



@StraitsHonolulu

STRAITS

RESTAURANT

EST. 1987

Welcome to Straits, a Modern Singaporean Restaurant and Lounge. Our menu explores and merges culinary influences from around Southeast Asia to derive a fare that is unique and complex in its fragrances and flavors. We encourage you to experience how the different combinations of Singaporean cuisine complement each other by ordering dishes to share.

Executive Chef Reid Matsumura

RAW BAR

CHILLED SEAFOOD PLATTER* 145

Whole Dungeness Crab, Poached Prawns, Kani Miso Poke, Market Fresh Sashimi, Chef Selection of Oysters, Galangal Cocktail Sauce, Kaffir Aioli, House Mignonette

CHEF SELECT OYSTERS*

20 Half Dozen | 40 Full Dozen // **Select All Kusshi 28/50

Please ask your server for daily selections. Served with Galangal Cocktail Sauce and House Mignonette

MARKET FRESH SASHIMI* 32

Ahi, Salmon, Hamachi, Pickled Ginger, Pickled Cucumber, Wasabi

AHI TARTARE* 28

Ahi Jewels, Ginger, Kaffir Lime, Avocado Puree, Jalapeño, Cilantro, House Made Chips

ASIAN AGUACHILE* 29

Poached Shrimp, Kahuku Sea Asparagus, Ho Farms Tomatoes, Finger Limes, Shaved Onions, Tobiko, Jalapeño

HAMACHI CURRY CRUDO* 27

Hamachi Sashimi, Shaved Onions, Mari's Garden Micro Cilantro, Fried Shallots, Cilantro Coullis, Yellow Curry

SCALLOP CRUDO* 28

Hokkaido Scallop, Kahuku Sweet Corn Relish, Shoyuzuke Ikura, Chicken Skin Chicharrone

SALAD

YU SHENG SALAD (LO HEI)* 24

Salmon Sashimi, Ma'o Farms Sassy Mix, Carrots, Cucumber, Daikon, Pickled Onions, Orange Supremes, Cabbage, Ginger Plum Dressing

YEO'S CHICKEN SALAD 24

Shredded Hainan Chicken, Ma'o Farms Sassy Mix, Shredded Cabbage, Carrots, Cucumber, Ho Farm Tomatoes, Won Ton Strips, Orange Supremes, House Hoisin Dressing

FUJI APPLE AND PRAWN SALAD 24

Poached Shrimp, Fuji Apple, Jicama, Dijon Mint Dressing, Micro Shiso

SMALL PLATES

ROASTED BONE MARROW 28

Straits Chimichurri, Crunchy Butter Bits

ROTI PRATA 12

Traditional Indian Flatbread, Scallions, In-house Yellow Coconut Curry Dip

WOK FIRED MUSSELS 26

Salt Spring Mussels, Cracked Black Pepper, Oyster Sauce, Smoked Garlic Butter Glaze

CRISPY CHICKEN "LOLLIPOPS" 20

Frenched Chicken Drumettes, Honey Chili-Sambal Glaze with Sesame Seed

SINGAPORE SATAY STICKS 18

Grilled Chicken Skewers, Spicy Peanut Sauce, Scallions

CRISPY CALAMARI 18

Breaded Calamari, Kaffir Lime Aioli, Galangal Cocktail Sauce

STRAITS FRITES 15

Crisp Fried Potato, Cilantro & Garlic, Kaffir Lime Aioli, Galangal Cocktail Sauce

DRY- FRIED EGGPLANT 17

Braised in Spicy Garlic Sauce

SAMBAL ONG CHOY 17

Wok Tossed Ong Choy, Bell Peppers, Onions with our House Sambal

Kaluga Hybrid Caviar Service 120

1oz. Kaluga Hybrid Caviar, Taro Chips, Miso Creme Fraiche, Shaved Hard Boiled Eggs, Red Onions

(Subject to availability)
Inquire with your server)

