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# RosaBees

## ABOUT ROSABEES

***Savory Hawaiian Meets Sweet Asheville. Hawaiian small plates with a full dessert menu. Award-winning Chef Owner, Melissa Grey brings all of her creativty and love of the islands to the mountains of Western North Carolina!***

## "OOKA (BRUNCH)

Waikiki Breakfast $21.25
*Two free ranged eggs, teriyaki glazed house made spam or organic tofu, coconut sticky rice or chili-garlic home fries, honeycomb biscuit*

Banana-Nut French Toast $17.50
*Battered and grilled gluten-free banana bread, chopped macadamia, toasted coconut, li hing grilled pineapple, vanilla-maple whip coconut syrup*

Broke da Mouth Benny $23.75
*Poached free ranged eggs, teriyaki glazed spam or tofu, spinach gomae, honeycomb biscuit, chili lilikoi hollandaise, chili-garlic homefries*

Brekkie Okonomiyaki $26.25
*Savory Japanese street food cabbage pancake, wild red shrimp, 2 sunny eggs, scallion, kewpie mayo, house okonomi sauce, burrito flake, chilli crisp*

Biscuit Sando $12.50
*Choice of folded eggs w/ NY cheddar, teriyaki glazed spam, grilled tofu, or mouchiko fried chicken thigh*

Congee $32.50
*Creamy rice poridge, choice of wild red shrimp, mochiko fried chicken, or crispy fried tofu. Tomatoes, scallion, spicy ponzu, crispy garlic*

Mochiko Chicken Sando $21.25
*Coconut ginger brined Joyce Farms fried chicken thigh, furikake rice flour dredge, lettuce, kimchi slaw, sweet chili kewpie, house Hawaiin king bun, choice of rice, chips, or homefries.*

Loco Moco $31.25
*One half pound grilled American Kobe beef patty, coconut sticky rice, shiitake mushroom gravy, local sunny egg, alaea grilled baby bok choy, chili peppa-wattah (vegan beyond burger)*

Poke Bowl $35.00
*Ahi Shoyu Poke, Spicy Wasabi-Masago Poke, or Crispy Tofu Poke, Coconut Sticky Rice, Local Organic Greens, Cucumber, Watermelon Radish, Edamame, Pickled Ginger, Fresh Mango Salsa, Tempura Avocado, Wonton Crisps, Unagi Tare*

Shaka Salad $30.00
*Two free ranged eggs any style over local organic baby greens, watermelon raddish, mung sprouts, Li Hing grilled pineapple, local chevre,*

## Noodles/Noodles

Saimin (Hawaiian Ramen) $31.25
*Joyce Farm Chicken Broth, Awase Dashi, Fresh Ramen Noodles, Char Aui Glazed House Spam or Gochujang Pork Belly, Scallion, Hard Boiled Egg, Narutomaki*

Chicken Long Rice $12.50
*Joyce Farms Pulled Chicken in Broth, Fresh Ginger, Glass Noodles, Scallions*

## Maniko//Entree

Ube Scallops $45.00
*Pan-Seared Jumbo Sea Scallops, Hawaiian Purple Sweet Potato Puree,Yuzu Edamame Succotash, Szechuan Chili Oil*

Huli Huli Chicken $33.75
*Classic Island Style BBQ Grilled Springer Mountain Farms Airline Chicken Breast. Tangy Ginger Glaze, Coconut Sticky Rice, Chili Green Beans, Fresh Pineapple Salsa*

Loco Moco $31.25
*1/2 Pound Grilled Domestic Kobe Patty, Coconut Sticky Rice, Shiitake Mushroom Gravy, Local Sunny Egg, Alaea Grilled Baby Bok Choy, Chili Peppa Wattah (Beyond Burger Option Available)*

Teri Beef $50.00
*Teriyaki Grilled Black Hawk Farms Wagyu Flank Steak, Wasabi Satsuma Imo Mash, Grilled Pineapple, Ginger-Chili Green Beans*

Teri Tofu $27.50
*Teriyaki Grilled Organic Tofu, Wasabi Satsuma Imo Mash, Grilled Pineapple, Ginger-Chili Green Beans*

