

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
lilikoi, strawberry lilikoi, guava, strawberry guava, passion orange, pineapple orange, mango orange, pog.

canned soft drinks 3 per can
cola, diet cola, sprite, root beer, dr. pepper, mountain dew

coffee 12 ounce French Press (includes one refill)
100% Hawaiian Coffee (a rotation of Kauai and Kona) 6
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.

OURGOAL

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

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

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, 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** 10
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 for spring mix green salad tossed with papaya seed vinaigrette dressing. add \$1 to sub white rice for brown rice.
*gluten-free item.

main plates

chicken

island style charbroiled teriyaki chicken **regular 14.95** **large 17.95**
a classic! tender boneless skinless chicken thighs grilled & glazed with our homemade teriyaki sauce.

hawaiian bbq chicken **regular 14.95** **large 17.95**
charbroiled boneless skinless chicken thighs glazed with our secret homemade bbq sauce!
make it spicy for 50 cents!

shoyu chicken **regular 15** **large 18**
boneless chicken thighs simmered til fork tender in our homemade sauce with a hint of Chinese five spice.

chicken curry **regular 15** **large 18**
tender chicken and veggies simmered in a mild japanese style curry.

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 big size 20**
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 big size 20**
same as hamburger steak without the onions and 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 made marinade, then charbroiled and gently glazed.

from the surf

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. grilled and glazed with our homemade teriyaki sauce.

*garlic mahi mahi **19.5**
tender filet of wild caught mahi mahi gently coated in our homemade garlic aioli (hawaiian sea salt, fresh garlic and ginger) then grilled.

*garlic shrimp **18**
large peeled prawns seasoned like the mahi mahi in our homeade garlic aioli, then grilled.

vegetarian

charbroiled tofu steaks **regular 14** **large 16**
these locally made 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 to substitute mac for spring mix green salad tossed with papaya seed vinaigrette dressing. add \$1 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 **21**
teriyaki beef & bbq chicken.

aloha plate **23**
pulehu hawaiian salt rub short ribs & teriyaki chicken.

sumo plate **26**
spicy teriyaki pork, bbq chicken & pulehu hawaiian salt rub short ribs.

luau plate **26**
lau lau (pork & butterfish wrapped in taro leaves and ti leaves, then steamed), kalua pig, lomi salmon and haupia for dessert.

ohana plate **26**
teriyaki short ribs, 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, garlic 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 vanilla ice cream for 50 cents.

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.

yaki soba noodles & veggies **12** garlic butter noodles **12**
ono stir-fried noodles & veggies. stir fry chewy garlic butter yakisoba noodles.

*lomi lomi salmon **6**
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 **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**