

TERRA

CHOICE.

Everyone, everywhere makes hundreds of choices every day. We recognize and appreciate your choice in dining with us today and it is our sincerest desire to provide you with a wholesome meal at a great value with the best service possible.

We choose to use locally-sourced, family-farmed and organic products whenever available. We choose to offer menu selections with influences and products from a variety of communities based on our own multi-cultural and ethnic diversity.

We are committed to fair wage and sustainable products, and ensure that we are doing everything possible to support our neighbors as well as our family businesses back home.

We recognize and honor your choice to live, work and serve in support of our community and our common values. It is our mission and privilege to support that choice, with 100% of our profits returned back to your military family.

If for some reason we do not meet your expectations, please tell our wait staff or manager as we want to do everything within our control to make things right. We would like to offer our sincerest gratitude in making the choice to dine with us, and it is our proud choice to serve and support you here on Okinawa and abroad.

THANK YOU.

COCKTAILS

TERRA MARGARITA 7
homemade sweet & sour, premium tequila and grand marnier served over ice with a salted rim.

RASPBERRY MARGARITA 7
raspberry flavors abound in this delicious berry version of our classic margarita.

MAI TAI 7
say aloha to our version of this classic hawaiian cocktail—light rum with a blend of fruit juice and amaretto topped with dark rum.

MOMO MASHUP 6
a delicious blend of peach and pineapple made with vodka and schnapps.

LONG BEACH ICED TEA 7
vodka, rum, triple sec and gin balanced with our homemade sweet & sour, cranberry juice, simple syrup and club soda.

BAY BREEZE 6
a perfect warm weather cocktail with vodka, cranberry juice and pineapple juice.

DRAFT BEER REG 6 / TALL 9.75
served in an ice-cold glass fresh from the tap. your choice of okinawa's hometown favorite orion or a taste of mainland japan with asahi.



TERRA MARGARITA

BOTTLED BEER

CORONA	3.75	BUD LIGHT	3.5
DOS EQUIS	4.25	HEINEKEN	4
STELLA	5	COORS LITE	3.5

DRINK RESPONSIBLY. KNOW YOUR LIMIT. SHOULD YOU REQUIRE A TAXI, DAIKO OR OTHER ASSISTANCE, ASK YOUR SERVER OR A MANAGER

TERRA OFFERS PRODUCTS WITH PEANUTS, TREE NUTS, SOY, MILK, EGGS AND WHEAT AS WELL AS OTHER INGREDIENTS. ALTHOUGH STEPS ARE TAKEN TO MINIMIZE THE RISK OF CROSS CONTAMINATION, TERRA CANNOT GUARANTEE THAT ANY OF OUR PRODUCTS ARE SAFE TO CONSUME FOR PEOPLE WITH CERTAIN ALLERGIES, SUCH AS, ALLERGIES TO PEANUT, TREE NUT, SOY, MILK, EGG OR WHEAT. PLEASE NOTE THAT MENU ITEMS ARE COOKED TO ORDER AND SOME MAY BE SERVED RAW OR UNDERCOOKED. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE THE RISK OF FOODBORNE ILLNESS. TERRA DOES NOT ASSUME LIABILITY FOR ADVERSE REACTIONS TO FOODS CONSUMED, OR ITEMS ONE MAY COME INTO CONTACT WITH, WHILE EATING ON THE PREMISES.



ARNOLD PALMER

REFRESHMENTS

*free refills

TERRA TEA* 3
the great taste of raspberry, peach, mango or
cranberry in fresh-brewed iced tea.

FRESH LEMONADE* 3
made fresh daily; peach and raspberry flavors also
available.

ARNOLD PALMER* 3
iced tea and our fresh lemonade.

BOTTLE SERVICE 3
mexican coca-cola | jarritos fruit punch soda
jarritos mandarin soda | boylan's grape soda
boylan's crème soda | boylan's root beer
perrier water

FOUNTAIN DRINKS* 2
coca-cola | coke zero | sprite | ginger ale
| dr. pepper | sweet and unsweetened iced tea
| juice | coffee

HOT TEA* 2

HOT COFFEE* 2

ARE YOU THE DESIGNATED DRIVER? HAVE A BOTTOMLESS FOUNTAIN BEVERAGE ON US!

SHAREABLES

for the table—big enough to share...or not. we won't judge.

WORLD OF WINGS 6/7 OR 11/13

boneless or traditional, tossed in your choice of global sauces: mango habanero, hawaiian teriyaki, southern bbq, thai sweet chili, garlic parmesan or classic buffalo.

