



APPETIZERS & SMALL PLATES

chicken teriyaki dumplings served with Hawaiian Ponzu

feeds 25-30 \$150

feeds 10-15 \$75

avocado egg rolls served with Spicy Shaka

feeds 25-30 \$225

feeds 10-15 \$130

chips & guacamole

feeds 25-30 \$100

feeds 10-15 \$60

zucchini fries served with kickin lime

feeds 25-30 \$80

feeds 10-15 \$60

BAKED GOODS

option to pick up to 3 different desserts

15 for \$45 - 25 for \$70 - 50 for \$130 - 75 for \$145 - 100 for \$150

banana protein chocolate chip cookies ^{V-CF-NF-DF}

vegan brownies

sticky apple muffins ^{V-CF-DF}

reese blondies ^{CF}

funfetti pound cake ^{CF}

chocolate chip pumpkin loaf ^{DF}

banana bread ^{DF}

vegan funfetti cookies


vegan chocolate chip cookies

Coffee by Empire Roasters

Add \$1.50/person

(includes milks of choice, almond, coconut or oat, half & half, 2% milk, sugars, cups and utensils)

Herbal Teas available upon request

key: house made ^{HM}, dairy free ^{DF}, nut free ^{NF}, vegan ^V, gluten free ^{CF}, raw fish 



No matter what type of event you are planning, let us help. In addition to the wide range of dishes we offer, we can also create a custom menu specifically for your gathering. Please give us a call and let us help you plan the perfect meal for your friends and family!

Mahalo
K & K

www.FindYourShaka.com

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*Shaka Serving Cart & Staffing Available
Delivery and Service Charges*

Services include: disposable eco-bowls, cups, and utensils, napkins, serving spoons, serving bowls.

Pickup is available upon request

Delivery:

10-50 people \$39

50+ people \$74



SHAKA BOWL

CATERING MENU



BUILD YOUR OWN

BREAKFAST BOWL

or Choose from our House Favorites

Serves 8-10 pre made bowls \$120
Serves 5-6 pre made bowls \$72
\$12 per person buffet style
\$12 per person pre made 16 oz bowls

1 CHOOSE ONE BASE

- acai ^{HM-V}
- pitaya ^{HM-V}
- yogurt
- oatmeal ^{GF}

2 CHOOSE THREE FRUITS

- mango
- pineapple
- strawberry
- blueberry

3 CHOOSE THREE TOPPING

- granola ^{GF}
- coconut shavings
- almonds
- chia seeds
- bee pollen
- chocolate chips ^V

4 CHOOSE TWO SAUCES

- honey
- peanut butter
- agave
- nutella
- peanut butter

HOUSE FAVORITES

MOLOKAI CACAO

acai base, banana, strawberry, granola, cacao nibs, goji berries, chopped almonds, nutella

BIG ISLAND

acai base, banana, strawberry, blueberries, granola, honey, bee pollen

HONI

pitaya base, banana, pineapple, granola, coconut shavings, almond butter-honey

BANANANUTTY

choice of base, banana, granola, semi-sweet chocolate chips, peanut butter-honey

BRUNCH

VEGETARIAN BREAKFAST BOWL

house-made hash browns, sautéed peppers & onions, monterey jack cheese, fried eggs, fanned avocado, & buffalo sauce ^{HM}
full tray \$90 (feeds 20)
half tray \$55 (feeds 10)

BREAKFAST BOWL

house-made home fries, taylor ham, Monterey jack cheese, fried eggs, & buffalo sauce ^{HM}
full tray \$90 (feeds 20)
half tray \$60 (feeds 10)

TACO PLATTERS

Serves 8-10 people \$120 Choose 20 tacos
Serves 20-25 people \$300 Choose 50 tacos

LAVA ROCK SHRIMP (+2)

battered shrimp ^{GF} in sweet chili & spicy shaka sauce ^{HM-DF-GF} on corn tortillas ^{GF}, topped with fresh cabbage, pineapple, pickled onions

