

AW @ Home

Alan Wong's
HONOLULU

Take-out Wednesday - Sunday
4:30 - 7:00PM

PUPUS & A LA CARTE APPETIZERS

Whole Tomato Salad

Cucumber, Li Hing Mui Vinaigrette
\$10



Gau Gee (5 ea)

Soy Mustard & Miso Ginger
\$12.50

Pineapple Room Stir Fried Soy Beans

Chilies, Ginger, Garlic, Sesame Oil
\$7.50

Kalua Pork Caesar Salad

Romaine, Baby Kale, Red Cabbage, Ho Farms Tomatoes, Garlic Croutons,
Classic Caesar Dressing
\$12

ENTRÉES

Served as Complete Meals with Asian Slaw Salad, Choice of White Rice
or Mashed Potatoes, & Dessert

\$42 plus Tax (*)



Ginger Crusted Fish of the Day

Miso Sesame Vinaigrette, Mushroom, Sweet Corn

Recommended Wine:

Riesling, Gunderloch, "Jean Baptiste", Rheinbessen, Germany, 2018
\$29

Twice Cooked Short Rib, Soy Braised and Grilled "Kalbi" Style

Gingered Shrimp, Kochu Jang Sauce

Recommended Wine:

Gamay Noir, Maison L'Envoye, Moulin-a-Vent, Beaujolais, France, 2015
\$39

Salmon "Ochazuke" Risotto

Ikura Tsukemono Relish, Green Tea
(no additional choice of starch)

Recommended Pairing:

ASAO, "Alan Wong's" Jummai Daiginjo, Miyagi, Japan
\$55

Harris Ranch Prime New York Steak 10 oz.

Mushrooms, Peppercorn Sauce
\$50 (*)

Recommended Wine:

Cabernet Sauvignon, Tournesol,
"Proprietary Red",
Napa Valley, California, 2012
\$50



Kauai Shrimp, Clams & Fish in Soupe de Poisson Broth

Recommended Wine:

Rose, Domaine de Marquilliani, Corsica,
France, 2019
\$38

Pineapple Room Loco Moco, Fried Rice

(no additional choice of starch)

Recommended Wine:

Rose, Domaine de Marquilliani, Corsica, France, 2019
\$38

Miso Marinated Butterfish

Pickled Ginger

Recommended Wine:

Riesling, Gunderloch, "Jean Baptiste", Rheinbessen, Germany, 2018
\$29

All Wines may be purchased with a food order any day of the week
(Vintage & prices may be subject to change, based on availability)

DESSERT



Okinawan Sweet Potato Cheesecake

Haupia Whipped Cream

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Specialty Menus
Daily Pick-up with Pre-order
10:00AM - 5:00PM

A LA CARTE ITEMS & CONDIMENTS

Ahi Poke Kit

Ahi, Green Onions, Onions, Ogo,
Sesame Oil, Soy Sauce,
Inamona, Hawaiian Salt
\$15

