



Ramen

~Toppings: Green Onion,
White Onion,
Cha-Shu&Meatball

MOA SHOYU RAMEN..... \$11.80
Chicken Soup with Soy Sauce

MOA SHIO RAMEN..... \$11.80
Chicken Soup with Sea Salt

 **HAWAIIAN SPICY RAMEN**..... \$13.80
Chicken Soup with Hawaiian Spicy
Sauce (No spicy, Mild, Medium or Hot)


 **SPICY MISO RAMEN**..... \$14.80
Rich Creamy Chicken Soup with Spicy
Miso Sauce (Mild, Medium or Hot)

 **NOUKO SHOYU RAMEN**..... \$14.80
Rich Creamy Chicken Soup with Soy
Sauce

NOUKO SHIO RAMEN..... \$14.80
Rich Creamy Chicken Soup with Sea
Salt

 **VEGETABLE SHOYU RAMEN** \$13.80
Vegetable Soup with Soy Sauce


 **VEGETABLE SHIO RAMEN**... \$13.80
Vegetable Soup with Sea Salt

 **SPICY VEGETABLE RAMEN**.. \$14.80
Vegetable Soup with Spicy Sauce
(Mild, Medium, or Hot)

**If you have food allergy, please
let us know before ordering*

Ramen Toppings

~Add Extra Toppings to Your Ramen~

 **ZEMBU (PUT THEM ALL) ..** \$4.80
1 Cha-Shu, 1 Ajitama(Seasoned
Soft Boiled Egg), 1 Meatball,1 Nori

CHA-SHU(3PC)..... \$2.80

CHICKEN MEATBALL(2PC) \$2.80

 **AJITAMA(1PC)**..... \$2.80
(Seasoned Soft Boiled Egg)

GREEN ONIONS..... \$1.80

WHITE ONION..... \$1.80

CORN..... \$1.80

NORI..... \$1.80

EXTRA NOODLE..... \$3.80

EXTRA BROTH..... \$7.80

**Vegetable Soup Broth Contains:Onion, Carrot,
Cabbage, Corn, Shiitake, Kelp, Garlic, Ginger, &
Potato.*

**Vegetable Ramen Toppings:Onion, Green
Onion, Shiitake, Tomato, Baby Corn, & Fried
Onion.*



*Chef Recommend



*Vegetarian Options

Yakitori

Chicken

THIGH.....	\$6.80
MEATBALLS.....	\$6.80
BREAST W/CHEESE.....	\$6.80

Vegetables

SHISHITO PEPPERS.....	\$6.80
ZUCCHINI.....	\$5.80
SHIITAKE MUSHROOMS...	\$6.80
EGGPLANT.....	\$5.80

Other Skewers

N.Y CLUB BEEF	\$7.80
PORK BELLY.....	\$6.80
LAMB CHOP (1pc).....	\$7.80

Chef Select

YAKITORI SET	\$9.80
(3skw)	
Thigh, Breast W/Cheese, Meatball	
YAKITORI GOURMET.....	\$14.80
(3skw)	
N.Y Club Steak , Pork Belly, Lamb Chop	
YAKITORI VEGGIE SET.....	\$11.80
(4skw)	
Zucchini, Shishito, Shiitake, Eggplant	

Our yakitori is grilled with the traditional “Binchotan” imported from Japan, the charcoal is chemical-free and made from oak that allows a high-carbon content to keep the grilling process steady

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Hot Pupus

FRENCH FRY	\$4.80
Japanese Style Fried Potatoes with Nori	
EDAMAME	\$4.80
Boiled Edamame Beans with Sea Salt	
SPICY EDAMAME	\$5.80
Boiled Edamame Beans with Spicy Sauce	
GYOZA	\$7.80
(Vegetable or Pork)	
Pan-Fried Dumplings (5pc)	
AGE GYOZA	\$7.80
(Vegetable or Pork)	
Deep Fried Dumplings (5pc)	
 TAKOYAKI	\$7.80
Grilled Octopus Pancake Ball	
SOFT-SHELL CRAB	\$7.80
Deep Fried with House Curry Salt	
 CHICKEN KARAAGE	\$7.80
Marinated Boneless Fried Chicken	