BUFFALO SHRIMP (+2)

battered shrimp ^{GF} in buffalo sauce ^{HM} on corn tortillas, topped with fresh napa cabbage, strawberries, jalapeños and a bleu cheese sauce ^{HM}

TIKI TACOS

corn tortillas ^{GF} filled with your choice of protein: bbq pulled jackfruit ^V, kahlúa pulled pork, chicken, shrimp, steak, tuna (+2), pineapple, cabbage, pickled onion, spicy shaka sauce ^{HM}

SMOOTHIES

Smoothie Bar - 8 oz smoothies \$4/person
Choose 1 or 2 house favorites

Acai Base ^{HM-V} unsweetened organic acai, water, bananas, strawberries
Pitaya Base ^{HM-V} organic pitaya, coconut milk, pineapple, banana,

ADD: PROTEIN ^{V-GF}, AVOCADO, COCONUT OIL, SPINACH (+1) OR CBD OIL (+2)

HAPPY HAWAIIAN

acai, coconut milk, banana, strawberry, honey

ALOHA

pitaya, coconut milk, banana, pineapple

HILO

almond milk, banana, spinach, vanilla protein ^{V-GF}, peanut butter

FIRST WAVE

cold brew, coconut milk, banana, cacao powder, coconut shavings

MAUI MATCHA

almond milk, banana, spinach, pineapple, matcha powder, lime juice

DETOX

water, banana, spinach, mango, lime juice

SUNNY SPIRULINA

almond milk, banana, spinach, acai, spirulina powder, chia seeds

CELERY JUICE

SM: 7.49 LG: 12.49

CLEAN COMPLEXION

almond milk, coconut water, banana, mango, coconut oil, avocado

PINEAPPLE PALM

water, banana, pineapple, avocado, coconut oil, cacao powder, lime juice

COCONUT ISLAND

coconut milk, coconut water, pineapple, coconut oil, coconut shavings



key: house made ^{HM}, dairy free ^{DF}, nut free ^{NF}, vegan ^V, gluten free ^{GF}, raw fish

BUILD YOUR OWN

POKE BOWL

or Choose from our House Favorites

Serves 15-20 pre made bowls \$240
Serves 10 pre made bowls \$160
\$16 per person buffet style
\$16 per person pre made 24 oz bowls

1 CHOOSE ONE

- brown rice
- white rice
- zucchini noodles
- mixed greens

2 CHOOSE TWO PROTEINS

- tuna +\$2
- salmon +\$2
- steak
- pork
- chicken
- tofu
- shrimp
- jack fruit

3 CHOOSE FIVE MIX-INS

- mango
- pineapple
- pickled onions
- white onions
- cucumber
- cabbage
- sweet peppers
- jalapeno
- scallions
- carrots
- edamame
- chopped peanuts
- crispy onions
- wonton crisps

4 CHOOSE TWO SAUCES

- spicy shaka ^{HM-DF-GF}
- sweet shaka teriyaki ^{HM-V-DF}
- kickin' lime ^{HM}
- spicy peanut ^{HM-V}
- lemon zest ^{HM-V}
- hawaiian ponzu ^{HM-V}
- sweet chili ^{HM-V-GF}
- cucumber wasabi ^{GF}

HOUSE FAVORITES

MAUNA KEA

sushi grade ahi tuna , white rice, mango, avocado, jalapenos, scallions, cilantro, spicy shaka sauce ^{HM-DF-GF}

PINEAPPLE A DAY

sushi grade ahi tuna , white rice, pineapple, avocado, scallions, crispy onions, spicy shaka sauce, sweet shaka teriyaki ^{HM-DF-GF}

SPICY SALMON

sushi grade wild caught salmon , brown rice, avocado, edamame, scallions, cabbage, chopped peanuts, wonton crisps, spicy peanut sauce ^{HM-V}

SHAKA BOWL

chicken, 1/2 brown rice + 1/2 zucchini noodles, carrots, cucumber, scallions, cabbage, pickled onions, mango, sweet chili sauce ^{HM-V-GF}