

Kalua Pork Bento Box 11.95
Slow-cooked smoky pork butt, rice, Japanese pickles, and house made teriyaki. **GFO**
ADD SPAM + 1.50

ALOHA Kale entree salad 9.50
Raw kale marinated in mango-lime dressing, tossed with carrots, red cabbage and fresh corn salsa. Topped with walnuts. **V, GF, DF**
ADD PORK + 3.50

Kings Hawaiian Sliders 8.95
Kalua pork & crunchy slaw sandwiched in Hawaiian sweet rolls with spicy mayo. Comes with three. **DF**

Kalua Pork Mix Plate 12.50
Our famous Kalua pork served with two scoops rice, one scoop mac salad, mango-lime kale salad, and fresh corn salsa. **GFO**

Spam Musubi 3.85
A Hawaii Island staple. **GF, DF**

Mac Salad
Creamy. Two scoops. **4.50**
One scoop. **2.50**

Side Kale salad V, GF, DF 5.00

2563 15TH ST. #105
DENVER, CO 80211
PHONE-IN ORDERS: 303-718-6580
GIFT CERTIFICATES AVAILABLE

OHANADENVER.COM
FB & IG @OHANADENVER
MON-SAT 11AM-9PM

WE ARE DENVER'S ORIGINAL OHANA.
WE ARE NOT AFFILIATED IN ANY WAY
WITH THE SLOAN'S LAKE COPYCAT.

Poke Bowl* 12.95 mini 8.95
Served over freshly steamed rice.

Shoyu Poke*
Sashimi-grade ahi tuna cubed & marinated in soy, ginger & sesame. Garnished with sweet onion and scallions. **GF, DF**

Spicy Tuna Poke*
Marinated sashimi-grade ahi tuna cubes tossed in creamy spicy-mayo with masago. Topped with scallions. **GF, DF**

Poke on Kale* 14.95 small 10.95
Served over bed of mango-lime marinated kale. **GF, DF**

Poke Combo* 14.95
Your choice of poke on half rice, half kale. **GF, DF**

Minced Ahi Tuna Bowl* (limited availability) 11.50
Seasoned with sea salt, soy, sesame & scallions. **GF, DF**

Canned Drinks & Glass Coca Cola 2.25
Ramune 3.00
Waiakea Volcanic Alkaline Water 3.00
Local Kombucha 7.95



*These items contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Aloha! We are Regan and Louie Colburn. We started Ohana Island Kitchen in June 2016 out of a take-out window across the street at the Truffle Table. We are a veteran-owned and family-operated business. Louie was born in Japan and grew up in Hawaii from age four. Regan is a Colorado Springs native.

We exercise meticulous care in the preparation of our food. Our food is made from scratch each day; true to the flavors of Louie's Hawaiian upbringing in Kaneohe, on the island of Oahu.

During our first week operating from our take-out window, we were thrilled to see customers come back; each time they brought a new friend or family member and soon our single picnic table was not enough! We added one more picnic table, a couple umbrellas, and transported Hawaii's island vibe to LoHi. Regulars would tell us we brought everything but the beach!

What started as a small operation quickly gained traction, and we luckily found our own space in this historic building in the fall of 2016. Our menu is small because it is an extension of our original take-out window menu—constrained by the space limitations of a shared kitchen & pop-up concept. Louie was required to creatively overlap minimal ingredients and still make tasty Hawaiian food.

We are credited as being Denver's OG poke spot; selling poke only as a weekend special before the poke craze took off two summers ago. We sold out each time; customers would tell us it tastes just like you get in Hawaii—simple, deeply-flavored and with no-frills.

While you may not see all of your favorite island staples on our menu, we serve each and every item with the highest degree of excellence and consistency. This is what keeps our regulars coming back, and this is our backbone; especially in garnering recognition from food critics and media.

Thank you for visiting Ohana Island Kitchen. We hope to brighten your day with our purposefully-crafted food and deep Aloha spirit.



ZAGAT: The Best Poke Spots Around the U.S.

Westword: Best of Denver 2017, **Best Fast Casual Concept**
Westword: Best of Denver 2018, **Best Poke--Readers' Choice**
Eater Denver: **15 Poke Bowls to Try in Denver** (#1 on list)

