

Kona Cafe

1600 Seven Seas Dr. Disney's Polynesian Resort, Walt Disney World 32830 · +14079395277 ·

Updated: Jan 14, 2026

[View online menu](#)



ENTRÉES 7

Tonga Toast	\$17.00
Banana-stuffed Sourdough French Toast rolled in Cinnamon-Sugar, served with a Strawberry Compote, and with your choice of Ham, Spiced Ham, Bacon, or Sausage	
Polynesian Egg Platter*	\$17.00
Two Eggs-Any Style with Fresh Fruit Poke, Fresh-baked Muffin, Home-fried Potatoes, and your choice of Ham, Spiced Ham, Bacon, or Sausage	
Plant-based Loco Moco	\$16.50
Plant-based Eggs, Plant-based Sausage Gravy, Rice, Pico de Gallo	
Spice-Rubbed Salmon Plate*	\$17.00
with Pan-Asian Accompaniments	
Ham and Cheese Omelet	\$17.00
with Home-fried Potatoes	
French Toast	\$15.00
with Caramel-Banana Sauce and your choice of Ham, Spiced Ham, Bacon, or Sausage	
Macadamia Nut Pancakes	\$15.00
with Macadamia Nut Butter, Pineapple Sauce, and your choice of Ham, Spiced Ham, Bacon, or Sausage	

SIDES 4

Bacon, Pork Sausage, Ham, or Spiced Ham	\$5.50
Creamy Grits with Smoked Gouda	\$6.00
Steel-cut Oatmeal with Apples	\$7.00
(Plant-based)	
Fresh Fruit Cup	\$5.50
(Plant-based)	

KIDS' CREATE-YOUR-OWN ENTRÉES (CHOOSE ONE) 4

Scrambled Eggs	\$10.50
Served with Broccoli and Tomatoes, choice of two (2) Selections, and choice of Small Lowfat Milk, Small Dasani® Bottled Water, or Small Minute Maid® Apple Juice	

Oatmeal with Dried Cranberries**\$6.25**

Served with choice of two (2) Selections and choice of Small Lowfat Milk, Small Dasani® Bottled Water, or Small Minute Maid® Apple Juice

Mickey-shaped Pancakes**\$9.25**

Served with choice of two (2) Selections and choice of Small Lowfat Milk, Small Dasani® Bottled Water, or Small Minute Maid® Apple Juice

Minnie's French Toast**\$9.25**

Served with choice of two (2) Selections and choice of Small Lowfat Milk, Small Dasani® Bottled Water, or Small Minute Maid® Apple Juice

KIDS' CREATE-YOUR-OWN SELECTIONS (CHOOSE TWO) 5

Fruit Salad**Yogurt with Strawberries****Breakfast Potatoes****Bacon****Sausage****KID'S SPECIALTY DRINK 1**

Specialty Character Drink**\$6.50**

Minute Maid® Zero Sugar Lemonade with flavors of Cotton Candy served in a souvenir Character Cup

SPECIALTY BEVERAGES 2

Liliko'i Mimosa**\$14.50****Polynesian Red Eye****\$12.00**

Coconut Rum, Liliko'i Juice, and Grenadine

NON-ALCOHOLIC SPECIALTY BEVERAGES 4

Liliko'i Juice**\$6.50**

Orange, Passion Fruit, and Guava blend

Moana Smoothie**\$6.75**

Watermelon, Cherry, and Guava

Stitch Smoothie**\$6.49**

Pineapple and Coconut

Assorted Juices (4.29 - 4.99)

Minute Maid® Orange, Apple, Cranberry, and Pineapple Juice. Grapefruit or Tomato Juice

KONA COFFEE 3

Freshly Brewed Joffrey's Coffee™ Hawaiian Kona Maragogype Press Pot (Serves Two) \$9.75

Freshly Brewed Joffrey's Coffee™ Hawaiian Kona Blend

Specialty Coffee Drinks (3.99 - 5.49)

