONTAINS NUTS

JUMBO SHRIMP SALAD 25.95 CHILI FLAKES
Mixed greens, capers, sprouts, pineapple, avocado, tomato, balsamic dressing.

KALE CAESAR SALAD AND ISLAND FISH 26.95
kale, tomato, microgreens, parmesan, almonds, avocado

SMOKED AHI SALAD 23.95 AHI SPREAD, NOT A FILLET
Smoked ahi spread, mozzarella, onion, hard-boiled egg, olives, avocado, tomato, capers, cucumber, pistachios, mixed greens, and house dressing.

BEET & ORANGE SALAD 23.95
Mixed greens, strawberry, nuts, balsamic vinegar, feta, cucumber, tomato, avocado, pickle, ranch aioli, cashew dip.

BURRATA & KALE SALAD 26.95 LOCALLY MADE FRESH BURRATA
Strawberry, grapes, nuts, mint, yuzu marmalade, honey, balsamic dressing

GRILLED CHICKEN CAESAR SALAD 20.95
Avocado, tomato, romaine, microgreens, parmesan.

ORANGE & CHICKEN SALAD 23.95
Panko-crusted chicken, mixed greens, avocado, bacon, onions, tomatoes, cucumber, microgreens, pineapple, ranch and balsamic dressing.

EGG BRIOCHE 19.95
Three eggs omelette with green onion, cheese, garlic aioli, jalapeño. Served with house-made hot sauce

Comes with Everything Bagel.
Change to TARO BAGEL: add $1, Change to gf bagel: add $2.75

***LOX OF BAGEL** 18.95
Smoked salmon, spinach, onion, tomato, sprouts, capers, and dill cream cheese.

BACON BREAKFAST BAGEL 18.95 Change to gf bagel: add $2.75
Bacon, fried egg, cheddar, avocado, tomato, truffle aioli on taro bagel

CRAB AND EGG BRIOCHE 39.95
Wild-caught Blue Crab, three eggs scrambled, cheese, crispy potatoes, jalapeño aioli, green onion, and tomato on brioche.

MUSHROOM BRIOCHE 24.95
Mushroom, cheese, pesto, scrambled egg, truffles aioli, crispy potato on brioche

MANGO PEANUT BUTTER SANDWICH 19.95 cranberry walnut bread
Coconut peanut butter, mango or papaya, organic raw white honey.

CONTAIN DAIRY
TARO BAGEL: add $1, Change to gf bagel: add $2.75

VEGGIE BAGEL (OPEN FACED) 19.95
Tomato, avocado, sprouts, microgreens, capers, sunflower seeds, nut pesto cream cheese on an everything bagel.

VEGAN "EGG AND BACON" SANDWICH 23.95
Vegan egg, tempeh, crispy potato, sprouts, avocado, cucumber, pickle, onion, romaine, garlic aioli on seeded bun.

HAM AND EGG CROISSANT 15.95
Cheddar, spinach, tomato, light aioli on a croissant

AVOCADO TOAST 13.95 PLANT BASED, TOAST ONLY, SIDE NOT INCLUDED
Vegan garlic aioli, chili pepper flakes, arugula, pickled onion, and sesame on cranberry-walnut bread.

GLUTEN FREE COCONUT TOAST PLATE GF 26.95 CONTAINS EGG AND DAIRY
Coconut-date toast, vanilla, coconut cream, papaya and berries, bacon, mixed green, apple, cranberries, avocado, pistachio, tomato, sprouts.

TARO BAGEL WITH UBE CREAM CHEESE 8.95 SIDE NOT INCLUDED

BAGEL W/ CREAM CHEESE 6.95
Everything, plain, taro (add $1), GF bagel (add $1), daily special flavored cream cheeses available

TOAST WITH BUTTER AND JAM 6.95
Choice of sourdough, cranberry walnut bread, croissant ($5.95)

Poke bowl

CHOICE OF AHI, SALMON, OCTOPUS or HAMACHI (limited) add Ikura ($5.95)
CHOICE OF WHITE RICE, SPROUTED 5-GRAIN RICE, QUINOA, SOBA NOODLES ($1.50) OR GREEN SALAD
ALL POKE CONTAINS SESAME SEED, OIL, MASAGO, KUKUI NUTS SHOYU, OCEAN SALAD, GINGER, NORI, FURIKAKE