Belly Bowl $32.50
*Crispy Spicy Berkshire Pork Belly (or Tofu), Coconut Sticky Rice, Local Organic Greens, Watermelon Radish, Cucumber, Kimchi Slaw, Namasu, Gochujang Sauce*

## Huakai//Salad

RosaBee Salad $16.25
*Baby Organic Greens, topped with Spam, Sprouts, Radish, Grilled Pineapple, Chopped Macadamia nuts, Local Chevre, Guava Vinaigrette*

## Island-Style House Specialties

Poke Bowl $35.00
*Ahi Shoyu Poke, Spicy Wasabi-Masago Poke, or Crispy Tofu Poke, Coconut Sticky Rice, Local Organic Greens, Cucumber, Watermelon Radish, Edamame, Pickled Ginger, Fresh Mango Salsa, Tempura Avocado, Wonton Crisps, Unagi Tare*

Saimin (Hawaiian Ramen) $26.25
*Ginger Chicken Broth, Awase Dashi, Fresh Ramen Noodles, Char*

## Mea 'ai Ono // Dessert

The Smores $31.25
*Hexagon House-made Honey Graham Crackers, Marshmallows in Rotating Flavors, Smoked RosaBees Chocolate*

Lava Love $28.75
*Chocolate Dobash Cake, Haupia Pie, Lilikoi Truffles*

Island Hopper $28.75
*Paradise Cake, POG Pie, Butter Mochi*

Cake Flight $31.25
*Black Chocolate Dobash, Paradise Cake, Matcha Nude Coconut Cream Cake*

Right Side Up Pineapple Butter Mochi $17.50
*Hexagon Butter Mochi, Pineapple Curd, Bruleed Pineapple, Cherries, Macadamia Nut Crunch, Whip*

Pumpkin Basil Tart $13.75
*Vanilla Tart, Kabocha Squash Curd, Thai Basil Whip, Thai Basil Oil*

Ube Haupia Pie $16.25
*Layered Hawaiian Purple Sweet Potato, Creamy Coconut, Macadamia Nut Shortbread Crust, Lilikoi Buttah, Pineapple Flower, Ube Chiffonade*

Peanut Butter Brownie Bombe $17.50
*Hexagon Black Chocolate Butter Mochi , Peanut Butter Mousse Dome, Whip*

## Alcohol Menu

### Craft Draft

Burial Surf Wax, NC $10.00
Terrapin Luau Krunkles, GA $7.50
Ginger's Revenge, NC $8.75
Kona Big Wave, HI $7.50
Noble Cider, NC $8.75
Mango Cart, CA $7.50

### Craft Cans/Bottles

ID REQ - Kona Island Seltzer $6.25
ID REQ - Pisgah Pale Ale $6.25
ID REQ - Dssolver (Rotating Brew) $11.25
ID REQ - Athletic Brewing Free Wave Hazy IPA $6.25
ID REQ - Hillman (Rotating Brew) $6.25

### Zero Proof

Green Man Root Beer $6.25

Pogsicle $11.25
*Passion Fruit, Orange, Guava, Coco Lopez, Lilikoi Foam*

Aloha Soda $7.50
*Pineapple, Fresh Ginger Syrup, Lime, Soda*

Pina Colada $10.00
*Pineapple, Coconut Water, Coconut Syrup, Coco Lopez, Lime*

808 Lemonade $10.00
*House Strawberry Guava Lemonade, Soda, Lemon*

*macadamia nuts, teriyaki grilled spam, mochiko fried chicken or crispy tofu, guava vinaigrette*

## Lunch Pu pu//Appetizer

***Available Wed-Sun 9:30am-2:30pm***

Island Peanuts $10.00
*Boiled in Seasonal Brew with Hints of Fresh Ginger, Star Anise, and Thai ChiliServed Chilled*

Ahi Tuna Poke $18.75
*Shoyu Poke w/ Chopped Macadamia or Spicy Wasabi-Masago Poke, Side Sweet-Chili Wonton Crisps*

Musubi $13.75
*Teriyaki Glazed House Made Spam (or Tofu), Coconut Sticky Rice, Toasted Nori*

Lumpia $15.00
*Crispy Hand-Rolled Filipino Spring Rolls w/ Cabbage, Carrots, Green Beans, Cilantro, Scallion. Chili Mango Coulis, Coconut Syrup*