Espresso, Cappuccino, Latte, Mocha

ALLERGY-FRIENDLY ENTRÉES 9

Guests must speak to a Cast Member about their allergy-friendly request

Tonga Toast \$17.00

Banana-stuffed Sourdough French Toast rolled in Cinnamon-Sugar, served with a Strawberry Compote, and with your choice of Ham, Spiced Ham, Bacon, or Sausage (For Fish/Shellfish, Peanut, and Sesame Allergies)

Spice-Rubbed Salmon Plate* \$17.00

with Pan-Asian Accompaniments (For Peanut/Tree Nut and Shellfish Allergies)

Polynesian Egg Platter* \$17.00

Two Eggs-Any Style with Fresh Fruit Poke, Allergy-Friendly Doughnut, Home-fried Potatoes, and your choice of Ham, Spiced Ham, Bacon, or Sausage (For Gluten/Wheat, Fish/Shellfish, Milk, Peanut/Tree Nut, Sesame, and Soy Allergies)

Plant-based Loco Moco \$16.50

Plant-based Eggs, Plant-based Sausage Gravy, Rice, Pico de Gallo (For Gluten/Wheat, Egg, Fish/Shellfish, Milk, Peanut, and Sesame Allergies)

Allergy-Friendly Waffles \$15.00

with your choice of Ham, Spiced Ham, Bacon, or Sausage (For Gluten/Wheat, Egg, Fish/Shellfish, Milk, Peanut/Tree Nut, Sesame, and Soy Allergies)

French Toast \$15.00

with Caramel-Banana Sauce and your choice of Ham, Spiced Ham, Bacon, or Sausage (For Fish/Shellfish, Peanut/Tree Nut, Sesame, and Soy Allergies)

Macadamia Nut Pancakes \$15.00

with Macadamia Nut Butter, Pineapple Sauce, and your choice of Ham, Spiced Ham, Bacon, or Sausage (For Fish/Shellfish, Peanut, Sesame, and Soy Allergies)

Ham and Cheese Omelet \$17.00

Served with Home-fried Potatoes (For Gluten/Wheat, Fish/Shellfish, Peanut/Tree Nut, Sesame, and Soy Allergies)

ALLERGY-FRIENDLY SIDES 8

Guests must speak to a Cast Member about their allergy-friendly request

Creamy Grits with Smoked Gouda \$6.00

(For Gluten/Wheat, Egg, Fish/Shellfish, Peanut/Tree Nut, Sesame, and Soy Allergies)

Bacon \$5.50

(For Gluten/Wheat, Egg, Fish/Shellfish, Milk, Peanut/Tree Nut, Sesame, and Soy Allergies)

Ham	\$5.50
(For Gluten/Wheat, Egg, Fish/Shellfish, Milk, Peanut/Tree Nut, Sesame, and Soy Allergies)	
Spiced Ham	\$5.50
(For Gluten/Wheat, Egg, Fish/Shellfish, Milk, Peanut/Tree Nut, Sesame, and Soy Allergies)	
Pork Sausage	\$5.50
(For Gluten/Wheat, Egg, Fish/Shellfish, Milk, Peanut/Tree Nut, Sesame, and Soy Allergies)	
Fresh Fruit Cup	\$5.50
(For Gluten/Wheat, Egg, Fish/Shellfish, Milk, Peanut/Tree Nut, Sesame, and Soy Allergies)	
Steel-cut Oatmeal with Apples	\$7.00
(For Gluten/Wheat, Egg, Fish/Shellfish, Milk, Peanut/Tree Nut, Sesame, and Soy Allergies)	