***SPICY POKE** RAW 25.95
Spicy aioli, green onion, avocado

***SHOYU POKE** RAW 25.95
Onion, green onion, avocado

***HAWAIIAN CHILI CUCUMBER POKE** RAW 25.95
Onion, jalapeño, sea asparagus

***SHOYU SPICY POKE** RAW 25.95
Onion, avocado, jalapeño, sea asparagus

***HAWAIIAN LIMU POKE** RAW 24.95
Onion, green onion, Moloka'i sea salt

***POKE BIBIMBAP** RAW 26.95
Poke in a spicy gochujang sauce, cucumbers, pear, sea asparagus, bell peppers, onions, egg

***IKURA SALMON BOWL** 26.95
Aburi salmon, ikura, avocado, shoyu, onion, cucumber, sea Aspragus, Yuzu kosher

CRAB POKE 39.95
Wild-caught blue crab, masago, avocado, spicy aioli

Plant based poke bowl NO FISH

PLANT BASED POKE CONTAINS SESAME SEED, SESAMI OIL, KUKUI NUTS, SHOYU, ONION, FURIKAKE

SHOYU SPICY TOFU POKE 22.95
Tofu, cucumber, avocado, watercress, ginger, jalapeño, sea asparagus

VEGAN POKE 22.95
Beets, purple sweet potato, cucumbers, sea asparagus, jalapeño, avocado

KAKIAGE TOFU POKE 23.95
Kakiage (vegetable tempura), spicy tofu poke (spicy aioli, sea asparagus, cucumber, green onion), drizzle sweet soy sauce, spicy aioli, garlic yuzu rice

COMES WITH SALAD, PISTACHIO, BALSAMIC DRESSING

GARLIC SHRIMP 29.95 CHILI FLAKES Flavor: Korean BBQ $1
Wild shrimp with garlic butter, white rice, furikake

***GRILLED SALMON** 29.95
Salmon, mixed greens, apple, microgreens, papaya, 5-grain rice, furikake.

***KETO SALMON** 29.95 CONTAINS BACON
Salmon fillet, apple, microgreens, cauliflower risotto, and bacon jam.

***GARLIC AHI** 26.95 CHILI FLAKES NOT SEARED
Well done cooked ahi in garlic sauce, apple, microgreens, papaya, white rice, furikake.

PANKO-CRUSTED AHI 25.95 NOT SEARED
Wasabi aioli, white rice, furikake, mixed greens, apple

VEGETARIAN PLATE 21.95
Mushrooms, onion, bell pepper, balsamic nut pesto, avocado. Choice of cranberry-walnut , sourdough toast OR sprouted 5-grain rice.

VEGAN CURRIED QUINOA PLATE 24.95
Curried quinoa, tofu, nuts, cranberry, avocado, papaya, purple sweet potato

KIM CHEE FRIED RICE $23.95 CONTAINS PORK Add Cheese $1.50
House smoked pork belly, Kimchee, over easy egg, cucumber, avocado

SUKIYAKI RICE $34.95
Thin sliced prime rib eye marinated with house bulgogi sauce, cilantro, cucumber, arugula

VEGAN QUINOA BOWL 22.95 Cold dish
Mixed greens, quinoa, balsamic dressing. Tofu with furikake, pickles, beets, cucumber, tomato, almonds, and sunflower seeds.

VEGAN BIBIMBAP 22.95
Daikon kimchee, burdock, zucchini, tofu, onion, sprouted 5 grain rice.

