

SHAKA'S KITCHEN

Seasonal specials available every season!

SMALL BITES

- lava rock shrimp
- buffalo cauliflower signature blue cheese sauce
- chicken teriyaki dumplings signature sweet teriyaki sauce



BREAKFAST BOWL

- taylor ham, fried eggs, cheese, home-fries, avocado & our signature buffalo sauce (add peppers and onions +\$)
- vegan & vegetarian options available



PULLED PORK QUESADILLA

- cheesy corn tortillas, kalua pulled pork, caramelized onions, topped with our signature kickin lime sauce



BUFFALO CHICKEN QUESADILLA

- cheesy corn tortillas, grilled chicken tossed in our housemade buffalo sauce, caramelized onions topped with blue cheese



LAVA ROCK TACOS

- 3 corn tortillas filled with GF fried shrimp tossed in our signature lava rock sauce, topped with fresh cabbage, mango & pickled onions
- *option to sub: grilled chicken, kalua pulled pork, battered cauliflower



BUFFALO SHRIMP TACOS

- 3 corn tortillas filled with GF fried shrimp tossed in our signature buffalo sauce topped with fresh cabbage, jalapeños, strawberries & our signature blue cheese sauce

We use dynamic pricing, offer customizable options, and operate across multiple locations. As a result, prices are not listed on our handout menus. Please refer to our digital menus in-store or our website's online ordering for the most up-to-date pricing.

POKÉ BOWLS

All Poké Bowls come with furikake and sesame seeds

ONE SIZE



MAUNA KEA
choice of protein (+\$), white rice, mango, avocado, jalapeños, scallions, cilantro & our signature spicy Shaka sauce



KILAUEA
choice of protein (+\$), brown rice, avocado, edamame, scallions, cabbage, chopped peanuts, wonton crisps & our signature chili peanut sauce



SHAKA BOWL
choice of protein (+\$), ½ brown rice + ½ zucchini noodles, carrots, cucumber, scallions, cabbage, pickled onions, mango & our signature sweet chili sauce



LOCO MOCO
kalua pulled pork, white rice, cabbage and carrot slaw, scallions, fried egg, crispy onions & our signature kickin' lime sauce

CHOICES OF PROTEIN

- grilled chicken
- kalua pulled pork
- ahi tuna (cooked or raw)
- salmon (cooked or raw)
- fried shrimp
- veggie/no protein
- battered cauliflower

ACAI BOWLS

Plant based, gluten free, no sugar, soy, emulsifiers, or ice ever added

ONE SIZE



HI
acai base, granola, strawberry, blueberries, chocolate chips & peanut butter



LUNA
acai base, granola, strawberry, banana, coconut shavings, & nutella



BANANANUTTY
acai base, granola, banana, chocolate chips, peanut butter & honey



BIG ISLAND
acai base, granola, banana, strawberry, blueberries, bee pollen & honey

acai base
unsweetened organic acai, strawberry, banana + water

fruit subject to seasonal availability and pricing may vary



Please alert our team of any allergies.

BUILD YOUR OWN BOWL

POKÉ BOWLS

PROTEIN

Choice of 1

- grilled chicken
- kalua pulled pork
- ahi-tuna (cooked or raw)
- salmon (cooked or raw)
- fried shrimp
- veggie/no protein
- battered cauliflower

BASE

Choice of 1-2 / 1 Size

- white rice
- brown rice
- mixed greens
- zoodles (+\$)

MIX-INS + TOPPINGS

Choice of up to 5

- carrot
- cucumber
- edamame
- pickled onion
- scallions
- jalapeños
- cilantro
- cabbage
- pineapple
- mango
- crispy onions
- wonton crisps
- avocado (+\$)
- peanuts (+\$)

SAUCE

Choice of 1

- shaka teriyaki
- spicy shaka
- sweet chili
- chili peanut
- kickin' lime
- lava rock

ACAI BOWLS

BASE

1 Size

- acai

TOPPINGS

Choice of up to 3

- granola
- coconut shavings
- chia seeds
- bee pollen
- chocolate chips
- unflavored protein (+\$)

FRUIT

Choice of up to 2

- strawberry
- banana
- pineapple
- blueberry

SAUCE

Choice of 1

- honey
- agave
- peanut butter
- nutella

Additional charges will apply for any extra add-ons beyond specified amount



COFFEE & TEA

TURTLE BAY LATTE

espresso, hazelnut/caramel, choice of milk

SHAKA MATCHA

matcha, agave, choice of milk

HOUSE ICED COFFEE

AMERICANO

LATTE

CAPPUCCINO

DOUBLE ESPRESSO

one size

make it iced

choice of milk: almond, whole, half & half

add a flavor: hazelnut/caramel



In 2014, sisters Kiersten and Krista Gormeley moved to Hilo, Hawaii, where they embraced the “Hawaiian way”—a philosophy of healthy living through fresh, nutritious food and an active, respectful lifestyle. Inspired, they returned to New Jersey to create Shaka Kitchen, a health-focused eatery promoting this lifestyle of balance.

After Kiersten’s successful battle with thyroid cancer, fueled by the principles of the Hawaiian way, the sisters opened their first Shaka Kitchen in Hoboken in 2016, featuring a menu of acai, pitaya, poke bowls, and smoothies. The community embraced their vision, leading to a second location and an expanded menu of tacos, soups, baked goods, and more.

Today, Shaka Kitchen caters to various dietary needs and has been featured in outlets like Forbes and The Digest, serving clients such as Bloomingdale’s and Snapchat. Chef Kiersten is a Food Network Chopped Champion! #findyourshaka

SMOOTHIES

ONE SIZE – 20oz.

Plant based, gluten free, no sugar, soy, emulsifiers, or ice added



DETOX ♥

water, banana, spinach, mango & lime juice



ALOHA ♥

coconut water, pitaya, banana & pineapple



HILO

almond milk, banana, spinach, protein & peanut butter



HAPPY HAWAIIAN

coconut water, acai, banana, strawberry & honey



FIRST WAVE

coffee, coconut water, banana, cacao powder & coconut



SUNRISE

orange juice, coconut water, mango, strawberries & carrots



WHERE YOU CAN FIND US

HOBOKEN

720 Monroe Street, Suite E103
Hoboken, NJ 07030



MORRISTOWN

62 South St
Morristown, NJ 07960

