



hawaiian cafe

desserts • coffees • beverages

desserts & shave ice

shave ice small 5.5, large 7.5 (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 6
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 5.5 (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 5.5 (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 3.5 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) 6
house decaf coffee 5.5

hawaiian islands gourmet tea 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

<p>www.ohanahawaiiancafe.com 10608 SE Main St, Milwaukie, OR 97222 • 503.305.8170 6320 NE Sandy Blvd, Portland, OR 97213 • 503.335.5800</p>	<p>MILWAUKIEMENU</p>
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OURGOAL

To share God's love by serving our guests quality, homemade Hawaiian goodness, while treating all as our own family.

pupus appetizers

coconut shrimp 16
large prawns coated with our homemade coconut batter. served with a pineapple marmalade.

portuguese sausage 9
pork sausage made with onions, garlic, and paprika, then grilled.

spam musubi 5
grilled-to-order teriyaki glazed spam a top a rectangular chunk of rice, wrapped in nori.

hawaiian ahi poke 16
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 \$1.5 to substitute mac for spring mix green salad tossed with papaya seed vinaigrette dressing. add \$1.5 to sub white rice for brown rice.

*gluten-free item.

main plates

chicken regular 14.95 large 17.95

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

hawaiian bbq chicken regular 14.95 large 17.95

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

teriyaki fried chicken regular 20 large 24

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 22

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

beef

island style charbroiled teriyaki beef regular 18 large 21

thin slices of tender premium grade ribeye marinated and then charbroiled.

charbroiled short rib plate – your choice of seasoning regular 22 large 25

*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 large size fits all 20

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 large size fits all 20

same as hamburger steak without the onions but topped with two eggs any style.

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pork

***kalua pig** regular 16.5 large 19

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 17.5 large 20

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

from the surf

mahi mahi katsu 20

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

charbroiled salmon – have it your way! 18.5

*A. pulehu salt rub. homemade salt rub is made with Hawaiian Red Clay Sea Salt slow roasted with fresh garlic and ginger for hours.
B. topped with our teriyaki glaze

vegetarian

charbroiled tofu steaks regular 14 large 16

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

noodles

yaki soba 18

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.

garlic shrimp with garlic butter noodles 21

garlicky grilled prawns paired with stir fry chewy garlic butter yakisoba noodles. comes with a side of broccoli.

ALL mixed plates come with 1 scoop rice and 1 scoop mac salad. add \$1.5 to substitute mac for spring mix green salad tossed with papaya seed vinaigrette dressing. add \$1.5 to sub white rice for brown rice.

*gluten-free item.

mixed plates, sandwiches, keiki plates, sides

mixed plates substitutions / half orders kindly declined.

waimea plate 20

kalua pig & teriyaki chicken.

mililani plate 22

teriyaki beef & bbq chicken.

aloha plate 24

pulehu hawaiian salt rub short rib & teriyaki chicken.

sumo plate 26

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

luau plate 26

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 26

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 28

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 15

teriyaki pork or kalua pig 16

teriyaki beef 17

keiki menu (for kids up to 10)

teriyaki tofu 9

teriyaki chicken or bbq chicken 10

teriyaki pork or kalua pig 12

teriyaki beef 13

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** 7

seasoned with a pinch of hawaiian sea salt and garlic.

macaroni salad 3

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

***lomi lomi salmon** 6

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 12

ono stir-fried noodles & fresh veggies.

garlic butter noodles 12

stir fry chewy garlic butter yakisoba noodles.

1 scoop rice 3

1 scoop brown rice 3

***poi** 6

if you gotta ask what it is, you probably won't like it.

***spring mix salad (no iceberg guaranteed!)** 5

tender greens tossed with papaya seed vinaigrette. dressing available on the side. so ono!

grilled fresh pineapple 6.5