

## grand classics

### aloha bowl

white rice, ahi tuna, scallions, edamame, pickled daikon, corn, cucumber, hullabaloo ponzu, toasted sesame oil, hijiki seaweed, roasted pumpkin seeds, furikake, togarashi

\$13.85

### big kahuna

quinoa seed mix, salmon, shrimp (poached), ahi tuna, edamame, radish, spicy ginger vinaigrette, sesame ponzu, wakame seaweed salad, lotus chips, furikake, black sesame seeds

### maui ahi

zoodles, ahi tuna, scallions, red onion, wasabi shoyu, shredded nori, imitation crab meat, crispy shallots, black sesame seeds

### spicy atlantic

brown rice, spicy salmon, shrimp (poached), radish, red cabbage, scallion, hokey aioli, chili infused ponzu, hijiki seaweed, shredded nori, roasted cashew

### smokey hokey

white rice, salmon, red onion, white cabbage, sesame ponzu, wakame seaweed salad, smoked shoyu, imitation crab meat, masago, roasted cashew

### ahoy there

white rice, shrimp (poached), scallions, cucumber, radish, edamame, red cabbage, cilantro, fresh pineapple, spicy ginger vinaigrette, wakame seaweed salad, masago, pickled ginger, pumpkin seeds

### glazed kolomona

white rice, salmon, broccoli, sautéed shitaki mushrooms, daikon sprouts, roasted sesame cream, lotus chips, pickled ginger, crispy garlic

### <sup>Vegan</sup> the green room

quinoa seed mix, tofu, scallions, cucumber, cilantro, pickled daikon, corn, fresh pineapple, hullabaloo ponzu, low sodium shoyu, hijiki seaweed, fresh avocado, crispy shallots

### paradise island

zoodles, ahi tuna, salmon, scallions, cucumber, mango, red onion, red cabbage, hullabaloo ponzu, hokey aioli, toasted sesame oil, hijiki seaweed, crispy shallots, sunflower seeds

### <sup>Vegan</sup> pineapple express

white rice, sweet chili tofu, sautéed shitake mushrooms, fresh pineapple, pickled jalapeño, sweet chili, roasted cashew, pumpkin seeds, roasted sesame seeds

### catering

please contact us at 212-754-3012 or hokeypokenyc@gmail.com

please alert our team to any food allergies. consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. contains shellfish.

212-754-3012

805 third avenue, atrium level, new york, ny 10022

www.hokeypokenyc.com | ig @hokeypokenyc | yelp 📍hokeypoke

## build your bowl

\$13.85

### 1. base

white rice, brown rice, quinoa seed mix, zoodles (\$1.50), hearts of romaine, bed of kale, cauliflower rice (\$2.00)

### 2. main

choose any 2 (any extra mains \$3 each)  
salmon (sashimi), ahi tuna (sashimi), spicy salmon, spicy tuna, shrimp (poached), grilled chicken, tofu, add shrimp tempura (2 for \$4.50)

### 3. mix-ins

edamame, red onion, scallions, cucumber, fresh mango, red cabbage, white cabbage, pickled jalapeños, cilantro, radish, pickled daikon, corn, fresh pineapple, sautéed shiitake mushroom (\$2.00)

### 4. hit the sauce

sesame ponzu, spicy ginger vinaigrette, hokey aioli (gluten free), hullabaloo ponzu, smoked shoyu, chili infused ponzu, shoyu, low sodium shoyu, toasted sesame oil, sweet chili, wasabi shoyu, roasted sesame cream, gluten free soy sauce (\$1.50)

### 5. toppings

wakame seaweed salad, pickled ginger, black/white sesame seeds, masago, fresh avocado (\$2.50), imitation crab meat, hijiki seaweed, daikon sprouts, shredded nori, furikake, togarashi, pink himalayan salt, wasabi

### 6. crunch

roasted cashew, crispy shallots, roasted sunflower seeds, pumpkin seeds, lotus chips, garlic crisps, japanese rice puffs

## a bit on the side

seaweed salad \$6

takoyaki \$6 (5 balls)

japanese style deep fried octopus cakes with japanese mayo, house dressing with bonito flakes

plantain or potato chips \$2

## soups

(seasonal)

soup of the day \$6.50

miso soup \$2.75

traditional japanese soup with spring onion and tofu

## drinks

fiji water (\$2.75) | orgainc teas' tea (\$3.50) | bruce cost ginger ale (\$3.50)  
tropical green tea (\$4.00) | la croix (\$2.00) | san pellegrino (\$2.50) | coconut water (\$3.75)  
hawaiiin sun (\$2.50) | soda (\$2.00) | unsweetened jasmin green tea (\$3.25)