

**OUR CONCEPT:** *To really enjoy our passion in food we recommend for you & your guests to order a bunch of small & different dishes to see what you really like & experience our different flavors.*

## VEGETARIAN & CHICKEN PUPUS

<b>Edamame Humus</b>	<b>\$6</b>	<b>Yasai Champuru ( Stir Fry)</b>	<b>\$10</b>
An asian twist on the Mediterranean humus with soybeans, sesame, and garlic served with flatbread		Tofu & Vegetables sauteed in the TRUE okinawan way on Crispy noodles	
<b>Garlic &amp; Parmesan Cheese Fries</b>	<b>\$6</b>	<b>BBQ Spiced "Hapa" Fries</b>	<b>\$6</b>
Golden brown french fries lightly tossed with our garlic, herb butter & dusted with parmesan cheese		Sweet potato & regular french fries dusted with BBQ spices and served with a 3 mustard dipping sauce.	
<b>Bubu Arare Karaage Chicken</b>	<b>\$7</b>	<b>Soy Miso Chicken</b>	<b>\$7</b>
Chicken pieces marinated in our special sauce, lightly battered in cornstarch & Bubu arare.		Our chicken is marinated in Marukin Shoyu & Awase Miso, then grilled. Simple but delicious!	

## SEAFOOD PUPUS

<b>OTW Ahi Shoyu Poke</b>	<b>Market</b>	<b>"Naked" Spicy Ahi Poke Musubi</b>	<b>\$8</b>
Made to order with ahi, Hawaiian salt, onion, sesame oil, Marukin shoyu, & green onions.		Our poke layered on a bed of furukake rice and drizzled with a spicy aioli	
<b>Maguro Natto</b>	<b>\$10</b>	<b>Salmon Katsu Lolipops (3 pcs)</b>	<b>\$7</b>
Made with ahi, natto (fermented soy beans) katsuo bonito & green onions.		Pieces of Salmon filled with tartar sauce fried crispy Gotta Try!.	
<b>Ika Geso</b>	<b>\$9</b>	<b>Yakitori Bacon Wrapped Shrimp (4 pc)</b>	<b>\$8</b>
Cuttlefish legs lightly floured and fried. Served with a wasabi Ketchup, Gotta Try!.		Tender Large shrimp wrapped in apple smoked bacon & grilled with a touch of Marukin Shoyu	
<b>Mango Shrimp Katsu (3 pc)</b>	<b>\$7</b>	<b>Crab &amp; Artichoke Won Tons</b>	<b>\$6</b>
Shrimp Skewered and breaded with dehydrated mango And panko! Served with a sweet chili sauce.		Won ton wrappers filled with Imitation crab, artichoke, onions, parmesan cream cheese filling, fried crispy & drizzled with a soy vinaigrette	

## PORK & BEEF PUPUS

<b>Shoyu Pork Andagi (ea)</b>	<b>\$3</b>	<b>Local Style Shoyu Pork</b>	<b>\$7</b>
Crispy andagi batter surrounding a shoyu pork filling. Served with a shoyu pork sauce and yuzu beurre blanc.		A twice cooked process that makes this pork fork tender and simmered in a Marukin Shoyu and dashi broth.	
<b>Okinawan "Rafute" Pupu (4 oz)</b>	<b>\$7</b>	<b>"Fukuoka Style" Tonkatsu</b>	<b>\$8</b>
Our signature awamori soaked pork belly a 2-day cooking process in the traditional Okinawan Style. <i>(Contains products made from peanuts)</i>		Choy sum wrapped in apple smoked bacon & rolled in thin sliced pork breaded w/ Japanese bread crumbs and fried golden brown	
<b>Okinawan Shoyu Pork Pasta</b>	<b>\$10</b>	<b>Goya Champuru ( Stir Fry)</b>	<b>\$10</b>
Our signature shoyu pork pan fried with onions, & mustard cabbage then tossed with fresh soba with a shoyu & butter sauce.		Goya (Bittermelon), Tofu, Pork & egg pan fried and seasoned in the TRUE okinawan way.	
<b>Tofu Champuru ( Stir Fry)</b>	<b>\$10</b>	<b>Okinawan Yaki Soba</b>	<b>\$9</b>
Choice of Pork or chicken with Tofu, & Vegetables Made in the TRUE okinawan way.		Fresh made soba noodles pan fried with cabbage, pork, onions & carrots seasoned with salt, pepper and a touch of oyster sauce.	
<b>Spicy Awamori Pork</b>	<b>\$9</b>	<b>Garlic Fried Pork Chops</b>	<b>\$9</b>
Thin slices of pork marinated in a spicy Korean style sauce & Awamori chili paste, pan fried and served on a bed of mixed greens. Ask forit extra Spicy!		1 lb of pork chops seasoned with garlic salt and lightly floured, fried crispy and drizzled with our soy vinaigrette.	
<b>Kobe Asian Hamburger Steak</b>	<b>\$13</b>	<b>Miso-Ginger Kalbi Short Ribs</b>	<b>\$11</b>
Two 8 oz Kobe hamburger patties mixed with onions, tofu and panko and grilled. Served with our red wine Hayashi sauce. The best !!		Tender short ribs marinated in our Miso Ginger sauce and grilled medium for the best flavor. The Best Around!!	
		<b>Grilled NY Strip Steak</b>	<b>\$15</b>
		(8 oz) Grilled with a Hawaiian salt mix, topped with our garlic butter & done medium.	