Cold Pupus

HIYAYAKKO TOFU	\$5.80
Cold Tofu with Green Onion, Ginger, Dried Bonito Flakes	
 BEEF TATAKI	\$14.80
Sliced Seared Beef Fillet with Sliced Onion. Topped with Ponzu Sauce	
AHI POKE	\$14.80
Ahi, Cucumber, Maui Onion & Seaweed tossed with Moa Original Sauce	
AHI SASHIMI	\$15.80
5pc Ahi Sashimi	
HAMACHI SASHIMI	\$16.80
5pc Hamachi Sashimi	
SALMON SASHIMI	\$14.80
5pc Salmon Sashimi	
 SASHIMI COMBO	\$19.80
Ahi, Hamachi & Salmon Sashimi (9pcs)	



***Chef Recommend**



***Vegetarian Options**

Salads

Small / Large

 **GREEN SALAD**..... \$7.80 \$10.80

Fresh Greens, Cucumbers, Sprouts and Tomatoes with Japanese House Dressing

HOUSE SALAD..... \$8.80 \$12.80

Fresh Local Chicken Cooked Cha-Shu Style on a Bed of Fresh Greens, Cucumbers, Sprouts, and Tomatoes with Sesame Dressing

 **TOFU SALAD**..... \$8.80 \$14.80

Tofu on a Bed of Fresh Greens, Onions, Sprouts and Tomatoes with Sesame Dressing

SEAFOOD SALAD..... \$14.80 \$19.80

Ahi, Salmon & Hamachi Sashimi on a Bed of Fresh Greens, Onions, Sprouts and Tomatoes with House Dressing

Bowl

SOBORO-DON..... \$13.80

Stir Fried Ground Chicken with 1/2 Ajitama, Red Ginger and Nori

KATSU-DON..... \$13.80

Breaded Deep Fried Pork or Chicken Cutlet and Egg

OYAKO-DON..... \$13.80

Chicken cooked with Egg in Sweet Salty Sauce

CURRY RICE..... \$13.80

Chicken and Vegetable Curry



KATSU CURRY RICE..... \$19.80

Chicken and Vegetable Curry with katsu (chicken or pork)

UNAGI-DON..... \$19.80

Broiled Eel with Special Sauc

Favorites

Set comes with salad, Rice & Miso Soup

ALA CARTE / SET

CHICKEN KATSU..... \$11.80 \$14.80

Breaded Deep Fried Chicken Cutlet

TON KATSU..... \$11.80 \$14.80

Breaded Deep Fried Pork Cutlet



HAWAIIAN CROQUETTE \$11.80 \$14.80

Breaded Deep Fried Mashed Potatoes and Kalua Pork with Tonkatsu Sauce

IKAMARU..... \$13.80 \$16.80

Gently Grilled Squid with Soy Sauce and Ginger

UNAGI KABAYAKI..... \$17.80 \$20.80

Broiled Eel with Unagi sauce



MISO BUTTERFISH..... \$19.80 \$21.80

Broiled Miso-Marinaded Black Cod

BEEF STEAK..... \$22.80 \$25.80

8oz N.Y Club Steak

Sides/Soup

WHITE RICE \$2.80



YAKIONIGIRI..... \$5.80
(2pcs)

PICKLES..... \$4.80

Japanese-Style Daily Special Pickles

MISO SOUP..... \$4.80

EGG-DROP SOUP \$7.80

Eggdrop Spicy Chicken Soup



***Chef Recommend**



***Vegetarian Options**

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Sushi Combination And Bowl

MAGURO ZUKE-BOWL..... \$19.80

Shoyu Marinated Tuna Bowl

LAULE'A BOWL..... \$21.80

Tuna, YellowTail, Salmon, and Ikura Bowl

CHIRASHI BOWL..... \$35.80

Chef's selection of assorted sashimi and several seasonal variety of fishes. Also Includes Tamago, Eel, Ebi-Oboro on top a bed of sushi rice

SPICY TUNA BOWL..... \$21.80

Local Ahi mixed with spicy Aioli with Avocados, Fried Onions, and Green Scallions

AMAZING BOWL..... \$49.80

Sweet Shrimp Scallop Squid and Crab With Salmon Roe & Sea urchin

SUSHI COMBO..... \$19.80

Ahi, Hamachi & Salmon Sushi (9pcs)

SEARED SUSHI COMBO..... \$21.80

Seared Ahi, Hamachi & Salmon Sushi (9pcs)

With spice Aioli & Green Onion

OMAKASE SUSHI COMBO..... \$ MP

Chef's selection of assorted Nigiri including special seasonal fish from Japan (Price dependant on current market values)

Sushi

Nigiri-zushi (2pc)

