



YUM

CHA

ASIAN EATERY

OUR STORY

THE YEAR WAS 2006, THERE WERE AWARD-WINNING RESTAURANTS HONORING CUISINE OF THE ISLANDS, ITALY, AND JAPAN, BUT WHAT WAS MISSING? AH, IT BECAME CLEAR THAT THE SOUTH SHORE NEEDED A MODERN ASIAN RESTAURANT. ACTING ON THIS OBVIOUS LACK, FORMER FOOD & BEVERAGE DIRECTOR, KEITH SPINDEN, AN ADMITTED ASIAN FOOD JUNKIE, TEAMED UP WITH EXECUTIVE CHEF LARRY EELLS TO CREATE A FUN, FREE-SPIRITED ASIAN FOOD RESTAURANT.

IN A WHIRLWIND OAHU TRIP TO SAMPLE THE MANY FAMOUS ASIAN RESTAURANTS, THE CONCEPT BEGAN TO FORM. PROMOTING LOCAL BOY, ROMEL BEGONIA, TO CHEF DE CUISINE OF THIS NEW RESTAURANT IT WAS CLEAR THAT HE SHOULD LEARN AUTHENTICALLY FROM THE PROS, SO HE PACKED HIS BAGS FOR A CULINARY IMMERSION IN BANGKOK AND BEIJING. STUDYING UNDER THE TUTELAGE OF MASTER CHEFS, CHEF ROMEL GAINED INSIGHT INTO AUTHENTIC NORTHERN CHINESE AND THAI CUISINES TO ADD TO HIS EXISTING "LOCAL-STYLE" REPERTOIRE OF KOREAN-JAPANESE-CHINESE-HAWAIIAN FUSION. IT IS THROUGH THIS MIX OF BRAINSTORMING, CULINARY EXPLORATION, AND CREATIVE LICENSE TO PLAY THAT YUM CHA WAS BORN. SINCE OPENING IT HAS GROWN TO BE A LOCAL FAVORITE AS WELL AS A HIT WITH VISITORS TO THE ISLAND.

WITH A BREAK IN 2010 WHILE THE GOLF COURSE GREW NEW GREENS, CHEF LARRY LAUNCHED A SOUTHEAST ASIAN CULINARY JOURNEY OF HIS OWN. ACTING AS VISITING CHEF AT THE GRAND HYATT SHANGHAI HE INTRODUCED HAWAIIAN FAVORITES TO THEIR MENU WHILE ABSORBING LOCAL CHINESE CULTURE AND CUISINE. AFTERWARDS, HE TRAVELED TO SEOUL AND TOKYO TO SAMPLE LOCAL FARE AND GARNER NEW IDEAS. THE NEW MENU HAS SOME OF THE OLD FAVORITES FROM CHEF ROMEL'S ORIGINAL MENU AS WELL AS A FRESH INFUSION OF IDEAS FROM CHEF LARRY'S TRAVELS. YUM CHA, AS WE KNOW IT TODAY, IS A RESULT OF A DESIRE FOR GOOD ASIAN FOOD, OUR CHEF'S PASSION FOR DELICIOUS CONCOCTIONS, AND ALL OF YUM CHA'S LOYAL FOLLOWERS.

OUR NEW CHEF DE CUISINE ZACHARY PHAM AND PROPRIETOR KENNETH SEMERAU WELCOME YOU TO ENJOY THE MANY FLAVORS OF YUM CHA IN A FUN, RELAXED ATMOSPHERE.

