

WINE BY THE GLASS & BOTTLE

HOUSE WINES

5.00 18.00

Chardonnay, Cabernet Sauvignon,
Merlot & White Zinfandel

JAPANESE WINES

Hot Sake	5.00	9.00
Plum, Hakutsuru	5.00	18.00
Draft Sake, Hakutsuru	6.50	

SPARKLING WINES

Moscato, Astoria	7.00	
Prosecco, Astoria	7.00	

WHITE WINES

Pinot Grigio, Voga	6.00	22.00
Chardonnay, Cypress	7.00	26.00
Riesling, Starling Castle	6.00	22.00
Blend, Ménage a Trois, Folie a Deux	6.00	22.00

RED WINES

Malbec, Uno	5.50	20.00
Red Blend, Pro•mis•Q•ous	6.00	22.00
Red Blend, Alma Negra	7.50	28.00
Pinot Noir, Mark West	5.50	20.00
Zinfandel, Four Vines	7.00	26.00
Cabernet Sauvignon, Justin	8.00	30.00



DRINKS

MARTINIS

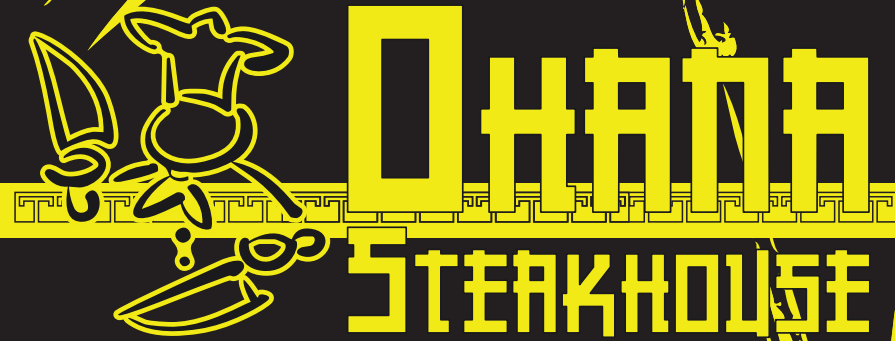
LEMON DROP	8.00
UV Citruv, lime juice & a sugar garnished lemon	
COSMOPOLITAN	8.00
ABSOLUT CITRON, triple sec, cranberry & lime	
APPLETINI	7.50
UV Apple, Apple Pucker, sour & apple juice	
CHOCOLATE MARTINI	8.50
Dr. McGillicuddy's, UV Vanilla, Crème de Cacao, Frangelico & Godiva Chocolate Liqueur	
FRENCH MARTINI	8.00
Stoli Raz, Chambord & pineapple juice	

COCKTAILS

VOLCANO	12.00
Rum, Rum & more Rum! Fire power for two	
UV KISS	4.50
Your favorite UV Vodka with lemonade	
OHANA MARGARITA	5.75
Tequila, Apple Pucker, sour & apple juice	
MAI TAI	5.75
Light Rum, Dark Rum, OJ, pineapple & grenadine	
BAHAMA MAMA	5.75
Rum, Malibu, Crème de Banana, pineapple, OJ & grenadine	
PARADISE PUNCH	5.75
Captain Morgan, Malibu, Amaretto, pineapple & cranberry juice	

FROZEN DRINKS

FRUIT DAIQUIRI	5.50
Rum with your choice of flavor: (NA - 4.00)	
Strawberry, Banana, Peach, Guava, Raspberry or Mango	
HAWAIIAN DELIGHT	5.75
DiSaronno Amaretto, Pina Colada & grenadine	
BAILEYS IRISH MONKEY	5.75
Baileys, Malibu, Banana & Ice Cream	
CAPTAIN MANGO	5.75
Captain Morgan, Mango & Pina Colada	
OHANA SKY	5.75
Peach Schnapps, Pina Colada & Blue Curacao	
PINA COLADA	5.75
Rum & Pineapple Coconut Cream	



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www.ohanasteakhouse.com

Please notify your server & chef of any **allergies**.

All gratuities will be shared by your chef & server.

GIFT CARDS AVAILABLE

Ask your server about purchasing our sauces to go.

18% gratuity added to your check for parties of 8 or more. Ohana honors Discover, Visa, Mastercard & personal checks.