Sides

BREAKFAST PURPLE SWEET POTATOES 9
BREAKFAST ULU 10 vanilla maple syrup, coconut cream, seasonal
FRENCH FRIES 8
SWEET POTATO FRIES 9 Organic
BREAKFAST YUKON GOLD POTATOES 8

12/24/25

* NOTE: Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

DRINKS AND ACAI BOWLS

Waikiki -Royal Hawaiian
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Espresso Based Drinks

PLANT BASED MILKS AVAILABLE
CONTAINS DAIRY

ISLAND LATTE 16oz 8.95
Macadamia nut with a hint of coconut

HAWAIIAN HONEY LATTE 16oz 8.95
100% Hawaiian honey with cinnamon

LAVA MOCHA 16oz 8.75
Dark chocolate and creamy caramel

MOCHA 16oz 8.50

LATTE 12oz hot 6.50 16oz ice 6.95 16oz hot 6.95

AMERICANO 12oz hot 4.95 16oz ice 5.95

CAPPUCCINO 8oz hot 5.95 12oz hot 6.50

FLAT WHITE 8oz hot 5.95 12oz hot 6.50

AFFOGATO 2 shots 8.95
Choice of vanilla, coconut, macadamia nut gelato

ESPRESSO 2 shots 3.95

100% KONA COFFEE 12oz 5.95 16oz 6.95

COLD BREW ICED COFFEE 16oz 6.95
100% Hawaiian coffee

MAUNA KEA ICED COFFEE 20oz 8.95
Sea salt caramel, scoop of gelato, black lava sea salt

NIU COLD BREW 20oz 8.45
Hawaiian cold brew, vanilla, haupia foam

Specialty Plant-Based Drinks

MAUI LAVENDER LATTE 16oz hot 8.50 20oz ice 8.95
House-made vegan lavender "honey", oat milk

KO HOKU LATTE 20oz 8.50

ORGANIC HOJICHA LATTE 16oz hot 7.95 20oz ice 8.75
Add VG Haupia Foam $1.50

PREMIUM MATCHA LATTE 16oz hot 8.25 20oz ice 8.95
Add flavor: Strawberry or Lavender $1
VG Haupia Foam $1.50

HALE'IWA ICED TEA 20oz 8.95
Fresh pineapple juice, pineapple-mint sorbet, black tea

MATCHA-YUZU ICED TEA 20oz 7.95
Organic honey

ORANGE MATCHA ICE TEA 20oz 8.95
Fresh orange juice, premium matcha

Chocolate and Caffiene-Free

PLANT BASED MILK AVAILABLE FROZEN DRINKS CONTAIN DAIRY
NO OPTION TO BE DAIRY FREE
WHITE CHOCOLATE CONTAIN DAIRY

HOT CHOCOLATE 12oz 5.95

FROZEN LAVA CHOCOLATE 20oz 7.95
Caramel, chocolate CARAMEL CONTAINS DAIRY

HOJICHA WHITE HOT CHOCOLATE 12oz 6.95

FROZEN TARO 20oz 7.95

STRAWBERRY MILK 16oz 6.95
House-made fresh strawberry syrup, milk

LILIKOI LEMONADE 20oz 6.95

FRESH SQUEEZED ORANGE JUICE 12oz 6.75
Fresh squeezed daily

DRINKS

Frozen Kona Mocha

ALL FROZEN DRINKS CONTAIN DAIRY
NO OPTION TO BE DAIRY FREE
NO MILK SUBSTITUTION AVAILABLE

VINTAGE KONA MOCHA 20oz 8.95
Macadamia, coconut, peaberry chips

COCONUT KONA MOCHA 20oz 8.75

MACADAMIA KONA MOCHA 20oz 8.75

BANANA KONA MOCHA 20oz 8.75

CARAMEL KONA MOCHA 20oz 8.95

DOUBLE KONA MOCHA 20oz 8.75

Smoothies

ACAI SMOOTHIE 20oz 11.95
Acai, strawberry, blueberry, banana, soymilk

PITAYA LILIKOI SMOOTHIE 20oz 12.95
Mango, lilikoi, pineapple, pitaya, coconut milk, honey

KAUAI 20oz 9.95
Strawberry, banana, soy milk

LANAI 20oz 10.95
Pineapple, mango, banana, soymilk

GREEN MANGO LILIKOI SMOOTHIE 20oz 12.95
Kale, chard, mint, parsley, mango, pineapple, coconut milk, apple juice, honey

KALE SUPER FRUIT SMOOTHIE 20oz 12.95
Kale, chard, mint, parsley, acai, pitaya, strawberry, coconut milk