FRESH TORTILLA CHIPS & SALSA 6

made fresh daily with just the right crunch and served with our house salsa—crunch responsibly. add queso for 3

CALAMARI 9

lightly breaded, perfectly crisped and ready to dip. served with a zesty asian rémoulade that kicks like a spicy sea breeze. calamari? more like cala-marvelous.

BLACKENED AHI SASHIMI 10

sashimi with swagger; blackened, seared ahi served rare with wasabi mustard shoyu and a beurre blanc drizzle. it's silky, spicy and a little luxurious.

MUCHO MEZZA BOARD 14

a mediterranean spread of hummus, baba ghanoush, nama ham, briny olives, tangy feta, a fruit selection and warm naan. it's a passport to flavor, no travel required.

BBQ BOARD 16

a smoky trio worthy of its own fan club—honey bacon steak, tender pork shoulder and slow-smoked brisket. comes with pickles and soft rolls for stacking, snacking and showing off.

SPICY EDAMAME



BLACKENED AHI SASHIMI

CHICKEN POBLANO QUESADILLA 9

melted cheese, seasoned chicken and fire-roasted poblano all folded into a crispy tortilla. it's comfort food with a little kick.

CHICKEN BACON JALAPEÑO QUESADILLA 9

bold and not afraid of spice; this quesadilla with a molten cheesy core is layered with chicken, crispy bacon and jalapeños.

CRISPY BRUSSELS SPROUTS SEASONAL

ask server for availability

golden, caramelized, crispy and craveable—even brussels skeptics can't resist this one.

SPICY EDAMAME 6

wok-tossed in sesame oil, chili flakes and shoyu; it's a fiery, salty snack that disappears faster than you'd think.

REUBEN EGGROLLS 8

corned beef, sauerkraut and swiss cheese wrapped, fried and dipped in thousand island dressing. a deli sandwich in a crispy tuxedo.

FLATBREADS

BBQ CHICKEN 9
tangy bbq sauce, grilled chicken and red onion on a golden flatbread. it's your backyard favorite—crisped and sliceable.

PEPPERONI 9
a classic with red sauce, a crispy crust and mozzarella. nothing fancy—just perfect.

SMP (SHIITAKE, MISO & PARMESAN) 10
a savory umami bomb disguised as dinner. white miso base, mozzarella, parmesan, garlic and shiitake mushrooms come together. It's part pizzeria, part *izakaya*.

MEDITERRANEAN 10
roasted eggplant, cherry tomatoes, garlic, red onion, evoo and parmesan—like a garden picnic on a crispy crust.

NAMA HAM FLATBREAD 11
creamy white sauce, mozzarella, parmesan, nama ham, baby artichoke and cherry tomatoes.

CLASSIC CHEESE 8
mozzarella, red sauce and parmesan—because sometimes, simplicity hits best.



PEPPERONI FLATBREAD

SOUPS & SALADS

SOUP OF THE DAY 3/5
always seasonal, always comforting; ask your server what's simmering today. *available in a cup or a bowl.*

CONFETTI WEDGE SALAD 10
crisp iceberg, cherry tomatoes, red onion, blue cheese, candied walnuts and diced house-made honey bacon. it's a party on a plate—no rsvp required.

GREEK SALAD WITH GRILLED CHICKEN 12
a mediterranean masterpiece—chopped cucumbers, imported olives, red onion, chickpeas, cherry tomatoes and feta cheese, all drizzled with a zesty lemon vinaigrette and topped with grilled chicken.

CAESAR YOUR WAY 9
terra mixed greens tossed in house-made caesar with croutons, parmesan and your choice of protein. *add seared salmon or blackened ahi - 8 | shrimp - 6 | grilled chicken - 4*

SESAME AHI SALAD 15
fresh ahi, sesame-seared and served rare lounging atop local greens and veggies. finished with our *miso-kabayaki* dressing, it's salad with a sushi soul.

PURPLE SALAD 11
a moody medley of earthy beets, bitter radicchio, candied walnuts and blue cheese, tossed in a citrusy orange vinaigrette over fresh mixed greens. *add grilled chicken - 4*

PINEAPPLE CURRY CHICKEN SALAD 11
japanese curry-spiced chicken salad with red grapes, red onion, crunchy celery and cashews served atop a juicy pineapple wedge. sweet, savory and aloha approved.