ALLERGY-FRIENDLY KIDS' CREATE-YOUR-OWN ENTRÉES (CHOOSE ONE) ⁵

Guests must speak to a Cast Member about their allergy-friendly request

Scrambled Eggs	\$10.50
with Broccoli and Tomatoes, served with choice of two (2) Selections, and choice of Small Lowfat Milk, Small Dasani® Bottled Water, or Small Minute Maid® Apple Juice (For Gluten/Wheat, Fish/Shellfish, and Peanut/Tree Nut, Sesame, and Soy Allergies)	
Oatmeal with Dried Cranberries	\$6.25
Served with choice of two (2) Selections and choice of Small Lowfat Milk, Small Dasani® Bottled Water, or Small Minute Maid® Apple Juice (For Gluten/Wheat, Egg, Fish/Shellfish, Milk, Peanut/Tree Nut, Sesame, and Soy Allergies)	
Mickey-shaped Allergy-Friendly Pancakes	\$9.25
Served with choice of two (2) Selections and choice of Small Lowfat Milk, Small Dasani® Bottled Water, or Small Minute Maid® Apple Juice (For Gluten/Wheat, Egg, Fish/Shellfish, Milk, Peanut/Tree Nut, Sesame, and Soy Allergies)	
Minnie's French Toast	\$9.25
Served with choice of two (2) Selections and choice of Small Lowfat Milk, Small Dasani® Bottled Water, or Small Minute Maid® Apple Juice (For Fish/Shellfish, Peanut/Tree Nut, Sesame, and Soy Allergies)	

ALLERGY-FRIENDLY KIDS' CREATE-YOUR-OWN SELECTIONS (CHOOSE TWO) ⁶

Guests must speak to a Cast Member about their allergy-friendly request

Fruit Salad	
(For Gluten/Wheat, Egg, Fish/Shellfish, Milk, Peanut/Tree Nut, Sesame, and Soy Allergies)	
Yogurt with Strawberries	
(For Gluten/Wheat, Egg, Fish/Shellfish, Peanut/Tree Nut, Sesame, and Soy Allergies)	
Breakfast Potatoes	
(For Gluten/Wheat, Egg, Fish/Shellfish, Milk, Peanut/Tree Nut, Sesame, and Soy Allergies)	
Bacon	
(For Gluten/Wheat, Egg, Fish/Shellfish, Milk, Peanut/Tree Nut, Sesame, and Soy Allergies)	

Sausage

(For Gluten/Wheat, Egg, Fish/Shellfish, Milk, Peanut/Tree Nut, Sesame, and Soy Allergies)

APPETIZERS 4

Seafood Coconut-Curry Soup **\$11.00**

Shrimp, Scallop, Crab

Glazed Chicken Wings **\$15.00**

Sticky Wing Sauce

Crispy Pork-Vegetable Pot Sticker **\$13.00**

Soy Velouté

Seafood Pu Pu Platter **\$20.00**

Crispy Calamari, Rock Shrimp, Fish

SUSHI ROLLS 9

Spicy Tuna Roll* **\$19.00**

Ahi Tuna, Spicy Mayonnaise, Cucumber

Polly Lolly Roll **\$26.00**

Fried Soft-Shell Crab, Shrimp Tempura, Crawfish Tails, Grilled Asparagus, Chives, Spicy Mayonnaise

Shrimp Tempura **\$19.00**

Shrimp Tempura, Avocado

Hamachi Tuna Roll* **\$21.00**

Hamachi, Tuna, Avocado, Jalapeño, Cilantro, Ponzu

Vegetable Nigiri **\$16.00**

Chef's choice of Five (5) pieces of Nigiri

Surf and Turf* **\$28.00**

Kona-spiced Filet, Lemon Ginger-poached Shrimp, Crab, Cucumber, Avocado, Sriracha, Yuzu Mayonnaise

California Roll **\$18.00**

Crab, Yuzu Mayonnaise, Cucumber, Avocado

Rainbow Roll* **\$25.00**

Tuna, Salmon, Shrimp, Hamachi, Crab, Cucumber, Avocado

Shrimp Fire Cracker Roll* **\$28.00**

Tempura Shrimp, Crab, Tuna, Avocado, Cucumber, Chili Sauce

POKE' BOWLS 2

Tuna Poke* **\$22.00**

Passion Fruit Boba, Lotus Root, Yuzu Mayonnaise

Rainbow Poke* **\$25.00**
Tuna, Salmon, Shrimp, Hamachi, Fresno Chili Peppers, Lotus Root, Spicy Ponzu