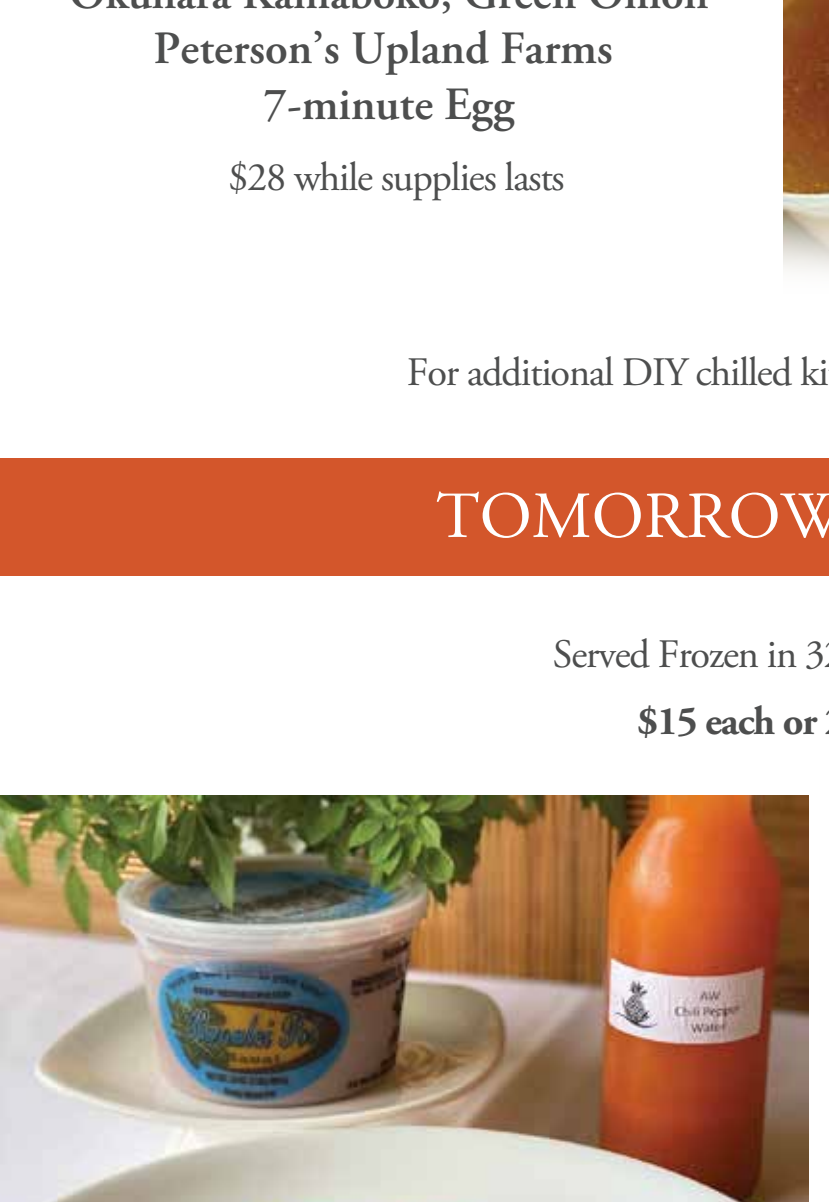


Mud Slide Cookies

\$10 for 6

For additional a la carte items and condiments visit our website below

BEVERAGES



"The Pineapple Room Plantation Iced Tea"

128 oz of a refreshing island version
of sweet tea made with our own
Alan Wong's Iced Tea Blend
\$20

Pineapple, Papaya, Passion Fruit and
Mango Infused Black Tea

For additional beverages and kits visit our website below

AW VODKA COCKTAIL KIT

The Featured Cocktails

Alan Wong's Bloody Mary

Experience the "Pop", with our full flavored
and spicy rendition of the classic Bloody Mary.

Leilehua Mule

In tribute to Chef Alan's alma mater...

Fresh Lime Juice, a splash of Yuzu,
and fresh Ginger, makes for a refreshing twist
on the traditional Moscow Mule cocktail.