Tuna (Maguro).....	\$6.80
Salmon (Sake).....	\$5.80
Yellowtail (Hamachi).....	\$6.80
Mackerel (Saba).....	\$5.80
Shrimp (Ebi).....	\$5.80
Sweet Shrimp (Botanebi)..	\$12.80
Scallop (Hotate).....	\$6.80
Squid (Ika).....	\$6.80
Eel (Unagi).....	\$6.80
Sea eel (Anago)	\$7.80
Salmon Roe (Ikura).....	\$11.80
Sea urchin (Uni).....	\$13.80

Hosomaki(6pc) or Hand Roll(2pc)

Tuna (Maguro).....	\$7.80
✓ Avocado	\$6.80
✓ Cucumber.....	\$5.80
✓ Plum Shiso Cucumber.....	\$6.80
Saba Shiso	\$7.80
Ika Shiso.....	\$8.80
✓ Natto	\$6.80
✓ Dried Gourd(kanpyo).....	\$5.80

Sushi Roll

MOA ROLL..... \$14.80

Chicken Cha-Shu, Cucumber and Shiso topped with Avocado and Ume (Japanese Plum)



OHANA ROLL..... \$14.80

Chopped Salmon, Avocado, Shiso Topped with Sliced Onion, Ikura, and Spicy Aioli

LAVA ROLL..... \$16.80

Shrimp Tempura and Shiso topped with Ahi, Avocado, Spicy Mayo, and Eel Sauce

POKE ROLL..... \$15.80

Crab, Cucumber, Avocado topped with Ahi Poke

HANA HOU ROLL..... \$13.80

Hamachi Avocado and Cilantro Topped with Sliced Onion and Spicy Yuzu Sauce



HAWAIIAN ROLL..... \$14.80

Ahi, Avocado, Cucumber topped with Spicy Aioli



AVOCADO CUCUMBER ROLL..... \$10.80

Avocado and Cucumber

SPIDER ROLL..... \$12.80

Soft-Shell Crab Tempura, Cucumber, Avocado, Imitation Crab, Spicy Aioli, and Unagi Sauce

OLAOLA ROLL..... \$16.80

Crab Cucumber and Avocado Topped With Seared Salmon W.Spicy Aioli and Sliced Onion



*Chef Recommend



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Drink Menu

Draft Beer

(Big Island Brewhaus)

GRAHAM'S PILSNER..... \$6.80

SEASONAL IPA..... \$7.80

Bottle Beer

ASAHI SUPER DRY 21oz.... \$8.80

ASAHI SUPER DRY12oz.... \$5.80

Shochu

IICHIKO(BARLEY)..... \$6.80

SHIRANAMI..... \$7.80

(SWEET POTATO)

Ola Seltzers

GINGER or LEMONGRASS \$6.80

Red Wine

MURPHY GOOD..... \$7.80

Pinot Noir

MONDAVI PRV..... \$7.80

Cabernet Sauvignon

White Wine

MONDAVI PRV..... \$7.80

Chardonnay

OYSTER BAY..... \$7.80

Sauvignon Blanc

Sparkling Wine

KENWOOD..... \$9.80

Sparkling Water

SPARKLING WATER..... \$6.80

Soft Drinks

COKE, DIET COKE,..... \$3.80

GINGER ALE, SPRITE

Tea & Coffee

MULBERRY TEA..... \$3.80

(Hot or Cold)

HOT COFFEE (kona 100%) \$4.80

Sake Menu

Glass 180ml

KIKUMASAMUNE (kobe)..... \$9.00

Junmai

KIKUSUI (Niigata)..... \$12.00

Junmai Ginjo

KUBOTA (Niigata)..... \$14.00

Junmai Daiginjo

Sake Sampler

TRY ALL THREE KINDS OF

JUNMAI !..... \$12.00

Bottle 300ml

Otokoyama(Hokkaido)..... \$21.00

Junmai(Kikumamasamune)

Kikusui (Niigata)..... \$18.00

Junmai Ginjo

kubota manju (Niigata)..... \$45.00

Junmai Daiginjo

Bottle 720ml

Harushika(Nara)..... \$58.00

Junmai(Gunma)

KUBOTA KOUJU (Niigata).... \$58.00

Junmai Ginjo

TAMANOHIKARI (Kyoto)..... \$78.00

Junmai Daiginjo

Other Sake

NIGORI PERFECT SNOW..... \$19.00

Unrefined Sake

KIKUSUI ORGANIC..... \$26.00

100%Organic Rice sake

HOT SAKE..... \$9.00

(Kikumamasamune)

PLUM WINE..... \$8.00

MOAKITCHEN.NET