BURGERS AND SANDWICHES 2

Big Kahuna Burger* **\$26.00**
Sautéed Pastrami, Corned Beef, Pepper Jack, Mustard Aioli, Tangy Cucumber, Brioche served with French Fries

Turkey Banh Mi **\$19.00**
Marinated Turkey Breast, Black Pepper Bacon, Pork Pâte, Cilantro, Jalapeño, Onions, Grilled Jalapeño Mayonnaise served with French Fries

DESSERT 1

Pineapple-Coconut Bread Pudding **\$12.00**
Warm Bread Pudding topped with Vanilla Ice Cream and Homemade Caramel Sauce

DESSERT GLASSES 5

Coconut Tapioca **\$5.50**
Coconut Tapioca Pudding, Pineapple-Coconut Jam, Fresh Fruit, and Popping Boba (Plant-based)

Key Lime **\$5.50**
Key Lime Curd, Passionfruit Curd, and Blood Orange-Mango Jam with Graham Cracker Crumbs, Meringue, and Popping Boba

S'more **\$5.50**
Milk Chocolate Pot de Crème, Marshmallow Crème, Graham Cracker Crumbs, and Toasted Marshmallows

Tiramisu **\$5.50**
Mascarpone Mousse, Mocha Crèmeux, Coffee-soaked Lady Finger, Cocoa Nibs, and Fresh Whipped Cream

No Sugar Added Mango Cheesecake **\$5.00**
Topped with No Sugar Added Mango Sauce and Fresh Fruit

KIDS' APPETIZERS (À LA CARTE) 3

Garden Salad **\$3.25**

Chicken Noodle Soup **\$3.25**

Fruit Salad **\$3.25**

NON-ALCOHOLIC BEVERAGES 16

Assorted Fountain Beverages

Espresso

Cappuccino

Caffè Latte

Café Mocha

Freshly Brewed Joffrey's Coffee™ Hawaiian Kona Maragogype Press Pot (Serves Two) \$9.75

Freshly Brewed Joffrey's Coffee™ Hawaiian Kona Blend

Gold Peak® Unsweetened Iced Tea Bottle \$4.99

Gold Peak® Sweet Iced Tea Bottle \$4.99

Minute Maid® Apple Juice \$4.29

Chocolate Milk \$4.29

smartwater® \$5.50

DASANI® Bottled Water \$3.50

Sprite® Bottle \$4.99

Diet Coke® Bottle \$4.99

Coca-Cola® Bottle \$4.99

SPECIALTY COCKTAILS 15

Backscratcher \$15.00

Bacardi Superior Rum, Plantation Original Dark Rum, and Guava-Passion Fruit Juice topped with Jack Daniel's Tennessee Whiskey and a Bamboo Backscratcher

Polynesian Mai Tai \$16.00

Plantation Original Dark Rum, Bacardi Superior Rum, Bols Orange Curaçao Liqueur, Lime Juice, Orgeat (Almond), and Pure Cane Sugar

Ultimate Long Island Iced Tea \$16.50

Bacardi Superior Rum, Tito's Handmade Vodka, Hendrick's Gin, Corazón Blanco Tequila, Cointreau Liqueur, and Sweet-and-Sour with a splash of Coca-Cola®

Lapu Lapu \$20.00

Plantation Original Dark Rum, Orgeat (Almond), and Tropical Fruit Juices served in a Fresh Pineapple topped with Gosling's 151 Rum

Hawaiian Mule \$15.00

Pau Maui Handmade Vodka, Lychee-Citrus Reduction, and Fever-Tree Ginger Beer

Sunset Margarita \$17.00

Teremana Blanco Tequila, Grand Marnier Liqueur, Smoked Chili Bitters, Lime, and Agave

Piña Colada \$17.00

SelvaRay Coconut Rum, Pineapple, Agave, and Hella Cocktail Co. Orange Bitters served over Ice

