

## PUPU

- Kapakahi Fries** \$15  
Amano Fish Cake, char siu, scallion, shredded cabbage, west side sauce
- Fresh Ahi Poke** MP \$17  
sashimi grade ahi, avocado, keiki cukes, sweet onion, cilantro, sesame oil, limu, crispy ogo
- Manila Clam Pinakbet (GF)** \$18  
shishito, long bean, kabocha, okra, lime, tamarind butter
- Fried Confit Chicken** \$17  
kaffir lime, Sichuan salt, nuoc cham
- Seared Ahi Cakes** \$16  
ginger, scallion, soy mustard aioli, yukari pickled onion
- AweSsam Tempura Cauliflower (V)** \$14  
buttermilk, Saikyo miso, ssamjang
- Pipikaula** \$17  
Hawaiian style boneless short rib, pickled onion, sizzled shoyu

## BAO BUNS 2 pc

- Pork Belly** \$13  
hoisin, pickled mustard cabbage, Sichuan salt, micro cilantro
- Braised Beef** \$14  
cilantro palapa, kaffir lime, Thai basil aioli
- Shiitake Mushroom** \$13  
Malaysian black pepper sauce, cucumber radish salad
- Warm Ginger Chicken** \$13  
galangal, spicy scallion salad

## SANDO

- Kalbi Burger** \$21  
kimchee slaw, west side sauce, American cheddar, King's Hawaiian bun, crinkle cut fries
- AweSsam Mochiko Chicken** \$19  
pickled keiki cukes, west side sauce, King's Hawaiian bun

At Piko, we proudly support our local growers and producers: Aloha Tofu, Amano Fish Cake, Crown Noodles, Ho Farms, Honolulu Meat Co., Koha Foods, Makaha Mountain Farms, MA'O Organic Farms, Sugarland Growers, Sun Noodle, Sweet Land Farm, Waialua Fresh.

Consuming raw or undercooked foods may increase your risk of foodborne illness. Menu items are cooked in the same kitchen and therefore may contain or come into contact with wheat, milk, eggs, peanuts, fish, shellfish, soy, and tree nuts. Before placing your order, please inform your server if a person in your party has a food allergy.

## BOWLS

- Farm Fresh** \$17  
MA'O Organic Farms sassy greens, smoked bacon, black tea egg, shiso marinated Ho Farms tomato, yukari pickled onion, sesame vinaigrette  
+ \$6 chicken  
+ \$8 pork belly  
+ \$16 ahi
- Loco Moco** \$22  
sunny Waialua Fresh egg, garlic rice, pan gravy, crispy leeks, kizami nori
- Dynamite Rice** \$15  
toasted nori, stir fry veg, sriracha mayo, micro cilantro  
+ \$6 chicken  
+ \$8 pork belly  
+ \$16 ahi

## NOODLES

- Oxtail Saimin** \$26  
shiitake, bok choy, cilantro scallion salad, toasted peanuts, chili crunch, oxtail broth
- Garlic Noodles** \$23  
Okinawan soba, oyster sauce, sambal butter, furikake, parmesan, 130° Waialua Fresh egg

## SIDES

- Brussels Sprout Kim Chee** \$5  
Fuji apple, gochugaru, ginger, garlic, fish sauce
- Smashed Keiki Cukes** \$6  
fish sauce, palm vinegar, crushed peanuts, creamy sesame dressing
- Seasonal Namul** \$4  
garlic, shoyu, sesame
- Izakaya Wasabi Potato Salad** \$3  
cucumber, carrot, scallion, Best Foods mayo

## SWEET TOOTH

- Mango Soft Serve (V)** \$10  
mochi balls, fresh pineapple, toasted coconut, crushed okoshi, li hing powder

A gratuity of 18% will be charged to parties of 6 or more.

GF = Gluten Free V = Vegetarian V+ = Vegan

**PIKO**

**kitchen + bar**