

# Mister Tiki Mai Tai Lounge

## **pupus an den some**

### **tempura sweet potato fries \$5.95**

*house made maui onion ketchup*

### **sweet chili calamari fries \$8.95**

*tempura style, sweet n sour dipping sauce*

### **garlic grilled king crab \$15.95**

*butterflied king crab legs, shiso garlic butter*

### **crispy ahi firecracker roll \$12.95**

*mizuna, green papaya salad, ginger vinaigrette*

### **ginger teriyaki chicken wings \$8.95**

*hawaiian ginger, green onions, sweet chili sauce*

### **lemongrass pork satays \$12.95**

*pickled cucumber salad*

### **tempura baby shrimp \$13.95**

*wasabi cocktail, ginger-scallion aioli*

### **szechuan beef skewers \$12.95**

*marinated tenderloin, lemongrass yuzu dipping sauce*

### **\*mister tiki's canoe \$21.95**

*a sampling of our most popular pu pus: lemongrass pork satay, szechuan beef skewers, & crispy ahi firecracker roll*

### **crispy shiitake and goat cheese wontons \$8.95**

*roasted garlic ponzu*

### **spiced chicken pot stickers \$7.95**

*soy-vinegar dipping sauce*

### **beef short rib gyoza \$8.95**

*slow cooked with star anise and soy, pan seared gyoza skin*

### **asian beef carpaccio \$12.95**

*seared tenderloin, arugula, parmesan, lime peanut dressing*

### **coconut curry black mussels \$12.95**

*red coconut curry broth, grilled bread*

### **far east chicken lettuce wraps \$12.95**

*ginger, black beans, water chestnuts, crisp iceberg lettuce cups*

**edamame ravioli \$12.95**

*ricotta and edamame wonton raviolis in a ginger-lemongrass broth*

**\*dim sum sampler \$21.95**

*short rib gyoza, chicken potstickers & goat cheese wontons*

**hot pots & salads**

**traditional miso soup sm \$2.95/lg \$7.95**

*tofu, wakame, green onion*

**hot n sour soup \$10.95**

*chicken, bamboo shoots, shiitake mushrooms, tofu*

**tiki mixed greens \$7.95**

*wasabi vinaigrette, wonton crisps*

**waikiki caesar \$8.95**

*crisp romaine hearts, grilled croutons, shaved parmesan*

**thai skirt steak salad \$15.95**

*thai marinated beef, tomatoes, feta & yuzu mint vinaigrette*

**island plates**

**miso glazed salmon \$21.95**

*edamame ravioli, ginger-scallion oil*

**lemongrass marinated jidori chicken breast \$21.95**

*spicy asian beans, ginger jus*

**tahini grilled lamb chops with tomato curry sauce \$22.95**

*chinese broccoli, wasabi mashed potatoes*

**star anise braised beef short rib \$23.95**

*wasabi mashed potatoes, tempura onion rings*

**ahi tuna 2 ways \$24.95**

*grilled sashimi grade rare ahi & tempura fried ahi over citrus mint salad*

**wasabi crusted filet medallions \$26.95**

*mashed sweet potatoes, spicy asian beans*

**new york steak and frites \$29.95**

*wagyu kobe beef, sweet potato fries*

**pan seared jumbo scallops \$28.95**

*chinese sherry sauce, crispy shiitake, coconut polenta cake*

**sushi specials**

**lobster fantasy roll \$14.50**

*tempura lobster, cucumber, gobo root sprouts & spicy shrimp*

**san diego roll \$10.50**

*spicy crab, cucumber, gobo root, halibut & lemon*

**baja roll \$9.95**

*spicy tuna, tempura flakes, pico de gallo & avocado*

**mango lilikoi 10.50**

*spicy hamachi, cucumber, sprouts, shrimp, avocado, mango, sriracha & sweet lilikoi sauce*

**the bomb tuna special \$12.50**

*spicy tuna, cucumber, daikon sprouts, ahi tuna, spicy mayo & mango salsa*

**the pink cadillac \$12.50**

*tempura shrimp, crab, spicy shrimp, avocado, cream cheese, soy paper, eel sauce*

**tiki caterpillar roll \$11.75**

*eel, avocado & cucumber, tuna & eel sauce*

**stuffed sashimi trio \$11.95**

*crab, mango, spicy shrimp & ahi shoyu poke*

**pepper crusted ahi tacos \$12.50**

*tuna pockets, spicy shrimp, seaweed salad & wasabi vinaigrette*

**crunchy roll \$9.95**

*tempura shrimp, cucumber, avocado, crab, tempura flakes & eel sauce*

**edamame \$5.50**

*hawaiian sea salt*

**\*sushi platter \$19.95**

*spicy ahi roll, california roll, & philly roll (24 pcs)*