



# Catering

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ALOHAPOKECO.COM/CATERING



## STEP 01: PICK YOUR BOWL

Big Size (All Bowls Topped with Sesame Seeds)

### ALOHA G

Pineapple, Cucumber, Scallions,  
Jalapeño, Maui Onion

**Sauce:** Sesame Vinaigrette

### CRUNCH G S

Jalapeño, Cucumber, Scallions,  
Edamame, Crunch

**Sauce:** Spicy Aioli + Samurai

### VOLCANO G S

Seaweed, Edamame, Jalapeño, Ginger

**Sauce:** Volcano Sauce

## STEP 02: PICK YOUR BASE

White Rice

Brown Rice

Mixed Greens

## STEP 03: PICK YOUR POKE

NAKED OR MARINATED G

Extra Protein Available

**Ahi Tuna** Hand-Caught

**Salmon** Antibiotic-Free

**Chicken** Free Range

**Shrimp** 2x Certified

**Tofu** Make It Vegan

# Signature Bowls



ORDERS OF 20+

# Poke Platter



SERVES 10+

## STEP 01: PICK 2 BASES

White Rice  
Brown Rice  
Mixed Greens

## STEP 02: PICK 3 POKE

Naked or Marinated G

Ahi Tuna Hand-Caught  
Salmon Antibiotic-Free  
Chicken Free Range  
Shrimp 2x Certified  
Tofu Make It Vegan

## STEP 03: PICK 6 INGREDIENTS

Cucumber	Scallions
Maui Onion	Crunch <span>G</span>
Jalapeño <span>S</span>	Edamame
Seaweed <span>G</span>	Ginger
Pineapple	

## STEP 04: ADD PREMIUM INGREDIENTS

Additional Charges Apply

Mango  
Crab Salad G  
Avocado  
Tobiko

## STEP 06: PICK 2 SAUCES

Samurai Sweet + Savory G  
Spicy Aioli Tangy + Spicy Mayo S  
Wasabi Horseradish + Wasabi S  
Volcano Chili + Ponzu Mayo G S  
Mango Light + Tropical Vinaigrette  
Sesame Vinaigrette Light + Citrusy

## DON'T FORGET TO ADD.....

### Beverages

- La Croix
- Bottled Water
- Coke
- Diet Coke

### Cookies

- Individual
- Tray of 15