

NEW WAVE SASHIMI

Chili Citrus Yellowtail Serrano chilis, drizzled with yuzu	17
Ponzu Salmon Red onion, bonito flakes, cracked black pepper	16
Da Bomb Izumi Dai, Thai chili sauce, cilantro, yuzu	17
Peohe's Ahi Poke (po-kay) Marinated ahi, onion, sesame seeds, scallions, sesame chili sauce	14.5
Pepper Seared Ahi Sashimi grade, red onion, avocado, garlic ponzu	16.5
Ahi Crudo Fennel ribbons, orange segments, crispy rice, wasabi yuzu	14.5

SPECIAL ROLLS

Surf & Turf Lobster roll topped with seared filet mignon, soy glaze, toasted sesame seeds	15.5
Rainbow Lobster California roll topped with tuna, yellowtail, salmon, white fish, shrimp, avocado	14.5
Hand Roll Trio Lobster California, Spicy Tuna, Salmon Skin	14.5
Caterpillar Lobster salad & cucumber, topped with eel, avocado, eel sauce, sesame seeds	13.5
Albacore Special Spicy tuna roll topped with albacore, avocado & garlic ponzu	13.5
Orange Crush Spicy tuna roll topped with salmon, bonito flakes, ponzu	14.5
Volcano Baked spicy tuna roll with dynamite sauce, sweet soy glaze, scallions, toasted sesame seeds	13.5
Fire Cracker Spicy scallops & massago rolled with cucumber, avocado, topped with tuna	14.5
Crunchy Coconut shrimp, avocado daikon sprouts, topped with seared ahi	14.5
Spicy Thai Salmon, cucumber, Thai chili sauce, topped with Hamachi, cilantro & yuzu	14.5
The Ninja Spicy tuna, coconut shrimp, avocado, Sriracha, topped with spicy scallops & eel sauce	15.5

PLATTERS

Chef's Choice Sashimi	30
Sushi Combo Appetizer Spicy tuna roll, one piece each of tuna, yellowtail, smoked salmon, albacore, shrimp	19.5
Peohe's Sushi Tower Lobster California roll, two pieces each of tuna, yellowtail, albacore, smoked salmon, shrimp & eel	34.5

*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.

APPETIZERS

Pupu Platter (Serves 2-4 people)	26
Maui Onion Rings, Thai Chicken Spring Rolls, Ahi Tartar, Coconut Crunchy Shrimp & Hawaiian Beef Skewers Sorry, no substitutions	
Kim Chee Calamari	14.5
Lightly fried with crisp vegetables	
Pacific Fire Shrimp	14.5
Sautéed with island spices, garlic & butter	
Herb Steamed Artichoke	11
Fresh herbs, garlic with lemon basil aioli	
Maui-style Onion Rings	9.5
Light tempura batter, coconut & panko with chipotle catsup	
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

	2 pc sushi	5 pc 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
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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