Lomi Salmon $17.50
*Diced Alaea Cured Verlasso Salmon, Sweet Onion, Tomato, Scallion, Chili Flake, Avocado, Lime, Furikake Taro Chips*

## Plate Lunch

Plate LunchMochiko Chicken $21.25
*Ginger-Coconut Brine, Furikake-Mochiko Dredge, Fried Chicken Breas*

Huli Huli Chicken $21.25
*Chili Brined Grilled Chicken Breast, Tangy Ginger Glaze, Pineapple Salsa*

Spam $21.25
*House Made Heritage Pork Spam Grilled and Glazed with House Teriyaki*

Galbi $27.50
*Gochujang Rubbed Korean-Style Grilled Wagyu Beef Short Ribs*

Crispy Tofu $20.00
*Mochiko Fried Organic Tofu Tossed in House Teriyaki Sauce*

## Pu-pu // Appetizer

Ahi Tuna Poke $20.00
*Shoyu Ahi Poke w/ Chopped Macadamia or Spicy Ahi Wasabi Masago Poke, Side Sweet-Chili Wonton Chips*

Musubi $12.50
*Teriyaki Glazed House Made Spam or Tofu, Coconut Sticky Rice, Toasted Nori*

Lumpia $15.00
*Crispy Hand-Rolled Filipino Spring Rolls w/ Cabbage, Carrots, Green Beans, Mung Sprouts, Cilantro, Scallion. Chili~Mango Coulis, Coconut Syrup*

Lomi Salmon $18.75
*Diced Alaea Cured Verlasso Salmon, Sweet Onion, Tomato, Scallion, Chili Flake, Avocado, Lime, Furikake Taro Chips*

## Lunch Ao Ao // Sides

Coconut Sticky Rice $8.75
Hawaiian Mac Sally $8.75
Furikake Taro Chips $8.75
Kimchi Slaw $8.75
Edamame Succotash $8.75
Sweet Chili Wonton Crisps $8.75

*Siu Glazed Spam, Chicken, or Tofu, Scallion, Julienne Omelette, Narutomaki*

Tacos $22.50
*Three Soft Corn Tortillas Stuffed with your choice of Shoyu Poke, Wasabi Masago Poke, Crispy Tofu, or Kalua Pork. Shredded Cabbage, Mango Salsa, Choice of One Side*

## Ao Ao // Sides

Coconut Sticky Rice $7.50
Chili Garlic Home Fries $7.50
Congee $7.50
Single Free Ranges Egg Any Style $4.38
Kimchi Slaw $8.75
Furikaki Taro Chips $8.75
Honeycomb Biscuit w/ Honey _Guava Butter $7.50
Teriyaki Glaxed House Spam $10.00
Mochiko Fried Chicken Thigh $10.00

### Bubbles

ID REQ - Ruggeri Prosecco $47.50
ID REQ - Clara Vie Brut Rose $62.50
ID REQ - Iron Horse Wedding Cuvee, Sonoma, CA $87.50
ID REQ - Elicio Rose, France $47.50
ID REQ - Veuve Cliquot Brut, France $150.00

### Whites

ID REQ - MoVelt Gruner Veltliner, Austria $52.50
ID REQ - Hugel Gentil, Field Blend, Alsace $57.50
ID REQ - Yealands Sauvignon Blanc, New Zealand $47.50
ID REQ - Vignerons de Buxy Montagny, Burgundy, France $62.50
ID REQ - McBride Sisters Chardonnay, CCCR $67.50

### Reds

ID REQ - Alverdi Barbera, Italy $47.50
ID REQ - Montmayou Malbec Riserva, Argentina $52.50
ID REQ - Inscription Pinot Noir, Willamette, OR $62.50
ID REQ - Atteca Garnacha, Spain $57.50
ID REQ - Jax Vineyards Y3 Cabernet Sauvignon, CA $72.50

### Sake

Kikusui Nigori Perfect Snow, Japan $12.50
Kikusui Honjozo Nama, Japan $12.50
Cloud Rock Sake $30.00
Echigozakura Namachozo $22.50
Daiginjo Ehigozakura $30.00