Ulam At Sawsawan
(Dishes w/Special Accompaniment)

Lumpia $1.25
A spring roll of lightly saute'd vegetables, choice of fresh or fried.

Lumpiang Shanghai $3.25
Mini spring roll of ground pork and minced shrimps fried till golden crisp.

Okoy $3.95
A fried patty of bean sprouts, shrimps and vegetables.

Pancit Bihon $3.95
Rice noodles saute'd in seasoned chicken stock and garnished with mixed vegetables.

Tokwa't Baboy $3.95
Combination of fried cubed bean curd and steamed pork in a sauce of vinegar, soy sauce and garlic.

Dinuguan $3.95
Popular stew of pork innards seasoned for adventurous palate.

Sari-Sari $5.95
A medley of fresh vegetables lightly saute'd with shrimps and garlic.

Munggong Guisado $5.50
Saute'd green bean pellets with shrimps, pork, onions and bittermelon.

FOR TAKE-OUT ORDERS
PLEASE CALL:
735-8576 ☎ fax 735-8575

Hours:
Tues.-Sun. 11am-2pm
5 pm-9 pm
Closed Monday

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Panghimagas

Halo-Halo $2.50
A combination of preserved sweet fruits, shaved ice and cream.
With Filipino fruit flavored ice cream (choice of mango, ube, langka, macapuno). $3.25

Maja Blanca $1.00
A smooth white custard with morsels of sweet corn.

Ube Halaya $1.00
A custard from purple root crop of the yam family.

Leche Flan $1.00
Lightly flavored (vanilla) caramel flan.

Salabat, Coffee, Tea & Soda

Salabat 90¢
Ginger brew w/pandan leaves)

Coffee & Tea 90¢

Soda 80¢
Coke, Diet Coke, Rootbeer, Sprite & Fruit punch.

Pastries

Ensaimada $1.00
Spanish inspired sweet bread topped with butter & grated cheese.

Chicken Pie $1.00
Pot pie with chicken, raisins & potatoes.

Mamon 90¢
Orange sponge cake.

Joni's of Hawaii
BAKESHOP & RESTAURANT

What makes Philippine Cuisine Philippine?

The understanding of philippine cuisine cannot be dissociated from the country's cultural history and geography. While it draws its origin from various cultures, it also displays regional characteristics. Filipino food was:
Prepared by the Malay settlers
Spiced by the Chinese traders
Stewed in 300 years of spanish rule
Hamburgered by American influence
and simmered in the melting pot
That the philippine has become over the last century. Thus, philippine cuisine produces the best of oriental and occidental extractions.

1017-A Kapahulu Avenue
Honolulu, Hawaii 96816
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Chef's Suggestion...

"Sawsawan"

The individuality of the Filipino palate is best expressed in the "sawsawan" - a dipping sauce or side dish of pickled vegetables to go with the vilands one is about to eat. These are recommended "sawsawan" to a particular dish but there is no limit as to one's own taste. Thus, a dipping sauce as simple as patis (fish sauce) may be adjusted by adding kalamansi (lemon juice) or vinegar or bagoong (anchovy paste) or even combined with fresh tomatoes and onions or even with exotic salted carp eggs. Whatever one's choice is, the "sawsawan" will surely enhance one's enjoyment of the Filipino dish!

Lutuing Panlalawigan
(Regional Specialties)

Pinakbet Ilocandia $5.95
A saute' of mixed vegetables with anchovy sauce.

Tocino Pampanga $4.95
Pork meat seasoned with vinegar, sugar and pepper pan fried till well done.

Pancit Malabon $3.95
Steamed rice noodles topped with crushed pork cracklings, boiled eggs, leafy vegetables and seasoned shrimp sauce.

Adobo Manila $3.95
A stew of pork and/or chicken in vinegar, garlic and soy sauce.

Hipon sa Gatang Bicol $6.95
A medley of squash, long beans and shrimps simmered in coconut milk.

Pancit Molo Visayan $5.75
Shrimp and pork dumplings in chicken broth.

Kare-Kare Tagalog $6.95
Stew of oxtail, tripe & vegetables in peanut sauce.

Tapang Batagas $5.25
Pan fried slices of prime ribs cured in vinegar and pepper.

Ulam At Sawsawan
(Dishes w/Special Accompaniment)

Ouekiam at Labanos Atsara $4.95
Deep fried spiced ground pork meat and minced shrimps wrapped in soy bean milk skin (w/pickled radish)

Rellenadong Hipon at Atsarang Papaya $5.75
Stuffed shrimp (our very own recipe) deep fried to a crunchy crisp (w/pickled papaya)

Halabos na Hipon at Kamatis/ Manggang Hilaw $9.95
Fresh prawns boiled in lightly spiked lemon butter sauce (fresh tomatoes and green mangoes).

Daing na Bangus At Itlog na Maalat/Kamatis $7.95
Deep fried boneless milkfish marinated in vinegar and garlic (w/fresh tomatoes and salted eggs.

Paksiw na Bangus At Kamatis/Sibuyas na Mura $7.95
Boneless milkfish stewed in vinegar, ginger and bittermelon (w/fresh tomatoes & spring onions)

Inihaw na Baboy at Talong Ensalada $5.75
Pan grilled slices of pork marinated in vinegar and garlic (w/eggplant salad)

Lechon Kawali at Pechay Ensalada $6.50
Deep fried pork belly (w/pechay salad)

* Depending on size availability. Prices subject to change.

Lutuing Pang-Fiesta
(Festive Dishes)

Lengua $7.50
Tender slices of ox-tongue simmered in mushroom sauce.

Escabecheng Isda $9.90-up*
Whole fish fried and smothered with sweet and sour sauce and vegetables.

Crispy Pata $6.95
Pork knuckles deep fried until crisp.

Sugpo sa Gata $9.95
Shelled prawns simmered in coconut mild and spices.

Morcon $8.50
Beef flank rolled and stuffed with boiled eggs, sausages, pickles, carrots and pimientos.

Rellenong Manok $6.95
Chicken deboned and stuffed with a rich mixture of chicken meat, cheese and ham.

Sinigang $6.75
Tamarind sour soup with vegetables choice of prawns, pork and milkfish belly.

Tinola $5.95
Ginger flavored soup with green papaya and chicken.

Kalderetang Baka $7.95
Spicy beef stew in liver sauce with stuffed olives, red and green bell peppers.

Bistek Tagalog $6.75
Pan fried fillet of prime ribs in lemon and soy sauce, garnished with onion rings.

Apritadang Manok $6.75
Pan fried fillet of prime ribs in lemon and soy sauce, garnished with onion rings.

Pritong Manok $5.75
Half-a-chicken, deep fried till crisp and sewed with candied sweet potatoes.

Adobong Pusit $6.25
A stew of squid in its own ink, vinegar and garlic.