



FEATURED BOWLS

Shoyu Classic 8.95/11.95

ahi tuna, shoyu, sweet onion, scallion, sesame

Citrus Salmon 8.95/11.95 salmon, ponzu, edamame, cucumber

Spicy Tuna Bowl 9.95/12.95 ahi tuna, spicy aioli, avocado, crispy onion, chili water Californication 9.95/12.95

shrimp, wasabi shoyu, avocado, cucumber

Umma's Tofu 7.95/10.95

organic tofu, shredded carrot, bean sprouts, cucumber, homemade Korean tofu sauce

Poké + Chips 10.95/13.95 ahi tuna or salmon, sauce, avocado, and fresh made chips

BUILD YOUR OWN BOWL

STEP ONE: - Base —

White Rice Brown Rice Mixed Greens STEP TWO: - **Protein** —

Tuna 8.95/11.95 Salmon 8.95/11.95 Shrimp 8.95/11.95 Tofu 7.95/10.95 STEP THREE:

— Sauce —

Shoyu Spicy Aioli Wasabi Shoyu Citrus Ponzu

STEP FOUR: TOPPINGS

VEGGIES

Scallion Sweet Onion Cucumber Seaweed Salad Bean Sprouts Edamame Radish Jalapeño **CRUNCHY**

Crispy Onions Wonton Crisps Wasabi Peas Masago HERBS N SPICES

Sesame Seeds Hawaiian Sea Salt Crushed Chili Furikake Chili Water Shredded Nori **PREMIUM**

add \$1 Avocado

DRINKS & SNACKS

Passion Green Tea 3 Coconut Water 3 Bottled Water 2 Chips 2

LOCATION



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OUR STORY

This story, like all good stories, starts with getting on a plane. I went on a trip to the North Shore of Oahu to visit some friends and indulge in my greatest passion—surfing. It always amazes me how one passion can lead directly to another because on this trip I discovered Poké, a dish I immediately fell in love with. After tasting these delicious, fresh, delicate cubes of fish for the first time I was determined to bring this soul nourishing dish to the east coast. And what better city to spread the Aloha than the city of brotherly love, Philadelphia!

Now combining my two passions I am serving up authentic, surf inspired, Hawaiian Poké Bowls that will give new meaning to what your taste buds can expect.

What is Poké?

Pronounced (Poh-Kay), it is a Hawaiian word that means to 'cut' or 'slice'. Traditionally, a poké bowl is made with cubed ahi tuna that is marinated and served over a bed of rice.

