



The menu

House Creations

CLASSIC AHI TUNA



The house's favourite bowl, the original Hawaiian special, steamed white rice loaded with our pre-marinated ahi tuna mixed with maui onions and scallions

L 110,000 B 149,000 K 187,000

SPICY AHI TUNA



We created this bowl for our spicy lovers out there, steamed white rice loaded with our ahi tuna mixed with cucumbers, avocados, tossed in 3 different types of chilli and topped with the finest quality of toasted macadamia nuts

L 126,000 B 165,000 K 203,000

FIRE-BOWL



The name says it all, get ready for an eruption of flavours, steamed white rice loaded with salmon mixed with avocados, edamame, crab surimi, tossed in our volcano dressing topped with scallions and crispy

L 153,000 B 192,000 K 230,000

LOW-CAL POKE



You start with a base of quinoa, loaded with your choice of poke mixed with beetroot, edamame, avocados tossed in our light lemon dressing

L 126,000 B 166,000 K 204,000

GAINS BOWL



This bowl is straight up gains, you start with a base of half brown rice, half wakame seaweed, with your choice of poke mixed with avocados plus edamame, tossed in our original dressing

L 145,000 B 184,000 K 222,000

ISLAND RUSH



Steamed white rice, loaded with half ahi tuna, half salmon mixed with mangoes, pineapples, avocados, tossed in our mango habanero dressing, topped with cilantro, for them island vibes

L 133,000 B 172,000 K 208,000

SALMON CRUNCH



The west coast special, steamed white rice loaded with salmon mixed with avocados, daikon radish, cucumbers, carrots, crab surimi tossed in our so-cali dressing, topped with fried onions and crispy

L 152,000 B 191,000 K 229,000

VEGGIE SALAD



A favourite salad of ours, you have a combination of lolo rosso, lolo bianco cucumbers, avocados, carrots, cilantro, pickled ginger, with a sprinkle of the finest quality of toasted peanuts and Wonton crisps, tossed in our one and only peanut dressing

Choose or add a base of white rice, brown rice or quinoa

L 35,000 B 45,000 K 55,000

MAHALO



To all our Pick a Poke fans out there, this bowl is for you, steamed white rice loaded with marinated tuna, avocados, mangoes, daikon radish, arugula, scallions tossed in our so-cali, original and mango habanero dressing topped with black sesame, togarashi and crispy

L 141,000 B 180,000 K 218,000

All our bowls contain: Wasabi Rice seasoning and Sesame Seeds

Sizes: Little - Big - Kahuna

Spicy

Island Grindz

HAWAIIAN STYLE MONGOLIAN BEEF

Marinated beef cuts, stir Fried with greens beans, scallions and served with steamed white rice.

112,000

HAWAIIAN STYLE FRIED CHICKEN

Miso Marinated fried chicken, glazed and served on a bed of steamed white rice or soft bun with mayo, scallions, pickles and jalapeños.

Soft Bun 80,000

Rice Bowl 96,000

Starters

SALMON MANIA

For all those crazy foodies, you have a base of wontons loaded with salmon and avocado tossed in our volcano dressing, topped with scallions, togarashi and teriyaki
160,000

* **MISO SOUP**

A warm combination of dashi and miso paste with scallions and togarashi
35,000

FLAMING SHRIMPS

Get ready for crunchy, spicy, battered shrimps tossed in our volcano dressing and topped with scallions
115,000

CRAZY SALAD

Not your traditional salad, a mix of crab surimi, carrots, cucumbers, sesame seeds and furikake tossed in our so-cali dressing
105,000

* **MUSUBI**

Hawaii's favourite comfort food, marinated spam placed on a bed of rice, wrapped together with nori, served with a spicy dip
103,000

* Ask waiter for availability

Snow Cold Shavery

LITTLE

5,000



BIG

7,000



KAHUNA

9,000



PICK A FLAVOR

Chocolate
Vanilla bean
Black sesame
Lotus

 Coconut

PICK A TOPPING

Fresh fruits
Dry toppings
Liquid toppings
Each at 1,000

Bevarages

PICK A DRINK

Small water	4,000
Soft drinks	12,000
Ice tea	14,000
Perrier	15,000
Energy drink	6,000
Japanese soft drink	6,000

PICK A SPIRIT

Almaza beer	5,000
Heineken beer	6,000
Sapporo beer	8,000
White wine by glass	8,000
Rose wine by glass	8,000
White wine by bottle	29,000
Rose wine by bottle	29,000
Nigori unfiltered sake (240ml)	22,000
Sparkling sake	18,000
Sake	14,000

PICK A SLUSH

Homemade lemonade	22,000
Island breeze	28,000
A mix of mango and passion fruit	

PICK A HOT DRINK

Tea	4,000
Espresso coffee	4,000
Caffe latte	6,000
Iced latte	6,000

Create Your Bowl

PICK A SIZE

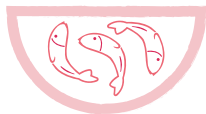
LITTLE

70g
109,000



BIG

100g
148,000



KAHUNA

130g
186,000



PICK A BASE

White rice
Brown rice
Green mix
Quinoa
Wakame seaweed +96,000

PICK A POKE

*Choose one or mix and match
your favorite base and protein*



PICK A MIX

Coriander
Kale 5,000
Carrots 3,000
Mango 10,000
Jalapeno 3,000
Scallions 3,000
Avocado 10,000
Beetroot 5,000
Cucumber 3,000
Pineapple 10,000
Edamame 10,000
Maui onions 3,000
Daikon radish 5,000
Tobiko 10,000

PICK A DRESSING

Original
Not so original
Teriyaki
So-cali
Chilli
Volcano
Light lemon
Peanut sauce
Wasabi aioli
Mango habanero

Extra dressing +8,000

PICK A TOPPING

Furikake 6,000
Togarashi
Crispy 6,000
Peanuts 6,000
Black sesame
White sesame
Pickled ginger 6,000
Nori sheet 6,000

Salmon

Marinated salmon
Ahi tuna
Marinated tuna
Shrimp

Tofu

Fresh crab meat L +5,000 B +7,000 K +9,000
Octopus L +5,000 B +7,000 K +9,000

Please ask your waiter for extra protein

Caviar 10,000
Crab surimi 16,000
Wakame seaweed 16,000
Arugula 5,000
Red chard 5,000
Lolo rosso 5,000
Fried onions 6,000
Macadamia nuts 8,000
Wonton crisps 6,000
Dried cranberries 6,000
Roasted soy beans 6,000
Pumpkin seeds 6,000
Sunflower seeds chilli 6,000
Almonds 6,000

Vegan Special Spicy



We like it raw!



  @pickapoke_beirut
pickapoke.co

Achrafieh - Abdel Wahab El Inglizi st.

+961 1 200 358

Furn El Chebbak - General st.

+961 1 292 203 +961 1 292 209

All our prices are in Lebanese Pounds and are inclusive of VAT