





LEHUA RESTAURANT

LUNCH MENU

APPETIZERS

Calamari 20
Furikake katsu style calamari, tomato poke, yuzu sweet chili oil, unagi sauce


Fried Kalo   15
Fried Kalo, house garlic chili oil, herb emulsion

Poke   22
Raw fish, onion, inamona, shoyu, ogo, sesame oil, salt

Truffle Fries 9
French fries, truffle oil, fresh parmesan

Tinono  19
Grilled marinated pork, tomato, onion, house tinono sauce (patis, vinegar, shoyu, calamansi, garlic, and bay leaf)
add a side white rice for \$4

SALADS

House Salad  15
Hirabara Farms local greens, cucumbers, tomatoes, house balsamic vinaigrette
add on: avocado \$4, chicken \$8, shrimp \$12, or fish \$14

Oriental Chicken Salad 23
Korean style chicken, Chinese cabbage, romaine, edamame, carrots, won ton crisps, sesame shoyu dressing

Caesar Salad 15
Romaine lettuce, won ton chips, parmesan crisp
add on: avocado \$4, chicken \$8, shrimp \$12, or fish \$14

LUNCH ENTREES

Fish Fillet Sandwich 25
6oz market fish, lettuce, tomato, onion, remoulade sauce, french fries
add on: cheese \$2, avocado \$4, bacon \$4


Bacon Lettuce Tomato (BLT) 23
Braised pork belly, herb tomato compote, lettuce, french fries
substitute truffle fries +\$2

Classic Burger 20
Ground beef patty, lettuce, tomato, onion
add on: cheese \$2, avocado \$4, bacon \$4

Soup and Sandwich 18
Kalua pork grilled cheese, house tomato soup

Poke Bowl 24
Raw fish, onion, inamona, shoyu, ogo, sesame oil, rice, seasonal banchans (small sides)

Chicken and Waffles 23
Buffalo style crispy chicken, mochiko waffles, papaya salad

Market Fish Plate  26
Fresh market fish, white rice, seasonal vegetables, tomato poke

 Gluten Free

 Vegetarian

LUNCH HOURS: WEDNESDAY - SUNDAY 11AM - 3PM

Consumer Advisory: Consumption of undercooked meat, poultry, eggs, or seafood may increase the risk of food-borne illnesses. Alert your server if you have special dietary requirements.