DRINKS

Beverages	2.00
Coke, Diet Coke, Mello Yello, Mr. Pibb, Barq's Rootbeer, Orange Fanta, Sprite, Lemonade, Iced Tea, Coffee	
Juice	2.00
Cranberry, Pineapple, Apple, Orange, Grapefruit, Tomato	
Milk	2.00
Hot Chocolate, Milk, Chocolate Milk	
Draft Beer	3.75
Kirin, Boulevard, Sam Adams Seasonal	
Import Beer	3.75
Heineken, Corona, Asahi Dry, Red Stripe, Sam Adams, Sapporo, Fat Tire, Blue Moon	
22oz Sapporo can (6.00) 14.9oz Guinness can (4.50)	
Domestic Beer	3.00
Budweiser, Bud Light, Michelob Golden Light, O'Doul's, Miller Lite, Coors Light, MGD 64	

NON-ALCOHOLIC DRINKS

Red Bull 	3.50	Ohana Orange	4.00
Regular & Sugar Free		OJ & Ice Cream	
Barney's Temptation	4.00	Lava Juice	4.00
Raspberry & Ice Cream		Volcano Jr. for kids	
Dumbo's Delight	4.00	Smurf	4.00
Strawberry, Banana & Pina Colada		Blue Raspberry & whipped cream	
Tropical Smash	4.00	Shirley Temple	2.25
Fruity & it's different every time		Sprite & grenadine	
Cool Aid	4.00	Roy Rogers	2.25
Raspberry, Margarita & grenadine		Coke & grenadine	

DINNER

THE FOLLOWING ACCOMPANY YOUR CHOICE OF ENTREE

SOUP	Japanese clear soup
SALAD	Ginger or Italian Cream dressing
APPETIZER	3pc Shrimp
SAUCES	Mustard & Ginger
FRESH VEGETABLES	Zucchini, Sliced Onions, Napa Cabbage, Mushrooms
STEAMED RICE	(Fried additional 1.95)
NOODLES	
BEVERAGE	Japanese Green Tea (upon request)

Garlic, Chili Pepper and/or Montreal Seasoning 1.00
Chili Oil and/or Teriyaki 1.00

Split Plate 4.00
Soup, salad, steamed rice, zucchini, onions, Napa cabbage & noodles

YOUR CHOICE OF ENTREE

1. Vegetarian Delight 12.95
Carrots, broccoli, snow peas, red bell pepper, sprouts, ginger root, cabbage, yellow onion, sun dried tomatoes **Shrimp appetizer not included**
Add Tofu for an additional 3.50
2. Sesame Chicken (7.5oz) 15.45
3. *Scallops (6.5oz) 22.95
4. *Calamari Filet (7oz) 18.25
5. *Shrimp (12pc) 18.95
Succulent shrimp; shrimp scampi add 1.00
6. *Seafood Combination 22.95
Combination of 4pc shrimp, 3.5oz scallops & 3.5oz calamari
7. *Beef New York Strip Steak 22.95
8. *Beef Filet Mignon 28.95
9. *The Royal Combination 23.95
CHOICE OF 2: 4oz filet mignon, 6pc shrimp, 3.5oz scallops, 5oz chicken or 3.5oz calamari
Substitute lobster (4oz) for an additional \$16.00
10. *Ohana Ocean Selection market price
Chef's Fish creation
11. *Large Lobster Dinner (8oz) market price
Sweet South African Coldwater Tail Meat

EXTRAS

California Roll (8pc) Friday & Saturday Only	6.50
Ohana Chicken Wings (10pc Mild or Spicy) Chicken (5oz)	6.50 6.25
*Scallops (3.5oz)	8.75
*Calamari (3.5oz)	6.25
*Shrimp (6pc)	6.50
*Filet Mignon (4oz)	11.50
*Sukiyaki Steak (4oz)	8.50
*Lobster Tail (4oz)	20.00
Steamed Rice	.75
Fried Rice	1.95
Tofu	3.50

CHILDREN & SENIOR CITIZEN

12 & Under / 65 & Older

Soup or Salad, Fried Rice, Vegetables, Sauce, Tea & Ice Cream	
14. Sesame Chicken (5oz)	8.75
15. Succulent Shrimp (6pc)	8.95
16. Sukiyaki Steak (4oz)	10.95
17. Scallops (3.5oz)	11.25
18. Calamari (3.5oz)	8.75

DESSERTS

FOR THOSE WHO HAVE ROOM

Vanilla Ice Cream	1.50
Assorted Cakes	4.25
Banzai	5.00
Means 10,000 years of happiness for any special event such as birthdays, anniversaries, etc...comes with souvenir photo & dessert	

*"Consumer Advisory", Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, pork, poultry or shellfish reduces the risk of foodborne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked. Consult your physician or public health official for further information. Published per Iowa food code, Chapter 137F, 3-603.11 (72 of Manual published 1998).