



AKAMAI EATING
(EAT SMART!)
GET FUELED, BE NOURISHED, &
"HAVE LIFE TO THE FULLEST..."

AKAMAI EATING isn't a gimmick. It's a choice: To eat smarter, to make good choices and to do our part to be faithful stewards of all that's entrusted to our care. Here, soulful dishes are prepared with mindful ingredients and Aloha. What does that mean to you? We DO NOT USE: Trans-fat oils, MSG, or high fructose corn syrup. We DO USE: fresh seafood, all natural (no hormones no antibiotics) beef, chicken, pork, and always locally sourced produce (mostly available). Live Aloha out loud! Feed more than your appetite. Satisfy a deeper hunger. Aloha ke Akua! live it...share it...

FROM THE SEA (MAKAI) & IT'S VAST BOUNTY

*Entrees served w/ 3 sides trio: asian slaw, steamed rice (white or brown), & mac (or steamed veggies +\$1)
*Want your fish without all the sauce? Just say "simple" & we'll prepare it with our simple seasonings.

PANKO CRUSTED AHI \$12

Panko crusted fresh sashimi ahi pan seared, original shallot sauce.

SEARED GARLIC AHI \$12

Seared fresh sashimi ahi, grandma Tutu's caramelized garlic sauce

SIGNATURE CHARGRILLED MAHI MAHI (SHALLOT-WASABI SAUCE) \$13

Chargrilled Mahi Mahi, original shallot sauce.

CLASSIC CHARGRILLED MAHI MAHI \$13

Nalu's original classic citrus Mahi Mahi, homemade pineapple salsa.

SIGNATURE CHARGRILLED SALMON (SRIRACHA AIOLI SAUCE) \$11

Chargrilled salmon, Sriracha aioli, shoyu glaze.

TUTU'S SAUTEED SALMON (CARAMELIZED SAUCE) \$11

Sauteed salmon, grandma Tutu's caramelized sauce

CHARGRILLED SWAI (GARLIC BUTTER & CITRUS YUZU SAUCE) \$10

Chargrilled swai (firm white fish), garlic butter & citrus yuzu sauce.

PANKO'D + CHARRED TILAPIA \$10

Panko'd then chargrilled tilapia (flaky white fish), homemade pineapple tartar (on side.)

CHARGRILLED GARLIC SHRIMP \$11

Chargrilled shrimp, garlic-butter, seaweed flakes.

SAUTEED JALAPENO SHRIMP \$11

Shrimp sauteed, house wine sauce, jalapeno.

SHOYU POKE \$10

Diced fresh ahi, soy sauce, sesame, seaweed, spices, onions, toasted sesame seeds.

CRUNCHY-SPICY POKE \$10

Diced fresh ahi, spicy aioli, mild chili, soy sauce, spices, crispy flakes, onions, toasted sesame seeds

LIMU POKE \$10 (SEASONAL)

Diced fresh ahi, limu seaweed, rock salt, onions, toasted sesame seeds.

SPICY POKE \$10

Diced fresh ahi, spicy aioli sauce, onions, toasted sesame seeds.

FROM THE LAND (AINA) & ALL THAT'S ENTRUSTED

The Classics! Served on every st. corner & every home w/an "aunty" who all boast their cookin' can't be rivaled!
Entrees served w/ 3 sides trio: asian slaw, steamed rice (white or brown), & mac salad (or steamed veggies +\$1)

CHARGRILLED STEAK \$11

All natural (no hormones no phosphates) chargrilled steak, homemade island style bbq glaze.

CHARGRILLED CHICKEN \$10

All natural (antibiotic free no hormones) chargrilled chicken breast. (thigh meat available)

CHICKEN KATSU \$9

Breaded all natural chicken, homemade Katsu sauce.

PINEAPPLE CHICKEN \$9

All natural chicken, house pineapple-wine sauce, diced pineapples, chili spices.

AINA MIX PLATE: CHOOSE TWO (2) LAND ITEMS \$11

Pick any 2 above land items.

FROM THE HARVEST SOWN FROM GOOD SEEDS...

SEARED AHI SALAD \$11

Panko seared fresh sashimi ahi, mixed greens, ripened tomatoes, onions, homemade sesame dressing.

POKE SALAD \$10

Shoyu Poke, mixed greens, ripened tomatoes, onions, homemade sesame dressing.

SALMON SALAD \$11

Chargrilled salmon, caramelized soy glaze, mixed greens, tomatoes, homemade sesame dressing.

MAHI MAHI SALAD \$13

Our original citrus mahi mahi, pineapple salsa, mixed greens, homemade sesame dressing.

CHICKEN SALAD \$9

Chargrilled chicken breast, mixed-greens, mandarin oranges, homemade sesame dressing.

TUTU'S EAT-RIGHT SALAD \$9 (ORIGINAL TAHINI-SESAME DRESSING)

Brown rice, kale, red cabbage, carrot, cherry tomato, almonds, and edamame

Add Shoyu Poke +\$4, Signature Salmon +\$3, Organic Tofu +\$3, Avocado \$2 (seasonal)

HAND FOODS (FRESH BUNS FROM LOCAL DC BAKING Co.)

TERI BURGER COMBOS (w/ fries & drink) \$8

Choose single stack or double stack (+ \$1.5) Crisp lettuce, tomato, onions, mayo, homemade island bbq glaze, cheese, toasted bun (grilled pineapple +\$1)

MAHI MAHI SANDWICH COMBO (w/ fries & drink) \$10

Signature mahi mahi, original shallot-soy sauce, Romano cheese, house slaw, toasted bun.