STARTERS

YUM CHA SPRING ROLLS - 10

PORK, CELERY, GREEN ONION, CARROT
SERVED WITH LETTUCE & MINT

"TIANJIN" EGG OMELET - 8

CRAB, GREEN PEAS,
SWEET & SOUR SAUCE

PORK POT STICKER - 10

SPICY SOY

AHI #1 POKE & WONTON - 14

TRUE HAWAIIAN

INDONESIAN CHICKEN SATAY - 10

3 PIECES, PEANUT SAUCE

EBI MAYO & BABY BOK CHOY - 12

3 PCS. FRIED LARGE SHRIMP TOSSED
WITH SESAME MAYONNAISE WITH BABY
BOK CHOY & CANDIED WALNUTS

DIM SUM

SERVED IN BASKETS 3 PIECES PER ORDER - 14

PORK SHUMAI

SHRIMP WONTON

KAUAI CORN, ENGLISH PEA, HOISIN
PEANUT SAUCE

ROASTED DUCK BAO

SHAVED RED ONION, MINI TOMATO,
CILANTRO, HOISIN SAUCE

SOUP & SALAD

KAUAI WATERCRESS SALAD - 10

"DA KINE" FARM WATERCRESS

MANDARIN CHICKEN SALAD - 13

ORANGE, PLUM, SOY, JICAMA, CILANTRO

CHICKEN HOT & SOUR SOUP - 7

SHIITAKE, ONION, BELL PEPPER

SOM TAM" GREEN PAPAYA SALAD - 10

DRIED SHRIMP, LONG BEAN, PEANUT

CHILI SHRIMP SALAD - 12

FRIED POP CORN SHRIMP,
SWEET & SOUR SAUCE

BEEF & ASPARAGUS SOUP - 8

SHIITAKE, ONION, BELL PEPPER

NOODLES & RICE

"ERAWAN" STYLE PAD THAI

FROM THE GRAND HYATT BANGKOK
CHICKEN - 16 SHRIMP - 18 TOFU - 19

YUM CHA FRIED RICE - 10

CARROT, CELERY, EGG

SINGAPORE STYLE SHRIMP NOODLE - 17

CHOW FUN, HOUSE MADE CURRY SPICE

BUN THIT NUONG - 15

GRILLED PORK, LETTUCE, RICE NOODLE,
PICKLED VEGETABLES

CRAB STIR FRIED RICE - 16

X.O. SAUCE, SOY SAUCE, GREEN ONION,
EGG, LETTUCE

TERIYAKI & SMOKED SALMON FRIED RICE - 18

LETTUCE, EGG, SOY SAUCE

MANY DISHES ARE PREPARED WITH PEANUT OIL OR NUTS, PLEASE LET US KNOW IF YOU
ARE ALLERGIC. MANY ITEMS CAN BE MADE GLUTEN FREE UPON REQUEST.
GLUTEN FREE SHOYU IS ALSO AVAILABLE.

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY
INCREASE YOUR RISK OF FOOD BORNE ILLNESS. HAWAII TAX WILL BE ADDED. AN AUTOMATIC
GRATUITY OF 18% IS ADDED TO PARTIES OF 8 OR MORE.

SIDE DISHES

WOK SEARED EDAMAME - 8
GARLIC HOISIN

STEAMED VEGETABLE - 6
SEASONAL

STEAMED RICE - 3
WHITE OR BROWN

TEMPURA SHRIMP - 10
3 PCS.

KIM CHEE TRIO - 8
NAPPA & PINEAPPLE,
GRILLED CUCUMBER, NAMASU

ENTREES

KOREAN SIZZLING PORK - 20
TOFU & KIM CHEE

KOREAN BEEF SHORTRIBS - 25
SOY SAUCE, CHILI SPICE, SESAME OIL

**SZECHUAN PEPPERED WAGYU
BEEF STIRFRY - 22**
ASPARAGUS, GINGER

KUNG PAO CHICKEN - 22
BELL PEPPER, CHILI, PEANUTS

SEASONAL WHOLE ISLAND FISH - 38
STEAMED OR WOK FRIED

**PORK, NIRA GARLIC CHIVE &
BEAN SPROUTS - 18**
OYSTER SAUCE

**WOK FRIED LOBSTER PRAWNS
IN BLACK BEAN - 36**

**STEAMED FISH WITH TOFU STIR
FRY - 29**
STIR FRIED VEGETABLE, SOY, GINGER

TEMPURA VEGETABLES - 15
SWEET POTATO, ONION, BROCCOLLINI,
EGGPLANT, MUSHROOM, ASPARAGUS

KEIKI MENU

VEGETABLE FRIED RICE - 7

CHICKEN SKEWERS - 9

VEGETABLE CHOW FUN - 9

BEEF SKEWERS - 9

MANDARIN CHICKEN - 9

DESSERT

FRIED ICE CREAM - 10
VANILLA, GREEN TEA, CHOCOLATE,
AZUKI BEAN OR MACADAMIA NUT

MANGO MOUSSE - 7
MANGO PUREE, WHIPPED CREAM

ICE CREAM - 4
VANILLA, GREEN TEA, CHOCOLATE,
AZUKI BEAN OR MACADAMIA NUT

ALMOND FLOAT - 7
ALMOND MILK, MILK, AGAR, PINEAPPLE,
STRAWBERRY, FIVE SPICE

MANY DISHES ARE PREPARED WITH PEANUT OIL OR NUTS, PLEASE LET US KNOW IF YOU ARE ALLERGIC. MANY ITEMS CAN BE MADE GLUTEN FREE UPON REQUEST. GLUTEN FREE SHOYU IS ALSO AVAILABLE.

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS. HAWAII TAX WILL BE ADDED. AN AUTOMATIC GRATUITY OF 18% IS ADDED TO PARTIES OF 8 OR MORE.