

Pupus

Ahi Poke: Sashimi-grade Ahi tossed in Chris' ono kine sauce made with sesame, soy, ginger, garlic, sweet onions and other ono stuff. \$12

Waimea Wings: Charbroiled then sautéed in your choice of sauce: Guava BBQ, Huli Huli, Buffalo or Lava sauce. \$7

Musubi: Your choice of Kalua Pork, Huli Huli Chicken, Spam or Portuguese Sausage rolled with rice in Nori.
2 for \$5

Edamame: Fried Garlic or Sea Salt. \$4

Bowls

Volcano Bowl: Spicy teriyaki chicken with pineapple salsa, shredded cheddar, sliced jalapenos, ginger-garlic aioli and lava sauce over rice. 11.50

Guava BBQ Pork Bacon Bowl: Kalua Pork, bacon, pineapple salsa and shredded cheese topped with our guava bbq sauce and ginger-garlic aioli. \$11.50

Jalapeno-Cilantro Steak Bowl: Grilled steak, sautéed vegies, and two eggs over a bed of rice with Jalapeno-cilantro sauce. \$13

Poke Bowl: Ahi Poke with macadamia nuts and diced veggies over rice, drizzled with wasabi aioli. \$13

Plates

All plates come with rice and your choice of side: macaroni salad, coleslaw, sweet potato medallions, or soup.

Huli Huli Chicken: Grilled Hawaiian style teriyaki chicken. \$11.50

Kalua Pork: Hawaiian style pulled pork. \$11.50

Loco Moco: Eggs, hamburger patty and brown gravy over rice. A Hawaiian favorite and hangover cure! \$12

Kalbi Ribs: Barbequed Korean style beef ribs. \$14.50

Teri Steak: Thinly sliced top sirloin marinated in our Huli Huli sauce then char broiled. \$13

Local Boy: Two eggs served with rice and your choice of Portuguese sausage, Spam or Bacon. \$10.50

Seared Ahi: Served with wasabi aioli. \$13

Stir-fry: fresh, sautéed veggies with your choice of sauce: Lava, Huli Huli, Sesame-Ginger, or Guava BBQ.
Veggie \$10 – Chicken \$11.50 - Teri Steak \$13

Combo Plate: Can't decide? Make it a combo!
Pick and two
Huli Huli Chicken \$11.50
Kalua Pork \$11.50
Steak \$13
Ribs \$14.50

Salad & Soup

House Salad: Fresh greens, avocado and veggies served with our house sesame-ginger vinaigrette or ranch. \$8
Huli Huli Chicken Salad. \$11
Seared Ahi Salad. \$13
Teri Steak Salad. \$13

Soup of the Day: We make fresh soups daily. Please ask your server what we have today!
Cup \$4

Sides

Macaroni Salad \$3
Ginger-Mint Slaw \$3
Sweet-Potato Medallions \$3
Soup \$3

Extras

Rice \$2
Thick-sliced Bacon \$4
Eggs \$3
Pineapple Salsa 75 cents

Dessert

Haupia: Thick coconut pudding on a macadamia cookie crust drizzled with mango-guava syrup. \$3

Beverages

Hawaiian Plantation Iced Tea \$2
Hibiscus Lemonade \$2
Hawaiian Sun juice \$2
Coconut Water \$2
Assorted Canned Sodas \$1.50
Bottled Water \$1

ALCOHOLIC Beverages

Tropical Mimosas
Sangria
Beer
Prices vary

*The equipment in our kitchen may be used to produce peanut or wheat products. IF YOU HAVE ALLERGIES, PLEASE ASK US ABOUT INGREDIENTS IN OUR FOOD PRODUCTS.

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

7.75% tax added to all orders.
Prices and menu items subject to change without notice.

All our meals are made from scratch using fresh ingredients and Chris' own family recipes

We cater events of all sizes

Corporate Events
Office Meetings
Weddings
Baby Showers
Birthdays
Fundraisers

Contact us Today!

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Catering
Dine-in & Take-out

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Every day
11:30 am_ – 9 pm

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