PURE MANGO SMOOTHIE 20oz 10.95
Mango, coconut milk

GUAVA MANGO SMOOTHIE 20oz 11.95
Mango, guava, coconut milk

Milk Shake

COCONUT MILK SHAKE 20oz 12.95

MACADAMIA MILK SHAKE 20oz 12.95

UBE MILK SHAKE 20oz 13.95

Tea and Tea Latte

ALL FROZEN DRINKS CONTAIN DAIRY
NO OPTION TO BE DAIRY FREE
PLANT BASED MILK AVAILABLE

FROZEN MATCHA GREEN TEA 20oz frozen 7.95 16oz hot 6.95

FROZEN CHAI LATTE 20oz frozen 7.95 16oz hot 6.95
soy milk

GINGER CHAI LATTE 6.95
Almond milk

TROPICAL SENSATION 20oz 6.50
Fresh guava nectar, ginger-peach tea

HOT TEA 16oz 4.50

ICED TEA 20oz 4.95 Unsweetened,
Ginger peach, Black, Acai green, Matcha (add $1.50)

ACAI BOWLS/ FRUITS

Açaí Bowls (served all day)

GLUTEN FREE GRANOLA (contains nuts) ADD $2.50
Sorry! No substitutions are permitted for the açaí base.
Berries on the Moana Bowls are subject to change based on availability without prior notice.

Original Base: Organic Açaí, Berries, Banana, Soy Milk.

NUT FREE, CONTAINS SOY

ORIGINAL AÇAÍ BOWL 24oz 15.95
Toppings: Strawberry, blueberries, local banana, Big Island honey, organic granola.

Moana Base: Organic Açaí, Tropical Fruits, Banana, Cold-Pressed Apple Juice, Almond Milk.

16oz 15.25, 24oz add $2

CONTAINS ALMOND

LILIKO`I MOANA ACAI BOWL
Toppings: Strawberry, papaya, local banana, fresh house-made liliko'i honey, organic granola.

HAUPIA MOANA ACAI BOWL
Toppings : Frozen haupia cream, shaved coconut, berries, local banana, papaya, Big Island honey, organic granola.
Change gelato to VG coconut yogurt (add $1.50)

CACAO MOANA ACAI BOWL
Toppings : Wailua cacao nibs, blackberries, papaya, house-made almond butter, local banana, Big Island raw white honey, organic granola, hemp seeds.

WAIALUA MOANA ACAI BOWL
Toppings : Wailua dark chocolate, Big Island cacao nibs, house-made coconut peanut butter, local banana, strawberry, seasonal berries, granola, Big Island organic raw white honey.

PINEAPPLE MINT MOANA ACAI BOWL
Toppings : Pineapple-mint sorbet, local papaya, berries, organic granola, Big Island organic honey.

Pitaya açaí base : Organic Açaí, Pitaya, cherries, Pineapples, Blueberries, Oat milk, Apple juice

BANANA FREE, NUT FREE

PITAYA AÇAÍ BOWL
Toppings: Papaya, Lilikoi, raspberry, non fat Greek yogurt, Big Island honey, organic granola
Change to plant based coconut yogurt (add $1.50)

Fruits & Yogurt

GLUTEN FREE GRANOLA (contains nuts) ADD $2.50

PAPAYA-ALMOND BUTTER BOAT 15.95
Local papaya, house-made almond butter, gluten-free granola (contains nuts), and Big Island organic, raw white honey. Served with local banana, berries, and Wailua cacao nibs, goji berries.

YOGURT AND PAPAYA 13.95
Non-fat Greek yogurt, local papaya, berries, local banana, local pineapple, organic granola, and Big Island honey topped with bee pollen.

VEGAN COCONUT YOGURT BOAT 15.95
VG coconut yogurt, local papaya, berries, local banana, local pineapple, organic granola, and Big Island honey topped with bee pollen.

MIMOSA / MIXED DRINKS

LILIKOI MIMOSA 16

GUAVA MIMOSA 16

ORANGE MIMOSA 16

PASSION FRUIT APEROL SPRIZ 16

Wine list

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