For parties of 8 or more, a service charge of 20% may be added. Please inform your server of any specific dietary restrictions

*Eating Raw or Undercooked Meat, Poultry, Eggs, or Shellfish May Increase the Risk of Food Borne Illness **Raw Tuna/Oyster ***Steak Med Rare **** Easy Egg



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SEAFOOD

WHOLE FISH 55

Crispy whole Snapper with Tail, Head, Eyes and all.
Baby Bok Choy, Thai Basil, Black Bean Chili Garlic Sauce

ORIGAMI BUTTERFISH 39

Chris Yeo Signature Dish

Baked en Papillote, Ikura, Micro Shiso, Ginger, Longan, Wolf Berry, Shiitake, Bell Pepper, Sesame, Rice Wine, Fried Lotus chips,

SINGAPORE CRAB 80

A Famous Singaporean Favorite!

Fresh, Shell on Live Dungeness Crab

Choice of: House Crafted Chili Sauce **or** Black Pepper, Smoked Garlic Butter, Oyster Sauce, Shallots, Scallions

SAMBAL HAMACHI KAMA 48

Grilled Hamachi Kama, Sambal Glaze, Kaffir Lime Aioli

POULTRY

POTONG KARI AYAM 26

Traditional Singaporean Chicken Curry, Potato, Carrots, Yellow Coconut Curry Sauce

BUTTER CHICKEN KATSU 25

Crispy Chicken Katsu, Almonds, House Butter Chicken Sauce

HAINAN CHICKEN 28

STRAITS SIGNATURE DISH

Poached Chicken, Aromatic Chicken Rice & Broth with Sweet Soy Sauce, Ginger Garlic Sauce Tangy Hainan Chili Sauce—**Traditionally served Room Temperature**

BEEF & PORK

BEEF RENDANG 29

Spicy Braised Beef, Kaffir Lime Coconut Curry, Creamy Pandan Polenta

STRAITS BBQ RIBEYE 72

Bali Style Five Spice Barbecued Beef Ribeye, Celeriac Puree

LEMONGRASS BEEF** 46

Grilled Marinated Skirt Steak, Chimichurri Sautéed Garlic Bok Choy, Straits Frites

NUOC CHAM PORK 38

Crispy Pork Belly, Ho Farm Tomatoes, Shaved Onions, Straits Chimichurri, Nuoc Cham Sauce

RICE & NOODLES

LAKSA NOODLE SOUP 24

Featured on "Travel Channel Food Paradise"

Spicy Coconut Curry, Chicken, Egg, Bean-Sprouts, Shrimp

GARLIC NOODLE 19

Wok Fired Egg Noodles, Thai Basil, Black Pepper, Bok Choy, Shiitake, Oyster Sauce, Scallion, Shallot, Bean-Sprouts**

CRAB GARLIC NOODLE 82

Whole Crab, Wok Fired Egg Noodles, Thai Basil, Black Pepper, Bok Choy, Shiitake, Oyster Sauce, Scallion, Shallot, Bean-Sprouts**

WOK FRIED RICE NOODLE 24

"Chow Kway Teow"

Wide Rice Noodles, Shrimp, Chinese Sausage, Dark Soy, Oyster Sauce, Garlic Chives, Chili, Bean-Sprouts, Egg

SPICY STREET NOODLES 24

"Mee Goreng"

Wok Fired Spicy Egg Noodles, Shrimp, Cabbage, Tofu, Tomato, Potato, Bean-Sprouts

COCONUT SHRIMP FRIED RICE 24

"Nasi Goreng"

Spicy Coconut Rice, Cabbage, Egg, Peas & Carrot, Scallions, Crispy Shallot, Spicy Picked Vegetables

SIDES

JASMINE RICE

CHICKEN RICE

PANDAN COCONUT RICE

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DESSERTS

CHE THAI SOFT SERVE 18

PANDAN CHIFFON CAKE 13

MILK & COOKIES 13

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