CHICKEN SANDWICH COMBO (w/ fries & drink) \$9

All natural chicken breast, crisp lettuce, tomatoes, mayo, homemade island bbq glaze, toasted bun.

BEACHWRAP FISH (w/ homemade taro chips) \$10

Chargrilled mahi mahi, asian slaw, cilantro, grilled onions, pineapple tartar, toasted spinach wrap.

BEACHWRAP SPICY STEAK (w/ homemade taro chips) \$10

Chargrilled steak diced, sautéed onions, spicy fried brown rice, fresh cheese, spicy aioli sauce, toasted spinachwrap.

BEACHWRAP POKE (w/ homemade taro chips) \$10

Shoyu Poke, asian slaw, spicy aioli sauce, toasty spinach wrap.

LIVE ALOHA OUT LOUD!

Food for thought. Know that at Nalu's, we use a portion of your purchase to feed a child, to help provide clean water to children, and so much more. This Aloha ke Akua ministry bears fruit from your faithful patronage to Nalu's. Check in with us often and as we keep you posted you of the the good done thru you. Aloha ke Akua! live it...share it...

FROM TUTU'S (GRANDMA'S) KITCHEN & SOUL

SIGNATURE ROAST PORK \$9

Slow roasted tender all natural pork, Tutu's caramelized glaze, onions.

TUTU'S KIM CHI ROAST PORK \$9

Slow roasted tender all natural pork with kim chi.

SPICY STEAK KATSU \$9

Breaded all natural steak, garlic-ranch, spicy Korean sauce.

TUTU'S BENTO \$20 (NEW TO NALU'S? TRY THIS...)

All natural chicken, steak, chicken katsu, kalua pork, mahi mahi, portuguese sausage, and steamed rice.

TUTU'S SOUPS & NOODLES

KIM CHI SEAFOOD SOUP (w/ beef, shrimp, & fish) \$10

An original. Tutu's comfort soup, beef, seafood, kim chi.

CLASSIC SAIMIN SOUP \$9

An authentic timeless Hawaiian favorite. Slow cooked broth, saimin noodles (flown in from Hawaii), fish cake, roast pork, and veggies.

SPICY SEAFOOD NOODLE \$10

Another Tutu's original. Stir-fried noodles, spicy chili, sesame, shrimp, tilapia, mixed vegetables, jalapeno peppers.

GARLIC SHRIMP & NOODLE \$10

Chargrilled garlic shrimp, noodles, and Tutu's garlic sauce.

TUTU'S SEASONAL OFFERING (CHECK IN OFTEN SEE WHAT'S COOKIN'...)

SIGNATURE OXTAIL SOUP \$SEASONAL

A comfort classic and a local favorite. Slow cooked oxtail, rich broth, ginger, onions, cilantro.

LOCAL BOY BEEF STEW \$11

Grandma Tutu's hearty bowl of beef stew, steamed rice, mac salad, kim chi.

TUTU'S PHO CHICKEN SOUP (MOST LOCATIONS) \$9

Slow cooked delicate herbal broth, pho (rice noodle), all-natural chicken, onions, lemon and basil.

KOREAN KALBI SHORTRIBS \$SEASONAL

All natural bone-in short ribs w/homemade island style BBQ marinade.

TUTU'S STEWED TOMATO SWAI \$SEASONAL

Swai sauteed w/tomato, basil, onion, seafood broth, sesame.

TURMERIC TROUT W/SIDES OF GRILLED RICE BALLS \$SEASONAL

Trout, turmeric, grilled onions, chili-garlic sauce w/sides of chargrilled rice balls (a true Tutu's original)

"...Put out into the deep and let down your nets for a catch."

Aloha ke Akua!



Live it...share it...

Live Aloha!

Feed more than your appetite. Satisfy a deeper hunger. Get fueled, be nourished & have "life more abundantly."

SIDES FREELY CHOOSE...

EDAMAME \$3

Boiled soybeans, lightly salted.

TERIYAKI FRIES \$3

Hot fries, homemade teriyaki sauce.

GARLIC FRIES \$4

Fries, garlic seasoning.

MACARONI SALAD \$1

Hawaiian style Mac salad.

MUSUBI (CHOOSE CHICKEN, SAUSAGE, SALMON +\$1.5) \$2.5

An island tradition. Protein choice on steamed rice wrapped with Nori (seaweed).

KID'S "BE CHILDLIKE" (DRINK INCLUDED)

KIDS "YAKI" BOWL (CHOOSE CHICKEN, KATSU, STEAK OR SALMON +\$2) \$6

Chargrilled Chicken or protein choice on steamed rice and a drink.

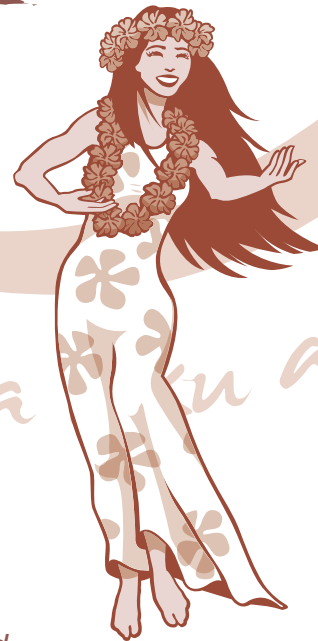
DRINKS

GUAYAKI BOTTLE \$3

HAWAIIAN SUN JUICE \$2

BOTTLED HAWAIIAN WATER \$2

FOUNTAIN \$2



KE ALA HELE LANI

"...THE WAY..."

IRVINE

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