Rum Swizzle \$15.00

Mount Gay Eclipse Rum with Tropical Juices and flavors of Guava and Mango

Sunset Margarita \$17.00

Teremana Blanco Tequila, Grand Marnier Liqueur, Smoked Chili Bitters, Lime, and Agave

Raspberry Mojito*	\$15.00
Bacardi Raspberry Rum, Mount Gay Eclipse Rum, Lime Juice, Mint, and Raspberry Purée topped with Soda Water *Also available without alcohol	
Indigo Hibiscus	\$16.00
Empress 1908 Gin, Bols Blue Curaçao Liqueur, Minute Maid® Premium Lemonade, Orgeat (Almond), Lemon, and Hibiscus Grenadine	
Bahama Mama	\$15.00
Parrot Bay Coconut Rum, Myers's Original Dark Rum, Bols Crème de Banana Liqueur, and Tropical Juices	
Piña CoLAVA	\$16.00
Bacardi Raspberry Rum blended with flavors of Coconut, Pineapple, and Raspberry Purée	
Red Sangria	\$13.00
Opici Family Red Sangria is made in La Mancha, Spain from Tempranillo grapes and has flavors of raspberry, apple, and blackberry with succulent aromas of natural Valencia oranges and cinnamon	
White Sangria	\$13.00
Opici Family White Sangria is made in La Mancha, Spain from Airén grapes and has flavors of banana, pineapple, and grapefruit with a hint of ginger	

BEER (BOTTLE, CAN, OR DRAFT \$8.50 - \$12.75) 10

Budweiser, Pale Lager - St. Louis, MO

Bud Light, Pale Lager - St. Louis, MO

Corona Extra, Pale Lager - Mexico

Michelob Ultra, Pale Lager - St. Louis, MO

Stella Artois, Pale Lager - Belgium

Yuengling, Amber Lager - Pottsville, PA

Sierra Nevada, Pale Ale - Chico, CA

Blue Moon Belgian White Ale, Wheat & Wit - Golden, CO

Cigar City Jai Alai IPA - Tampa, FL

Samuel Adams Seasonal - Boston, MA

Spring - Cold Snap | Summer - Summer Ale | Fall - OctoberFest | Winter - Winter Lager

HAWAIIAN SOURCED OR INSPIRED (BOTTLE, CAN, OR DRAFT \$8.50 - \$12.75) 6

Kona Brewing Co. Longboard Island Lager, Kona, HI

Kona Brewing Co. Big Wave Golden Ale, Kona, HI

Maui Brewing Co. Pineapple Mana Wheat, Kihei, HI

Kona Brewing Co. Hanalei Island IPA, Kona, HI

Terrapin Luau Krunkles Passionfruit-Orange-Guava IPA, Athens, GA

Maui Brewing Co. Coconut Hiwa Porter, Kihei, HI

HARD CIDER & HARD SELTZER (BOTTLE, CAN, OR DRAFT \$8.50 - \$12.75) 2

ACE Pineapple Hard Cider, Sebastopol, CA

Truly Wild Berry Hard Seltzer - Boston, MA

KONA BREWING CO. BEER FLIGHT (BOTTLE, CAN, OR DRAFT \$8.50 - \$12.75) 1

Kona Beer Flight (featuring Three 5-oz Samplings)

Kona Brewing Co. Longboard Island Lager, Kona, HI | Kona Brewing Co. Big Wave Golden Ale, Kona, HI | Kona Brewing Co. Hanalei Island IPA, Kona, HI

ALLERGY-FRIENDLY APPETIZERS 5

Guests must speak to a Cast Member about their allergy-friendly request

Seafood Coconut-Curry Soup \$11.00

Shrimp, Scallop, Crab (For Gluten/Wheat, Egg, Fish, Milk, Peanut, and Sesame Allergies)

Glazed Chicken Wings \$15.00

Sticky Wing Sauce (For Gluten/Wheat, Egg, Fish/Shellfish, Milk, Peanut/Tree Nut, and Sesame Allergies)

