

RESTAURANT WEEK

LUNCH

11AM - 3PM | \$24 per person | please select one from each course

Course one

MISO SOUP / tofu, seaweed, green onion

EDAMAME / traditional   | angry  

ASIAN SALAD*

napa & red cabbage, green onions, bell peppers, cilantro, carrots, almond ramen crunch, sweet-soy dressing

Course Two

AVOCADO CHICKEN CLUB

applewood bacon, smoked gouda, lettuce, tomato, chipotle mayo, ciabatta, fries

KG CHEESEBURGER^o

double-stacked 1/4 pounders, american cheese, grilled onions, lettuce, tomato, secret sauce, fries

BBQ CHICKEN FLATBREAD

bbq sauce, cheddar, smoked gouda, red onion, cilantro

CHICKEN PAD THAI NOODLES*

rice noodles, egg, bean sprouts, peanuts, cilantro, pad thai sauce
sub shrimp • 2 | add shrimp • 3

CRAB CRUNCH ROLL**

crab salad, motoyaki mayo, cucumber, eel sauce, tempura flakes

CRUNCHY SPICY TUNA ROLL*^o


spicy tuna, cucumber, tempura crunch, togarashi, spicy motoyaki mayo, eel sauce

POKE BOWL*^o

choice of: tuna, salmon, tuna & salmon, or shrimp + sushi rice or field greens, green onion, avocado, seaweed salad, cucumber, macadamia nuts, hawaiian poke sauce

Course Three


CARROT CAKE*

three-layer carrot cake, cream cheese frosting, caramel sauce, toasted walnuts 

NEW YORK CHEESECAKE

raspberry sauce, graham cracker crumbs, fresh raspberries

KONA GRILL    @KonaGrill

 Vegetarian | *Item contains seeds or nuts | *Item contains shellfish.

^oConsuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness; contains (or may contain) raw or undercooked ingredients.