



# Uala Leaf Cafe

AT WINDWARD COMMUNITY COLLEGE

## Lunch Menu: Jan 28–Feb 1

Hale 'Ākoakoa Cafeteria • Mon–Fri • 11am–1:30 pm  
(808) 235-7358 • OPEN TO THE PUBLIC



MENU: [www.windwardcce.org/uala-leaf-cafe](http://www.windwardcce.org/uala-leaf-cafe)

The menu is subject to change based on availability and at the chef's discretion.

### WEEKLY SPECIALS

Entree \$6.50 | Mixed Plate \$9 | Soup \$3.50

#### MONDAY 1/28

Served w/ Hapa rice and choice of Japanese potato salad or uala mac salad or tossed greens w/ housemade dressing.

**Pulled Pork** (*garlic, dry rub seasoning*)

**Vegetarian Chili** (*onion, garlic, asst. vegetables*)

**Cauliflower Cheddar Soup** (*onion, butter, milk, flour*)

#### TUESDAY 1/29 TACO TUESDAY

Served w/ black beans, tossed greens, cilantro and salsa.

**Beef & Vegetable Burrito** (*cheese, chilies, tomato, flour tortilla, Mexican spices*)

**Brussels Sprout Salad** (*Mexican spices, tortilla strips*)

**Watercress Soup** (*onion*)

#### WEDNESDAY 1/30

Served w/ Hapa rice and choice of Japanese potato salad or uala mac salad or tossed greens w/ housemade dressings.

**Chicken Katsu Furikake** (*flour, egg, panko*)

**Vegetable Curry** (*asst. vegetables, chickpea, broth, nondairy*)

**Cream of Kabocha Soup w/ cheese toast** (*onion, celery, garlic, ginger, spices*)

#### THURSDAY 1/31

Served w/ Hapa rice and choice of Japanese potato salad or uala mac salad or tossed greens w/ housemade dressings.

**Grilled Saba** (*mackerel, daikon, salt, lemon*)

**Mushroom Stroganoff** (*onion, garlic, flour, butter, dairy, pasta*)

**Kim Chee Soup** (*onion, garlic, cabbage, gochujang*)

#### FRIDAY 2/1

Served w/ Hapa rice and choice of Japanese potato salad or uala mac salad or tossed greens w/ housemade dressings.

**Pork & Beans** (*kidney beans, onion, bacon, brown sugar, garlic*)

**Tofu Katsu** (*panko, housemade katsu sauce*)

**Miso Soup** (*onion, konbu*)

### COMBOS

<b>Double Double, French Fries, Drink</b> (20 oz.+1 refill)	15
<b>Cheese Burger, French Fries, Drink</b> (20 oz.+1 refill)	10
<b>Koolau Burger, French Fries, Drink</b> (20 oz.+1 refill)	10
<b>Grilled Cheese, French Fries, Drink</b> (20 oz.+1 refill)	7
<b>Substitute for Tofu Fries or Cauliflower Fries</b>	add .50
<b>Grilled Cheese &amp; Soup or Salad</b>	6.50
<b>Soup &amp; Salad</b> ♥🍃🌾🌱🌿	6.50
<b>Half Wrap &amp; Soup or Salad</b> ♥🍃🌿🌱	6.50

### HOT ITEMS & SANDWICHES

<b>Double Double Burger</b> 2-beef patties, 2-slices Am. cheese, house secret sauce, lettuce, tomato, onions, dill pickle	11.50
<b>Cheese Burger</b> Koolau Burger w/ cheese	7
<b>Koolau Burger</b> Beef patty, w/house secret sauce, lettuce, tomato, grilled onions and dill pickle	6.50
<b>Grilled Cheese</b> Am. cheese, wheat bread, grilled w/butter	3.50
<b>Add On:</b> cheese, mushrooms, bacon, tomato, onion, jalapeno	.50
<b>Spam Musubi or Specialty Musubi</b> 🌾	2.50
<b>French Fries</b> w/sea salt & black pepper 🌾🌱🌿	3
<b>Cauliflower Fries</b> w/sea salt & black pepper 🌾🌱🌿	3.50
<b>Tofu Fries</b> w/sea salt & black pepper 🌾🌱🌿	3.50

### SALADS & WRAPS

<b>Local Mixed Greens &amp; Soup Combo</b> ♥🍃	6.50
<b>Local Mixed Greens</b> ♥🍃🌾🌱🌿 w/ house dressing	3.50
<b>Island Vegetable Wrap</b> ♥🍃🌿	4.50
Sweet potato hummus, pickled carrots, grilled eggplant, mushrooms, onion and zucchini in a flour tortilla	
<b>Egg Salad Wrap w/ pickled vegetables</b> ♥🍃🌿	4.50
<b>Egg Salad Wrap w/ bacon</b> ♥	4.50
<b>Chilled Somen Salad</b> ♥🍃🌿	4.50
Somen noodles, kamaboko, pickled daikon, negi (green onions) and tamago (egg), w/ soy-ginger dressing	

### DESSERTS & SNACKS

<b>Brownie or Pineapple Scone or Choc. Chip Cookie</b>	2.50
<b>Coffee Jello w/ Condensed Milk</b>	2.50
<b>Chocolate or Vanilla Tapioca Pudding</b> 🌱🌾	2.50
<b>Strawberry Jello</b> 🌱🌾	2.50
<b>Apple or Orange</b> ♥🍃🌱🌿🌾🌿	1.50

### BEVERAGES

<b>Fountain Drink</b> (Pepsi products, 20 oz. cup + 1 refill)	2
<b>Featured Native Tea</b>	2
<b>Infused Water</b> ♥🍃🌱🌿🌾🌿	1.50
<b>Canned Drink</b>	1.50
<b>Bottled Water</b> ♥🍃🌱🌿🌾🌿 20 oz.	1.75

🌱 Vegetarian 🌾 Gluten Free 🌿 Vegan

♥ Heart Healthy 🍃 Blue Zones Project® Inspired

We are a Blue Zones Project Approved™ Restaurant



CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.