

# BRING A TASTE OF **HAWAII** TO YOUR NEXT EVENT.

FIRST TIME ORDERING? GET **15% OFF** FOR BEING A PART OF OUR OHANA!





\$25 FAMILY STYLE

# BUILD YOUR OWN PLATTER

# CHOICE OF 2 BASES © © ©

Sushi Rice | Garlic Brown Rice | Mixed Greens | Zucchini Noodles

# CHOICE OF 2 PROTEINS (+5 for extra)

Hawaiian Style Ahi 👁 Spicy Ahi 🐲 Shoyu Salmon 👁 Spicy Salmon 👁 Coconut Lime Ceviche 🕬 Tofu Avocado Ahimi 👁 👁 BBQ Chicken © Kalua Pork © Chimichurri Steak ©© Kalbi Short Ribs (+2) © Ono Sweet Potatoes ©©©©

## CHOICE OF 3 SIDES (+4 for extra)

Crab Salad © Macaroni Salad ©© Edamame Salad ©©©© Pineapple Chow (+1.5) ©©©© Wakame Salad ©©© Hawaiian Slaw ©©©© Homemade Kimchi (+1.5) ©

# CHOICE OF SAUCES & TOPPINGS

Spicy Mayo ©©© Wasabi Cream ©©© Sweet Shoyu ©©© Crispy Onions ©©© Coconut Flakes ©©©© Chilli Flakes ©©©©

## DRINKS

Lychee Ginger Lemonade3.5Pineapple Coconut Iced Tea3.5Coconut Water3.5Soft Drinks2

## APPETIZERS

- Spam Musubi4Spicy Salmon Poke Balls3Avocado Rice Balls3
- Hawaiian Butter Mochi 3.5

# SIGNATURE BOWLS



#### THE 420 BOWL | \$20 👳

Sushi rice, yellowfin ahi, atlantic salmon, shio kombu, nori, sweet onion, wakame salad, edamame, avocado, sexy scallions, sweet shoyu, wasabi cream

#### HAW'N STYLE AHI BOWL | 😨 \$20

Sushi rice, yellowfin tuna, ogo seaweed, sweet onion, Hawaiian slaw, macaroni salad, sweet shoyu, crispy onions, chili flakes





#### SPICY SALMON | \$19 @

Sushi rice, atlantic salmon, edamame, crab salad, wakame salad, nori, crispy onions, chili flakes, sriracha mayo

## COCONUT LIME CEVICHE BOWL | \$1900

Sushi rice, tilapia ceviche, tomato, cucumber, red onion, Hawaiian slaw, crab salad, coconut milk, fresh lime, coconut flakes



# SIGNATURE BOWLS



#### TERIYAKI UNAGI BOWL | \$20 👳

Sushi rice, torched freshwater eel, teriyaki glaze, crab salad, wakame salad, crispy onion, wasabi cream

#### HAWAIIAN BBQ BOWL | \$17 🛛

Garlic brown rice, BBQ Chicken, Kalua Pork w/ cabbage, Hawaiian slaw, macaroni salad, green onion, crispy onion





#### BLUE ZONE BOWL | \$17 000

Garlic brown rice, zoodles, roasted Hawaiian sweet potatoes, chimichurri, edamame salad, Hawaiian slaw, avocado, chili flakes

#### VEGAN TUNA BOWL | \$18 @@

Sushi rice, zoodles, ahimi, tofu, avocado, wakame salad, seasalt edamame, sweet shoyu, jalapeno-lime dressing





# FRESH. AUTHENTIC. HAWAIIAN.

# Unveiling Toronto's most authentic poke bowl experience.

Treat your guests with a taste of Hawaii! You pick the type of catering, and we'll deliver it directly to you. We guarantee our food is always fresh and authentic, the Hawaiian way.

# CONTACT US

catering@pokito.ca (416) 792 - 8808