



808-731-5045 | 54 E Puainako St. Hilo Hawaii | whiteguavacafe.com

Marinated in a rosemary and garlic sauce.

Salad

Side 5.5 Small 15.5 Regular 20 Large 31
Made with local hydroponic lettuce, locally grown tomatoes, microgreens, cucumbers, & carrots.

- Add grilled chicken thigh, fried chicken, fried tofu, or fried mushrooms (Sauces for fried options Korean, Adobo, BBQ, Buffalo, Lilikoi, Oyster) 12
- Add smoked teri chicken, katsu or grilled chicken breast 13.5
- Add 8 oz ribeye 22

Salad Dressings

Aunty Audrey's Lilikoi Dressing

Wafu Dressing

Chukafu Dressing

Blue Cheese Vinaigrette

Ranch Dressing

Entrees

Entrees are served with your choice of white rice, brown rice, or fries & choice of extra rice, potato salad, or green salad made with locally grown produce.

Sizing options: XL is a larger serving, & Lite-Bite is our version of a keiki.

Shiitake Chili [Ⓞ]

Lite-Bite 17.5 Regular 20 XL 27.5

A hearty, two-bean chili densely flavored with Shiitake mushrooms, & walnuts.

Coconut Vegan Curry [Ⓞ]

Lite-Bite 17.5 Regular 20 XL 27.5

A semi-sweet curry with pumpkin, cauliflower, squash, & seasonal vegetables.

Pork Steak

Lite-Bite 20 Regular 24 XL 30

Ribeye

8oz \$33 12oz \$44 16oz \$55 20oz \$70
Choice cuts dry-aged

Chicken Katsu

Lite-Bite 19 Regular 22 XL 26
Panko breaded chicken thighs.

Smoked Teri Chicken

Lite-Bite 19 Regular 22 XL 26
Applewood smoked Teri chicken.

Grilled Chicken Thighs

Lite-Bite 17.5 Regular 20 XL 25
Seasoned with salt and pepper
Sub chicken breast 2

Boneless Fried Chicken Thighs, or Fried Tofu, or \Fried Mushrooms

Sauce options below

Lite-Bite 17.5 Regular 20 XL 25

- Korean - A Hilo favorite. Shoyu sesame-based sauce with a slight kick to it.
- Spicy Korean - Our Korean sauce with extra heat.
- Fried Adobo - A White Guava Cafe original recipe. Cracked black pepper, garlic, & vinegar sauce.
- Hawaiian BBQ - A tangy Hawaiian barbecue sauce.
- Buffalo - Classic Frank's hot sauce & butter bath.
- Lilikoi - Sweet and tangy passion fruit sauce.
- Oyster - Green onion, ginger, and oyster sauce.
- Five Spice - Similar to char sui fried chicken.

Extra sauces will be an additional 2 charge

Please note: Menu pricing already includes tax, the prices you see are exactly what you pay!

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness*

Burgers

Burgers come with thick-cut fries or salad & are served with local hydroponic lettuce, local tomatoes, & onions.

Beef patties are cooked medium-rare unless otherwise requested. Pork patties are always well done.

Sizing options: Regular is a 5.5oz patty, Double is 11oz of meat (two patties), ¼ Pounda is a 4oz patty.

Classic Burger

Lite-Bite 17.5 Regular 20 XL 25

Freshly ground beef patty. (meat sub. Beyond)

Cheeseburger

Lite-Bite 17.5 Regular 20 XL 25

The classic burger with your choice of cheese. Options are Cheddar, Swiss, American, or Pepper Jack.

Teri Burger

Lite-Bite 17.5 Regular 20 XL 25

Teriyaki marinated beef patty.

Beyond burger

Regular 18.5 Double 24

Pea protein, vegan, soy free, gluten free, burger.

Baby Back Burger

¼ Pounda 15.5 Regular 17.5 Double 23

Pork patty covered with BBQ sauce served with onions & housemade pickles. Made with Duroc pork

Portuguese Burger

¼ Pounda 15.5 Regular 17.5 Double 23

Pork patty seasoned with spices found in Portuguese sausages. Served with pickled onions.

Dim Sum Burger

¼ Pounda 15.5 Regular 17.5 Double 23

Pork patty seasoned with oyster sauce and green onions. Topped with a crunchy wonton wrapper.

Pastele Burger

¼ Pounda 15.5 Regular 17.5 Double 23

Pork patty seasoned with tomatoes, cilantro, onions, olives, and achiote. Topped with plantain chips and Spanish olives.

Chicken Breast Sandwich

21

Served with Swiss cheese

Drinks

Fountain Drinks (free refills)

Reg. 3.5 XL 4.5

Coca-cola

Coke Zero

Barq's Root Beer

Seagram's Ginger Ale

Sprite

Green Tea 3.5

Iced Tea (free refills)

Reg. 3.5 XL 4.5

Coffee

Regular Brew 3.5

Decaf 3.5

The White Guava Story

Many years ago, Chef Dean's great grandparents, Magoichi & Kome Takaki, planted a white guava tree next to their chicken coop in Kurtistown. Several times a year the tree provided its sweet pear-shaped white guavas for family, friends, & neighbors to enjoy. In the early 1960's, Magoichi's son moved to Hilo & planted a cutting of the tree at the future home of Chef Dean. As a result, white guava trees have been a regular part of our family & are a reminder of family gatherings & good times.

We hope that White Guava Cafe becomes a constant in Hilo, a place that brings people together & a place where fond memories can be made. Mahalo nui loa for your support!