Crispy Pork-Vegetable Pot Sticker \$13.00

Soy Velouté (For Egg, Fish/Shellfish, and Peanut/Tree Nut Allergies)

Seafood Pu Pu Platter \$20.00

Crispy Calamari, Rock Shrimp, Fish (For Peanut/Tree Nut and Sesame Allergies)

ALLERGY-FRIENDLY SUSHI ROLLS 10

Guests must speak to a Cast Member about their allergy-friendly request

Spicy Tuna Roll* \$19.00

Ahi Tuna, Spicy Mayonnaise, Cucumber (For Gluten/Wheat, Milk, Peanut/Tree Nut, and Shellfish Allergies)

Surf and Turf* \$28.00

Kona-spiced Filet, Lemon Ginger-poached Shrimp, Crab, Cucumber, Avocado, Sriracha, Yuzu Mayonnaise (For Gluten/Wheat, Fish, Peanut/Tree Nut, and Sesame Allergies)

Polly Lolly Roll \$26.00

Fried Soft-Shell Crab, Shrimp Tempura, Crawfish Tails, Grilled Asparagus, Chives, Spicy Mayonnaise (For Peanut/Tree Nut Allergies)

California Roll \$18.00

Crab, Yuzu Mayonnaise, Cucumber, Avocado (For Gluten/Wheat, Fish, Milk, Peanut/Tree Nut, and Sesame Allergies)

Shrimp Tempura \$19.00

Shrimp Tempura, Avocado (For Fish, Peanut/Tree Nut, and Sesame Allergies)

Rainbow Roll*	\$25.00
Tuna, Salmon, Shrimp, Hamachi, Crab, Cucumber, Avocado (For Gluten/Wheat, Milk, Peanut/Tree Nut, and Sesame Allergies)	
Hamachi Tuna Roll*	\$21.00
Hamachi, Tuna, Avocado, Jalapeño, Cilantro, Ponzu (For Gluten/Wheat, Egg, Milk, Peanut/Tree Nut, Sesame, and Shellfish Allergies)	
Shrimp Fire Cracker Roll*	\$28.00
Tempura Shrimp, Crab, Tuna, Avocado, Cucumber, Chili Sauce (For Peanut/Tree Nut Allergies)	
Vegetable Nigiri	\$16.00
Chef's choice of Five (5) pieces of Nigiri (For Gluten/Wheat, Egg, Fish/Shellfish, Milk, Peanut/Tree Nut, and Sesame Allergies)	

ALLERGY-FRIENDLY POKE BOWLS 3

Guests must speak to a Cast Member about their allergy-friendly request

Tuna Poke*	\$22.00
Passion Fruit Boba, Lotus Root, Yuzu Mayonnaise (For Milk, Peanut/Tree Nut, Sesame, and Shellfish Allergies)	
Rainbow Poke*	\$25.00
Tuna, Salmon, Shrimp, Hamachi, Lotus Root, Fresno Chili Peppers (For Gluten/Wheat, Milk, Peanut/Tree Nut, and Sesame Allergies)	

ALLERGY-FRIENDLY BURGERS AND SANDWICHES 3

Guests must speak to a Cast Member about their allergy-friendly request

Big Kahuna Burger*	\$26.00
Sautéed Pastrami, Corned Beef, Pepper Jack, Mustard Aioli, Tangy Cucumber, and served on an Allergy-Friendly Bun (For Gluten/Wheat, Fish/Shellfish, Peanut/Tree Nut, Sesame, and Soy Allergies) served with French Fries (For Gluten/Wheat, Egg, Fish/Shellfish, Milk, Peanut/Tree Nut, Sesame, and Soy Allergies)	
Turkey Banh Mi	\$19.00
Marinated Turkey Breast, Black Pepper Bacon, Pork Pâte, Cilantro, Jalapeño, Onions, Grilled Jalapeño Mayonnaise (For Fish/Shellfish, Milk, Peanut/Tree Nut, and Sesame Allergies) served with French Fries (For Gluten/Wheat, Egg, Fish/Shellfish, Milk, Peanut/Tree Nut, Sesame, and Soy Allergies)	

