



hawaiian cafe

desserts • coffees • beverages

desserts & shave ice (see our separate dessert menu for more selections!)

shave ice small 4.5, large 6.5 (may not be split) hawaiian style sno-cones but oh so much better! finely shaved ice falls softly into a bowl and flavored with your choice of syrups. a real local treat. add 50 cents for vanilla ice cream and \$2 for housemade haupia (coconut) ice cream.

please see separate dessert menu for all of Sandie's homemade, ridiculously ono sweets. \*whole cakes are \$55 and whole pies are \$30. Requires 5 day advance notice and pre-pay. Cakes serve 16 and pies serve 8

coffee 16 ounce French Press 100% Hawaiian Coffee (a rotation of Kauai and Kona) \$4 house decaf coffee \$3

other beverages ohana iced tea 4.5 (refills additional) if you love a good sweet tea, this is it! housemade black tea is sweetened with real lilikoi pulp to create this tropical delight!

island fruit punch 4.5 (refills additional) our own secret blend of tropical fruit juices to include pineapple, guava and orange juices. perfectly refreshing mate for your meal.

hawaiian sun juices 2.5 per can guava, strawberry-guava, lilikoi, strawberry-lilikoi, pineapple-orange, passion-orange, pog, mango-orange

soft drinks 3 coke, diet coke, sprite

hawaiian islands gourmet tea 3.5 hibiscus honey lemon green tea, coconut macadamia herbal, passion fruit black tea, guava ginseng green tea, mango maui black tea, pineapple waikiki black tea, strawberry lychee black tea, and organic green tea

take home the aloha papaya seed vinaigrette dressing, 12 oz bottle 8 hawaiian salt rub, made in our kitchen with fresh ginger and garlic. 10 teriyaki glaze, 12 ounces of pure aloha 9 t-shirts 17

ask to see our catering menu. prices subject to change without notice. all items subject to availability.



hawaiian cafe

www.ohanahawaiiancafe.com 11am-9pm everyday ('til 8pm sunday's, Dec 1 - March 1) 10608 SE Main St, Milwaukie, OR 97222 • 503.305.8170 6320 NE Sandy Blvd, Portland, OR 97213 • 503.335.5800 MILWAUKIEMENU

OURGOAL

To share God's love by serving our guests quality, homemade authentic Hawaiian grindz, at a price where many can afford & enjoy, while treating all as our own family.

pupus appetizers

coconut prawns 13 large prawns coated with our homemade coconut batter. served with a pineapple marmalade.

\*bowl of taro chips 6 made from fresh taro sliced thin and fried to a golden crisp.

portuguese sausage 7 pork sausage made with onions, garlic, and paprika, then grilled.

spam musubi 3.5 grilled-to-order teriyaki glazed spam a top a rectangular chunk of rice, wrapped in nori.

hawaiian ahi poke 13 fresh bigeye ahi tuna flown in from Hawaii - cubed and seasoned with hawaiian sea salt, shoyu, onions, sesame oil & fresh hawaiian seaweed (ogo), when available. friday, saturday & sunday only. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

ALL plates come with 1 scoop rice and 1 scoop mac salad. add \$1 to substitute mac salad for our spring mix green salad tossed with a papaya seed vinaigrette dressing. \*denotes gluten-free item.

## main plates

**chicken** regular 10.75 large 13.75

island style charbroiled teriyaki chicken  
a classic! tender boneless skinless chicken thighs grilled and glazed with our homemade teriyaki sauce.

**hawaiian bbq chicken** regular 10.75 large 13.75  
charbroiled chicken slathered with our secret homemade tangy bbq sauce!

\***huli chicken** one juicy size 14  
juicy breast of chicken seasoned with our homemade rub made with hawaiian red clay sea salt, fresh garlic and ginger, then charbroiled.

**teriyaki fried chicken** regular 16 large 19  
mom's recipe of lightly crisped bone-in chicken thighs seasoned with garlic then coated with our homemade teriyaki glaze and finished with a drizzle of sesame oil.

**macadamia nut crusted chicken breast** 17.5  
crispy chicken breast coated with a crispy macadamia nut panko crust. served with our housemade pineapple marmalade

### beef

**island style charbroiled teriyaki beef** regular 14 large 17  
thin slices of tender premium grade ribeye marinated and then charbroiled.

