APPETIZERS

Pupu Platter (Serves 2-4 people) 26
Maui Onion Rings, Thai Chicken Spring Rolls, Ahi Tартar, Coconut Crunchy Shrimp & Hawaiian Beef Skewers
Sorry, no substitutions

Kim Chee Calamari 14.5
Lightly fried with crisp vegetables

Pacific Fire Shrimp 14.5
Seared with island spices, garlic & butter

Herb Steamed Artichoke 11
Fresh herbs, garlic with lemon basil aoli

Maui-style Onion Rings 9.5
Light tempura batter, coconut & panko with chipotle catup

Coconut Crunchy Shrimp 14
Citrus chili, coconut cream and soy dipping sauces

Thai Chicken Spring Rolls 12
Lightly fried, plum dipping sauce

Crab, Avocado & Mango Stack 17
Lump crab tossed in remoulade, layered with avocado & mango

NIGIRI SUSHI / SASHIMI

Flying Fish Roe 5.5
Freshwater Eel 6
Izumi Dai 5.5 14.5
King Crab 10
King Salmon 6.5 16
Pepper Seared Tuna 6.5 16
Seared Albacore 6 14
Shrimp 6
Tuna 6.5 16
Yellowtail 6.5 16
Yellowtail Belly 7 17

ROLLS

Eel & Cucumber 9 Spicy Shrimp 9
King Crab California 14.5 Spicy Tuna 9
Lobster California 10.5 Spider 13
Philadelphia 9 Tekka (Tuna) 9
Salmon Skin 6 Veggie 7
Spicy Scallop 9 Yellowtail & Jalapeño 9.5

SAKE

HOT SAKE
Small Pitcher 5 Large Pitcher 8

SAKE BY THE BOTTLE
Nigori 375 ml 14 Rock 375 ml 32
Haiku 375 ml 15 Rock 750 ml 50
Horin 300 ml 30

SIDES

Edamame 5.5
Miso Soup 5
Sushi Rice 2.5
NEW WAVE SASHIMI

Chili Citrus Yellowtail 17
Serrano chilies, drizzled with yuzu

Ponzu Salmon 16
Red onion, bonito flakes, cracked black pepper

Da Bomb 17
Izumi Dai, Thai chili sauce, cilantro, yuzu

Peohe’s Ahi Poke (po-kay) 14.5
Marinated ahi, onion, sesame seeds, scallions, sesame chili sauce

Pepper Seared Ahi 16.5
Sashimi grade, red onion, avocado, garlic ponzu

Ahi Crudo 14.5
Fennel ribbons, orange segments, crispy rice, wasabi yuzu

SPECIAL ROLLS

Surf & Turf 15.5
Lobster roll topped with seared filet mignon, soy glaze, toasted sesame seeds

Rainbow 14.5
Lobster California roll topped with tuna, yellowtail, salmon, white fish, shrimp, avocado

Hand Roll Trio 14.5
Lobster California, Spicy Tuna, Salmon Skin

Caterpillar 13.5
Lobster salad & cucumber, topped with eel, avocado, eel sauce, sesame seeds

Albacore Special 13.5
Spicy tuna roll topped with albacore, avocado & garlic ponzu

Orange Crush 14.5
Spicy tuna roll topped with salmon, bonito flakes, ponzu

Volcano 13.5
Baked spicy tuna roll with dynamite sauce, sweet soy glaze, scallions, toasted sesame seeds

Fire Cracker 14.5
Spicy scallops & massago rolled with cucumber, avocado, topped with tuna

Crunchy 14.5
Coconut shrimp, avocado daikon sprouts, topped with seared ahi

Spicy Thai 14.5
Salmon, cucumber, Thai chili sauce, topped with Hamachi, cilantro & yuzu

The Ninja 15.5
Spicy tuna, coconut shrimp, avocado, Sriracha, topped with spicy scallops & eel sauce

PLATTERS

Chef’s Choice Sashimi 30

Sushi Combo Appetizer 19.5
Spicy tuna roll, one piece each of tuna, yellowtail, smoked salmon, albacore, shrimp

Peohe’s Sushi Tower 34.5
Lobster California roll, two pieces each of tuna, yellowtail, albacore, smoked salmon, shrimp & eel

*NOTICE: Consuming raw or undercooked meats, poultry, seafood, mollusk, or eggs may increase the risk of foodborne illness. Peohe’s is wholly owned by Landry’s, Inc.