ALLERGY-FRIENDLY DESSERTS 7

Guests must speak to a Cast Member about their allergy-friendly request

Key Lime	\$5.50
Key Lime Curd and Blood Orange-Mango Jam piped between Passion Fruit Curd and topped with Passion Fruit Boba, Meringue, and a Chocolate Curl (For Fish/Shellfish and Peanut/Tree Nut Allergies)	
Tiramisu	\$5.50
Mascarpone Cream with a Mocha Crèmeux topped with Fresh Whipped Cream, Cocoa, and Chocolate-covered Coffee Beans (For Fish/Shellfish and Peanut/Tree Nut Allergies)	
S'more	\$5.50
Milk Chocolate Pot de Crème, Marshmallow Cream, and Graham Cracker Crust topped with Toasted Marshmallows (For Fish/Shellfish and Peanut/Tree Nut Allergies)	

Banana Trifle	\$5.00
Banana Pastry Cream with a Chocolate Pot de Crème center topped with Creamy Caramel (For Fish/Shellfish and Peanut/Tree Nut Allergies)	
Cheesecake, No Sugar Added	\$5.50
with Seasonal Fruit and topped with Fruit Sauce (For Gluten/Wheat, Fish/Shellfish and Peanut/Tree Nut Allergies)	
Coconut Tapioca	\$5.50
with a Pineapple-Coconut Jam base topped with Fresh Fruit and Assorted Boba (For Gluten/Wheat, Egg, Fish/Shellfish, Milk, Peanut and Soy Allergies)	

ALLERGY-FRIENDLY KIDS' APPETIZERS (À LA CARTE) ⁴

Guests must speak to a Cast Member about their allergy-friendly request

Garden Salad	\$3.25
(For Gluten/Wheat, Egg, Fish/Shellfish, Milk, Peanut/Tree Nut, Sesame, and Soy Allergies)	
Chicken Noodle Soup	\$3.25
(For Egg, Fish/Shellfish, Peanut/Tree Nut, and Sesame Allergies)	
Fruit Salad	\$3.25
(For Gluten/Wheat, Egg, Fish/Shellfish, Milk, Peanut/Tree Nut, Sesame, and Soy Allergies)	

DASHI BOWLS ²

Pork Belly Noodle Bowl	\$24.00
Bone Broth, Rice Noodles, Soy Egg, Mushrooms, Bok Choy, Hot Sesame Oil	
Vegetable Bowl	\$22.00
Jasmine Broth, Rice Noodles, Pineapple Tofu, Peanuts, Mushrooms, Umami Tomato (Plant-based)	

ALLERGY-FRIENDLY DASHI BOWLS ³

Guests must speak to a Cast Member about their allergy-friendly request

Pork Belly Noodle Bowl	\$24.00
Bone Broth, Rice Noodles, Soy Egg, Mushrooms, Bok Choy, Hot Sesame Oil (For Gluten/Wheat, Fish/Shellfish, and Peanut/Tree Nut Allergies)	
Vegetable Bowl	\$22.00
Jasmine Broth, Rice Noodles, Pineapple Tofu, Peanuts, Mushrooms, Umami Tomato (For Gluten/Wheat, Egg, Fish/Shellfish, Milk, Sesame, and Tree Nut Allergies)	

EGG ALLERGY-FRIENDLY ³

Kona Stir-fry with Chicken- Egg Allergy-Friendly	\$24.50
Chicken, Rice Noodles, Napa Cabbage, Carrots, Mushrooms, Teriyaki Sauce	
Kona Stir-fry with Tofu - Egg Allergy-Friendly	\$24.50
Tofu, Rice Noodles, Napa Cabbage, Carrots, Mushrooms, Teriyaki Sauce	

Kona Stir-fry with Shrimp - Egg Allergy-Friendly

\$26.50

Shrimp, Rice Noodles, Napa Cabbage, Carrots, Mushrooms, Teriyaki Sauce