

The Eastside

Pupus

ORGANIC LOCAL FIELD GREEN SALAD

vine-ripened tomatoes, goat cheese, shaved root vegetables & Honey mac nut dressing **\$10**

THE EASTSIDE CAESAR

baby romaine, imported Parmesan, creamy garlic dressing, herb croutons **\$10**

SPICY BEEF AND PORK WONTONS

chorizo spices, cilantro and scallions, ko choo jang vinaigrette **\$11**

SHRIMP AND SCALLOP SPRINGROLLS

tender herb and butter lettuce cups, papaya oaked rice wine vinegar dipping sauce **\$14**

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SEARED SASHIMI AHI

warm sushi rice, chinese mustard drizzle, kabayaki **\$14**

Full Plates

ISLAND STYLE FISH SANDWICH

pickled vegetables, lemongrass aioli, simply dressed greens or shoestring fries **\$17**

(3) BEER BATTERED FISH TACOS

fresh catch, shredded cabbage, salsa fresca, queso fresco, Ricardo's famous white sauce, lime **\$19**

HULI HULI CHICKEN

key lime, coconut and cabbage slaw, sweet potato fries, papaya shoyu braising juices **\$21**

BARBECUED BABY-BACK PORK SPARERIBS

pineapple fried rice, hoisin glaze, szechuan pepper **\$23**

MAC NUT CRUSTED MAHI MAHI

jade pesto potatoes, stir fried vegetables, sweet chili butter sauce **\$25**

TOGARASHI SEARED LOIN OF AHI TUNA

sweet sushi rice, shaved Asian vegetables, Chinese hot mustard sesame sauce **\$27**

GRILLED RIB EYE STEAK

grilled rib eye, sautéed green beans, chasseur sauce, potato carrot puree **\$32**