



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.

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
decaf coffee \$3

other beverages

ohana iced tea \$4.5 (refills not included) 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 not included) 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 (refills not included) lilikoi, strawberry lilikoi, guava, strawberry guava, passion orange, pineapple orange, mango orange, pog.

canned soft drinks \$2 per can (refills not included) cola, diet cola, sierra mist, root beer, dr. pepper, mountain dew

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.

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.



hawaiian cafe

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

pupus appetizers

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, sesame oil, onions & 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.

chicken long rice 6.75
local hawaiian version of chicken noodle soup. tender chicken and clear noodles simmered in a homemade ginger chicken broth. soul satisfying!

ALL main 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 papaya seed vinaigrette dressing. add 50¢ to sub white rice for brown rice.

*gluten-free item.

main plates

chicken

island style charbroiled teriyaki chicken **regular 10.75** **large 13.75**
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!

shoyu chicken **regular 12** **large 15**
boneless chicken thighs simmered til fork tender in our homemade 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.

chicken curry **regular 12** **large 15**
chunks of tender chicken and veggies simmered in a japanese style curry.

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 15**
an island favorite! two fresh 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 15**
same as hamburger steak without the onions and topped with two eggs any style.
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

pork

*kalua pig **regular 12** **large 15**
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, then charbroiled.

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

from the surf

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

*garlic mahi mahi **15**
tender filet of mahi mahi marinated in garlic and our hawaiian salt rub, then grilled.

*garlic prawns **16**
garlicky grilled shrimp.

vegetarian

charbroiled tofu steaks **regular 9** **large 12**
these locally made steaks are charbroiled and topped with our homemade teriyaki glaze. guaranteed to satisfy!

Mixed Plates come with 1 scoop rice and 1 scoop mac. add \$1 to substitute mac salad for our spring mix green salad tossed with papaya seed vinaigrette dressing. add 50¢ to sub white rice for brown rice.

*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 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, garlic 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 ice cream for 50 cents

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.

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

*lomi lomi salmon **4**
chunks of hawaiian salt cured 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.

1 scoop rice **1.5** 1 scoop brown rice **1.75**

*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**