



hawaiian cafe

desserts • coffees • beverages

desserts & shave ice

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.

haupia 5
coconut custard served with fresh pineapple, whip cream and toasted coconut flakes.

please see separate dessert menu for all of Sandie's homemade,
ridiculously ono sweets.

house-made 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.

more beverages

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

coffee 12 ounce French Press (Includes one refill)
100% Hawaiian Coffee (a rotation of Kauai and Kona) 4.5
house decaf coffee 3.5

hawaiian islands gourmet tea 4
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 Hawaiian
goodness, while treating all
as our own family.

pupus appetizers

coconut prawns 14
large prawns coated with our homemade coconut batter. served with a pineapple
marmalade.

*bowl of taro chips 7
made from fresh taro sliced thin and fried to a golden crisp. Gluten Free

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 15
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 main plates come with 1 scoop rice and 1 scoop mac salad.
add \$1 to substitute mac for spring mix green salad tossed with papaya seed vinaigrette dressing. add \$1 sub white rice for brown rice.

*gluten-free item.

main plates

chicken regular 12.5 large 15

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

hawaiian bbq chicken regular 12.5 large 15

charbroiled chicken slathered with our secret homemade tangy bbq sauce! make it spicy for 50 cents!

***huli chicken** one juicy size 15

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 17.5 large 20

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 18.5

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

beef

island style charbroiled teriyaki beef regular 15 large 18
thin slices of tender premium grade ribeye marinated and then charbroiled.

charbroiled short rib plate – your choice of seasoning regular 18 large 21

*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 15

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 13.5 large 16

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 13.5 large 16

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

fish

mahi mahi katsu 17

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

charbroiled salmon – have it your way! 16

A. homemade rub made with hawaiian red clay sea salt, fresh garlic and ginger.
B. topped with our teriyaki glaze

*vegetarian

charbroiled tofu steaks regular 11 large 13

these locally made hearty steaks are charbroiled and topped with our homemade teriyaki glaze. guaranteed to satisfy!

ALL mixed plates come with 1 scoop rice and 1 scoop mac salad. add \$1 to substitute mac for spring mix green salad tossed with papaya seed vinaigrette dressing.

*gluten-free item.

mixed plates, sandwiches, keiki plates, sides

mixed plates and noodles substitutions / half orders kindly declined.

yaki soba 15.5

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 16

kalua pig & teriyaki chicken.

mililani plate 17

teriyaki beef & bbq chicken.

aloha plate 18

pulehu hawaiian salt rub short rib & teriyaki chicken.

sumo plate 21

spicy teriyaki pork, bbq chicken & pulehu hawaiian salt rub short rib.

luau plate 22

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.

ohana plate 23

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 24

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 12

teriyaki pork or kalua pig 13

teriyaki beef 14

keiki menu (for kids up to 10)

teriyaki tofu 7.5

teriyaki chicken or bbq chicken 8.5

teriyaki pork or kalua pig 10

teriyaki beef 11

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.
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yaki soba noodles & veggies 11

ono stir-fried noodles & fresh 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