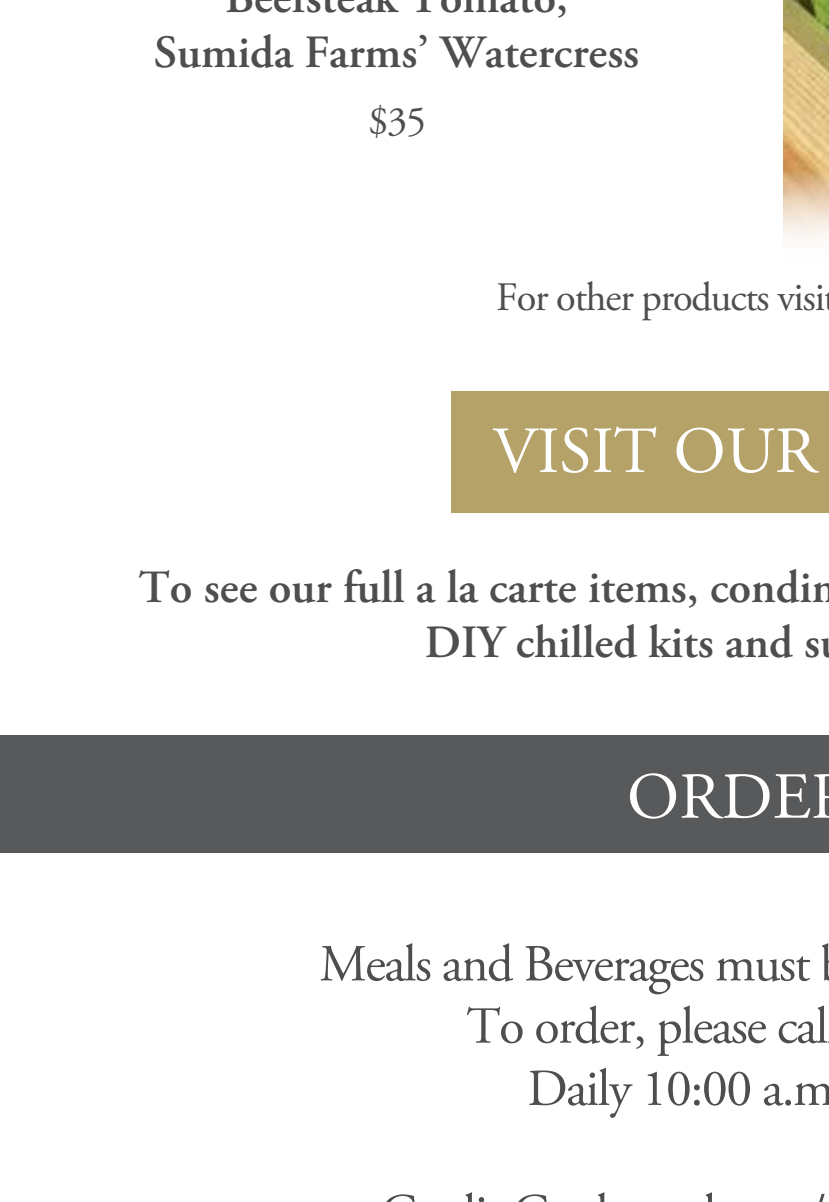


Kit Includes:

SVEDKA Vodka (liter), AW Bloody Mary Mix (32oz.),
Leilehua Mule Mix (8oz.), Ginger Beer (2X), Fresh Lime & Lemon Wedges,
Sliced Ginger Root, Fresh Celery, Wasabi

For additional information visit our website below

SANGRIA COCKTAIL KITS



"Blueberry Hibiscus Strawberry Sangria Cocktail Kit"

Each batch yields six, twelve ounce portions

Includes:

Brachetto D'Acqui, Braida, Piedmont,
Italy 2018, Grey Goose Vodka
Housemade Blueberry Syrup,
Strawberry Hibiscus Consommé
Sliced Fresh Oranges, Lemons, Limes,
Club Soda

*Cocktail Recipe Card

\$55

"Lychee Moscato Sangria Cocktail Kit"

Each batch yields six, twelve ounce portions

Includes:

Moscato D'Asti, "Bug Juice", Rinaldi, Piedmont, Italy, 2018,
Hwayo Soju 23, Housemade Lychee Yuzu Sangria Mix,
Sliced Fresh Oranges, Lemons, Limes, Club Soda

*Cocktail Recipe Card

\$55

For additional information visit our website below

DIY CHILLED KITS

AW Ramen

Includes:

5 Balls of Raw Sun Noodles
½ gallon of AW Ramen Broth,
this week's featured protein,
Okuhara Kamaboko, Green Onion
Peterson's Upland Farms

7-minute Egg

\$28 while supplies lasts



For additional DIY chilled kits visit our website below

TOMORROW'S DINNER

Served Frozen in 32 oz. containers

\$15 each or 2 for \$25



Local Style Beef Stew

Poi Stew

Tomato Soup with Meatballs

Pork & Sumida Farm Watercress Soup

Seafood Corn Chowder

Ham Hock, Daily Catch, Salmon, Clams, Corn

Collagen Rich Bone Broth

Mustard Cabbage & Braised Daikon

Vegan Stewed 100% Kawamata Farm Tomatoes

Vegan Kawamata Farm Tomato Sauce

While supplies lasts

SUPPORT OUR FARMERS

Farmer's Basket

Includes:

Ho Farms' Assorted Tomatoes,
Cucumber, Long Beans and Eggplant,
Twin Bridges' Asparagus, Corn,
Sweet Onions, Kawamata Farms
Beefsteak Tomato,
Sumida Farms' Watercress
\$35

For other products visit our website below

VISIT OUR WEBSITE

To see our full a la carte items, condiments, beverages and beverage kits,
DIY chilled kits and support our farmers.

ORDERING

Meals and Beverages must be Pre-ordered by phone
To order, please call **808-949-2526**
Daily 10:00 a.m. – 5:00 p.m.

Credit Card purchases / No cash transactions
Gift Certificates accepted (some restrictions may apply)
All sales final within 48 hours

Curbside Meal pick-up 4:30 – 7:00 p.m. *

1857 S. King Street

*Meals will be brought to your car at your scheduled time
(every 10 minutes)

Elite Delivery Service now available!

Additional \$10 with service to Honolulu Zip Codes

96813, 96814, 96815, 96816, 96817, 96826 & 96822

(Delivery must be arranged 24 hours in advance with meal order.
Some restrictions may apply.)

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www.alanwongs.com

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Dine-In Wednesday - Sunday
5:00 - 8:00PM

MAKAHA MANGO SALAD

Makaha Mango,
Emma's Goat Cheese,
Mango Granite,
Chili Lemongrass Dressing

Recommended Wine:

Laurent-Perrier, Demi-Sec, Champagne,
France, NV

Please visit our website to see the Dine-in Tasting Menu.

Ask about Chef Alan's nightly inspirations on our Specials Menu,
for dine-in only, created with ingredients at its freshest.
They change as quickly as Chef's inspiration, so don't wait to try them!

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