**charbroiled short rib plate – your choice of seasoning** regular 17 large 20  
\*A. pulehu salt rub, homemade rub made with hawaiian red clay sea salt, fresh garlic and ginger.  
B. marinated, then grilled and glazed with our homemade teriyaki sauce.

**hamburger steak** one size fits all 16  
an island favorite! two fresh hand formed ground beef patties seasoned with our homemade hawaiian salt rub then charbroiled and smothered with brown gravy and topped with sweet onions.

**loco moco** one size fits all 16  
same as hamburger steak without the onions but topped with two eggs any style.  
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\***pork**  
**kalua pig** regular 10.75 large 13  
traditional slow roasted pig cooked for hours...seasoned with hawaiian salt, then pulled and cooked with fresh cabbage. for the true hawaiians (at heart)!

**spicy teriyaki pork** regular 12 large 15  
tender thin slices of pork marinated in our house spicy teriyaki sauce and then charbroiled. (may request non spicy)

**hawaiian style bbq baby back ribs** 17  
fall off the bone barbequed baby back ribs marinated in our homemade bbq sauce, then grilled.

### fish

**mahi mahi katsu** 16.5  
crisp panko crust, moist juicy fish, served with our ohana dressing and lomi tomato.

\***charbroiled salmon – have it your way!** 15.5  
A. homemade rub made with hawaiian red clay sea salt, fresh garlic and ginger.  
B. topped with our teriyaki glaze

**vegetarian** regular 9.5 large 12.5  
**charbroiled tofu steaks**  
these locally made hearty steaks are charbroiled and topped with our homemade teriyaki glaze. guaranteed to satisfy!

mixed plates come with 1 scoop rice and 1 scoop mac salad. add \$1 to substitute mac salad for our spring mix salad with papaya seed vinaigrette dressing. \*denotes gluten-free item.

## mixed plates, sandwiches, keiki plates, sides

**mixed plates and noodles substitutions / half orders kindly declined.**

**yaki soba** 15  
yaki soba noodles stir-fried with veggies and topped with our teriyaki chicken. does not include rice, mac or greens. chicken can be substituted for tofu.

**waimea plate** 14  
kalua pig & teriyaki chicken.

**mililani plate** 16.5  
teriyaki beef & bbq chicken.

**aloha plate** 17.5  
pulehu hawaiian salt rub short rib & teriyaki chicken.

**luau plate** 19.5  
lau lau (pork, butterfish, and a cube of pork fat is wrapped in taro leaves and ti leaves, then steamed), kalua pig, lomi salmon\* and haupia for dessert.

**sumo plate** 20  
spicy teriyaki pork, bbq chicken & pulehu hawaiian salt rub short rib.

**ohana plate** 21  
teriyaki short rib, bbq chicken, kalua pig, lomi salmon\* (lomi can be substituted for mac, rice or greens only). see below for description of lomi salmon.

**kahala plate** 22  
teriyaki beef, kalua pig, coconut prawns.

### sandwiches

comes on a ciabatta roll with mixed greens, fresh grilled pineapple and side of macaroni salad.

**teriyaki chicken or bbq chicken** 11

**teriyaki pork or kalua pig** 12

**teriyaki beef** 13

### keiki menu (for kids up to 10)

**teriyaki tofu** 6.5

**teriyaki chicken or bbq chicken** 7.5

**teriyaki pork or kalua pig** 9

**teriyaki beef** 10.5

all keiki plates come with rice & mac salad. comes with ONE shave ice with up to 3 flavors. shave ice may not be split. add 50 cents for vanilla ice cream.

### sides

\***fresh steamed broccoli** 5  
seasoned with a pinch of hawaiian sea salt and garlic.

**macaroni salad** 2  
a hawaiian classic. no meal is complete without a scoop of this creamy salad.

\***lomi lomi salmon** 4  
chunks of hawaiian salt cured fresh raw salmon diced and mixed with fresh tomatoes and green onions.  
*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*

**yaki soba noodles & veggies** 11  
ono stir-fried noodles & veggies.

**1 scoop rice** 1.5

\***poi** 6  
if you gotta ask what it is, you probably won't like it.

\***spring mix salad (no iceberg guaranteed!)** 4  
tender greens tossed with papaya seed vinaigrette. dressing available on the side. so ono!

**grilled fresh pineapple** 5