*All prices include sales tax. Menu Items Subject to change.*

# Why We're "Off The Wall"? Taste the difference in our Rice & Shoyu!!

## "Iro Dori"

*A high quality Japanese medium grain rice –  
We don't like mushy rice!*

## "Gen Ji mai"

*A slightly polished brown rice with 64% more fiber, 400%  
more antioxidants, more vitamin content and tender enough  
it taste like white rice!*

## Marukin Shoyu

*Made in the traditional wood vats on a small island in Japan.  
It has a nice balance of sweet and saltiness that allows it  
to enhance not overpower the flavor of our food.*

\* Except for salads & pastas, all entrees are served with your choice of white or brown rice & garden salad

### VEGETARIAN & CHICKEN ENTREES

#### **Bubu Arare Karaage Chicken \$12**

Chicken pieces marinated in our special sauce, lightly battered in cornstarch & Bubu arare.

#### **Soy Miso Chicken \$13**

Our chicken is marinated in Marukin Shoyu & Awase Miso, then grilled. Simple but delicious!

#### **Yasai Champuru ( Stir Fry) \$13**

Tofu & Vegetables sauteed in the TRUE Okinawan way.

#### **Miso Eggplant \$13**

Eggplant, tofu sautéed in an awase miso sauce. garnished with green onions

**Add chicken \$2**

#### **Asian Tofu Salad \$11**

Our fresh cut sweet romaine , shredded carrots, cabbage, tofu with our house made soy vinaigrette

**Add grilled miso chicken \$4**

**Add poached shrimp. \$6**

### SEAFOOD ENTREES

#### **Yakitori Bacon Wrapped Shrimp (6 pc) \$15**

Tender large shrimp wrapped in apple smoked bacon and grilled with a touch of Marukin Shoyu.

#### **Sweet Garlic Prawns (4 - 5pc) \$16**

Whole large sweet prawns sautéed with garlic, butter & sake.  
Better than lobster! A true scampi dish!

#### **Hamachi Kama (Collar) \$15**

The fatty part of this fish is the collar area which we grill with a touch of salt and serve with a soy vinaigrette

#### **Fish Selection of the Day \$TBA**

Chef Grants daily creation using his Asian twist.

### PORK & BEEF ENTREES

#### **Okinawan Shoyu Pork Pasta \$13**

Our signature shoyu pork pan fried with onions, & choy sum, tossed with fresh soba and topped with a shoyu pork & butter sauce.

#### **Goya Champuru ( Stir Fry) \$15**

Goya (Bittermelon), Tofu, Pork & egg pan fried and seasoned in the TRUE okinawan way. It will take you back to Okinawa!

#### **Garlic Fried Pork Chops \$12**

1 lb of pork chops seasoned with garlic salt and lightly floured, fried crispy and drizzled with our soy vinaigrette.

#### **Spicy Awamori Pork \$14**

Thin slices of pork marinated in a spicy Korean style sauce, pan fried and served on a bed of mixed greens. Ask for it extra spicy!

#### **Local Style Shoyu Pork \$12**

A twice cooked process that makes this pork fork tender and simmered in a Marukin Shoyu and dashi broth.

#### **Duet of Okinawan Shoyu Pork \$16**

Our two signature Okinawan items. The awamori pork belly & local style shoyu pork cooked fork tender.

#### **Tofu Champuru ( Stir Fry) \$15**

Tofu, Pork & Vegetables stir fried in the TRUE Okinawan way.

#### **"Fukuoka Style" Tonkatsu \$16**

Choy sum wrapped in apple smoked bacon & rolled in thin sliced pork breaded w/ Japanese bread crumbs and fried golden brown.

#### **Miso – Ginger Kalbi Short Ribs \$15**

Tender Short ribs marinated in our miso ginger kalbi sauce and grilled medium for the best flavor, Served with our house made kimchee.

#### **Kobe Asian Hamburger Steak \$16**

Two 8 oz hamburger patties mixed with onions, tofu and panko and grilled. Served with our red wine demi-glace sauce. The best !!

#### **Grilled NY Strip Steak \$18**

(8 oz) Grilled with a Hawaiian salt mix, topped with our garlic butter & done medium.

**Add Garlic Prawns \$6**

### Side Items

**Bowl Rice \$2.5**

**Garden Salad \$5**

**Kim Chee \$2**

**Cold Tofu \$3**

**Cold Edamame \$3**

**Andasu (Okinawan seasoned miso paste) \$3**

**Vegetable Spring Roll (per piece) \$1.5**

**OTW "Dry Poke" bar mix \$4**

*All prices include sales tax. Menu subject to change  
For large parties of six or more persons a 17% service charge will be added.*

## DESSERT

### Assorted Gelato & Sorbeto

*Please inquire with your server for the daily flavors.*

Reg (4 oz)  
\$5.00

### Andagi

Each \$1  
6 pcs for \$5

### Chocolate Filled Andagi

**(Absolutely made no where else!!)**

Each \$2

**WARNING!!!:** *After eating our Andagi we are NOT responsible for any uncontrollable cravings to eat more than one !! We cook our andagi to order and it does take some time to make (aprox 20-30 min). Please order your andagi at the beginning of your meal.*

## KEIKI MENU

### Grilled Chicken or Chicken Karaage or Hamburger Steak

*All items served with soft drink, Choice of French fries or White rice:*

\$7