



Party Pans & Platters - Ala Carte

SP small half pan serves 15 - 20 people / LP large jumbo pan serves 45 - 50 people

ENTREES:	SP	LP
"WFC" Wasabi Fried Chicken <i>Soy mirin marinated fried boneless chicken, wasabi aioli, fresh lemon</i>	\$55	\$135
AFM's Ahi Fish Patties <i>Fresh ahi, sweet onion, garlic, kabayaki & spicy sauce, green onion</i>	\$45	\$110
Ali'i Salmon Dynamite <i>gluten free</i> <i>Scottish Salmon, kamaboko crab crust, kabayaki sauce, green onion</i>	\$120	\$250
"Chinatown Style" Steamed Island Fresh Fish <i>gluten free, [Upgrade to premium fresh fish available, please consult with Chefs] e.g., onaga, mahi mahi, monchong, etc. Special pricing will be considered. Island fresh market fish, lup cheong, ginger, shiitake mushrooms, tamari soy, cilantro</i>	\$120	\$250
Garlic Butter Ahi <i>Sauteed fresh ahi, uncle's garlic butter sauce, fresh lemon & chives</i>	\$120	\$250
Smoked Short Rib Pipikaula <i>gluten free</i> <i>air dried & Hawaiian salt rubbed thick cut short ribs, Maui onion, chili peppa watta, pa'akai</i>	\$175	\$360
Smoked Char Su Pork Belly <i>kiawe guava wood smoked pork, five spice honey glaze, scallion, cilantro, hoisin</i>	\$105	\$220
- Add Bao Buns	\$25	\$60
Smoked Spicy Pork Belly <i>kiawe guava wood smoked pork, gochujang honey glaze</i>	\$105	\$220
- Add Lettuce Wraps w/ sesame salt	\$10	\$25
Smoked Kalua Style Pulled Pork <i>gluten free</i> <i>shredded smoked pork belly & pork shoulder in banana & ti leaf, sauteed cabbage & local onion, lomi lomi, pa'akai</i>	\$105	\$220
Smoked Lechon Liempo <i>gluten free</i> <i>smoked & roasted lechon style pork belly, lemongrass, garlic chive & black pepper rub, manong's gravy, lomi lomi tomato</i>	\$120	\$240
Braised Boneless Short Rib w/ a Sweet Soy Sesame Sauce <i>braised beef, star anise, gochugaru, sesame, green onion</i>	\$135	\$280

Consultation with Chefs for custom meus considered. Special pricing will be required.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Menu items & prices are subject to change without prior notice and with a 4.712% state tax.



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RICE & NOODLES:

Local Style Fried Noodles **SP \$45** **LP \$110**

house smoked meat, locally made fresh saimin noodles, uzumaki fish cake, fresh garlic, green onions

Chicken Long Rice *gluten free* **SP \$45** **LP \$110**

sauteed chicken, chicken broth, ginger, tamari soy sauce, green onions, cilantro

White Rice *vegan, gluten free* **SP \$40** **LP \$100**

Tamaki Gold rice

Kim Chee Fried Rice *gluten free* **SP \$45** **LP \$110**

house smoked meat, kimchee, sesame, dashi, peas & carrots, mirepoix, green onions

Vegetable Fried Rice *vegan, gluten free* **SP \$45** **LP \$140**

edamame, shiitake, seasonal vegetables, mushroom soy, peas & carrots, green onions

POKE & SASHIMI:

Sashimi Set **Market Price**

wasabi, pickled ginger, chili pepper soy sauce

Small Platter - 1-1/2 lbs

Feeds up to 12

Large Platter - 3 lbs

Feeds up to 24

Poke Platter **Market Price**

chili pepper soy sauce, alaea salt

Seasonal Fresh Ahi and/or Marlin, consult w/ Chef for flavors

Small Platter - 3 lbs

Feeds up to 24

Large Platter - 6 lbs

Feeds up to 48

Assorted Inari Bomb Platter **Market Price**

sweet inari wrapper, ginger shiso sushi rice

**Spicy Lomi Ahi with Chili Garlic Crunch,
Ginger Scallion A'u with Sea Asparagus**

\$70 20 pc

**Spicy Lomi Ahi with Chili Garlic Crunch,
Ginger Scallion A'u with Sea Asparagus & Wasabi Tobiko,
Gochujang Sesame Ahi w/ Tobiko & Nori**

\$170 50 pc

Edamame Tofu Poke *vegan, gluten free* **SP \$35** **LP \$75**

limu, sesame, chili pepper, Maui onion, bread fruit, taro, tofu, mushroom soy sauce, green onions

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v2/11/24

2320 S KING ST. SUITE H, HONOLULU, HI 96826 (808) 892-1299
alifishmarket@gmail.com
alii fish market

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SALADS & VEGETABLES:

**Mari's Garden Mixed Greens,
 Yuzu Honey Dressing** *vegan, gluten free* **SP \$40 LP \$100**

cucumbers, cherry tomatoes, radishes, edible flowers & micro greens

Okinawan Sweet Potato Salad w/ Coconut **SP \$45 LP \$110**

gluten free, 3lbs approx.

Ewa sweet potato, mayonnaise, coconut condensed milk, parsley, toasted coconut

Potato Mac Salad *gluten free, 3lbs approx.* **SP \$45 LP \$110**

*fresh potatoes, macaroni, mayonnaise, eggs, bacon crumbles, garlic, onion,
 carrots, mustard*

Wok Stir Fried Market Vegetables **SP \$45 LP \$110**

vegan, gluten free

*shiitake, snow peas, choy sum, broccoli, carrots, tofu, ginger garlic scallions,
 mushroom stir fry sauce, tamari soy, sesame, cilantro*

DESSERTS:

10 orders minimum

ALI'I FRUIT PIES **\$5 per pie OR SP \$45**

Walnut crust, cream filling, chopped seasonal mangoes or seasonal lychee with gelatin filling, blueberries

AUNTY NANI'S & AFM CONFECTION BASKET

with SALTED CARAMEL & GANACHE DIP **\$60**

Chocolate Chip Macadamia Nut Cookies

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