

SPECIALTY ENTREES

***ALL ENTREES COME WITH CHOICE OF STARCH &
BOWL OF SOUP OR SALAD BAR (NO TAKEOUTS)**

WHITE RICE, BROWN RICE, GARLIC MASHED POTATOES OR FRENCH FRIES

12oz NEW YORK ~ 20.99

12oz RIB EYE ~ 20.99

All Steaks Cut In-House From "USDA Approved" Beef Seasoned with Hawaiian Salt, Rosemary & Black Pepper then Char-Broiled to Perfection!

16oz NEW YORK ~ 25.99

20oz RIB EYE ~ 31.99

SHOYU PORK ~ 13.99

"Our Signature Dish" ~ A Must Try!

LINE CAUGHT AHI ~ 14.99

Sauteed with Butter Served with Tartar

JOAL'S TERIYAKI FLAP MEAT ~ 14.99

Lean & Tender in our Original Sauce

"The Boss's Favorite"!

GRILLED MAHIMAHU ~ 13.99

Egg Battered Filets Served with Tartar

BABY BACK RIBS ~ 15.99

Pressure Cooked & Char-Broiled in a Barbeque

"Sue bee" Honey & Aloha Shoyu Concoction

SHRIMP TEMPURA ~ 14.99

Served with Homemade Tartar Sauce

PORK CHOPS ~ 14.99

Center Cut Chops w/Scratch Gravy

GRILLED ATLANTIC SALMON ~ 14.99

Served with Lemon Butter Sauce

BBQ BEEF TIPS ~ 13.99

Fork Tender Fingers in our Teriyaki Sauce

CHICKEN KATSU ~ 12.99

Served with Homemade Sauce

HAMBURGER STEAK ~ 11.99

Mom's Own Recipe with Homemade Gravy

IGE'S COMBO PLATE ~ 17.99

Joal's Flap Meat & Shrimp Tempura

IGE'S MIX PLATES ~ 17.99

***15% DISCOUNT MONDAY THRU THURSDAY (ONLY ~ 15.29)**

**CHOOSE ANY 2 ITEMS INCLUDES CHOICE OF STARCH &
BOWL OF SOUP OR SALAD BAR (NO TAKEOUTS)**

SHOYU PORK

JOAL'S TERIYAKI FLAP MEAT

PORK CHOPS

BBQ BEEF TIPS

HAMBURGER STEAK

BABY BACK RIBS

LINE CAUGHT AHI

GRILLED ATLANTIC SALMON

SHRIMP TEMPURA

CHICKEN KATSU