



Rooted in Midwest-style BBQ and captivated by the cuisine of Hawai'i with a Latino twist, each dish represents the flavors we love most about our travels.

Appetizers

Smoked Octopus Poke

Hickory and cherry smoked Octopus, green onion, seaweed, sesame oil, and soy sauce, served with taro chips.

Pork Belly Tostada

Grilled pork belly, black beans, cotija cheese, pineapple salsa piled on a tostada.

Thai Chicken Salad Wrap

Grilled, diced chicken, scallion, basil, toasted rice, mixed with lime juice. Served in a Romaine lettuce wrap.

Ahi Tuna Poke (spicy or regular)

Ahi tuna, green onion, sesame oil, soy sauce, ginger, sesame seeds, served with taro chips.

Musubi

Spam, Portuguese Sausage or Tofu

Main Dishes

Kona Coast Beef Taco

Kona coffee and cocoa rubbed beef, onion, cilantro, sambal salsa, and Cotija cheese. Served on a gordita tortilla.

Molokai Sliders

Kalua style Pulled pork, Apricot-Mango BBQ sauce, grilled onion on a Hawaiian sweet roll.

Da Shack Chicken Sandwich

Grilled chopped chicken, mild green chiles, Honey mustard BBQ sauce on Texas Toast.

West Side Pork Taco

Kalua style pulled pork, onion, cilantro, Pineapple chipotle salsa. Served on a corn tortilla.

Sides

BBQ Baked Beans
Hawaiian Style Mac Salad
Kanaka Maoli Fried Rice
Island Cole Slaw
Roasted Veggies

Salads

Green Papaya Salad w/Miso Vinaigrette
or
Tender Greens and smoked Gouda salad
(Pineapple Vinaigrette, Balsamic Vinaigrette, or Ranch)

Order info @ daislanani@gmail.com or visit us at www.islanani.com

Please note that all products are prepared in proximity to tree nuts, gluten or other food allergens. Consuming raw or undercooked eggs, meat, or seafood may increase the risk of foodborne illnesses.