TERRA HOUSE SALAD 7
locally sourced mixed greens—simple, seasonal and ready for your favorite dressing.

GREEK SALAD WITH GRILLED CHICKEN



HANDHELDS

all handhelds come with sweet or unsweetened iced tea and your choice of side.

PATTY MELT 9

griddled beef, grilled onions and melty swiss cheese between toasted rye. it's a burger disguised as a grilled cheese sandwich but it's not fooling anyone.

ALL-AMERICAN BURGER 9

red, white and chew—this classic is piled high with a big beefy patty, crisp lettuce, juicy tomato, tangy pickles and a melted slice of american pride. served with a side of freedom (and probably fries).

AUSTRALIAN BURGER 12

hop into flavor country with this down under delight! stacked with a juicy patty, grilled pineapple, pickled beet, a fried egg, bacon, lettuce, tomato, bbq sauce and the spirit of the outback, this burger doesn't just walkabout—it struts about.

STEAK SANDWICH 15

half a pound of strip steak cozied up to caramelized onions and shiitake mushrooms, all piled high on a crusty roll that whispers, "you deserve this." served with bbq horseradish sauce.

POBLANO CHICKEN CHEESESTEAK 10

sliced chicken, roasted poblanos, grilled onions and cheese.

BLACKENED AHI CLUB 15

this isn't your average club—it's the vip lounge of sandwiches. a thick, hand-cut 6 oz. slice of local ahi, blackened to perfection, is stacked up with crispy bacon, tomato, red onion and clover sprouts. a zesty asian rémoulade adds the umami and it's all hugged by a soft brioche bun. It's bold, beachy and just a little bit bougie.

CURRY CHICKEN SALAD SANDWICH 9

japanese curry chicken salad with grapes, onion, cashews and celery tucked in soft bread. it's bold, creamy and borderline addictive

EL CUBANO 13

smoked pork, nama ham, swiss cheese, pickles and mustard—pressed to perfection.

PASTRAMI 13

house-smoked and peppery pastrami stacked high with swiss cheese on rye. our version is bold and brash—in the best way.



AUSTRALIAN BURGER

GRILLED HOT HONEY CHICKEN 9

grilled chicken, hot honey, cucumber spirals and red onion.

REUBEN 13

house-made corned beef, sauerkraut, swiss cheese and thousand island dressing on toasted rye. It's loud, proud and funky delicious.

CALI CHICKEN 10

grilled chicken, bacon, tomato, clover sprouts and lemon aioli all lounging on a toasted brioche bun like it's malibu in july. fresh, breezy and blessed—it's the golden state in sandwich form, minus the real estate prices.

SABICH 11

an edible embrace from the middle east. creamy hummus, crispy eggplant, hard-boiled egg, pickled cucumber and baba ghanoush all rolled up in warm naan with a touch of spicy harissa. it's messy, magical and may require a napkin—or five.

GRILLED CHEESE 7

shokupan grilled golden with molten cheese inside.
add bacon or nama ham - 3



THE BEST PORK SANDWICH

THE SMOKE SHOW

slow-cooked. served with sweet or unsweetened iced tea, your choice of side + bread-and-butter pickles.

THE BEST BRISKET SANDWICH 13

smoked low and slow, this brisket’s tender bark means business—comes piled on a bun and caramelized in bbq sauce dripping with intent.

THE BEST PORK SANDWICH 13

slow-smoked and bursting with boldness, this tender sliced pork shoulder lounges on a buttery brioche bun like it owns the place. topped with tangy bbq-horseradish sauce and twirled ribbons of fresh-pickled cucumber and sweet onion, it’s a symphony of smoke, spice and sass. handle with both hands—and maybe a little reverence.

SMOKED BRISKET 16

thick-sliced, smoky and meltingly tender. bark to belly, it’s packed with depth.

PORK SHOULDER 15

low-and-slow pulled pork that’s juicy, smoky and versatile—a crowd favorite for good reason.

BACON STEAK 15

not a typo—this is bacon you slice with a fork. it’s thick-cut, house-made and glazed with a kiss of honey. five pieces but with one problem: who gets the last one?

SIDES

MASHED POTATOES | RICE | FRENCH FRIES | VEGETABLE OF THE DAY

PREMIUM SIDES

substitute regular side for \$1 more

MAC & CHEESE | CAULIFLOWER FRIED RICE | LOADED MASHED POTATO | COCONUT RICE
| SIDE SALAD | SIDE GREEK SALAD | ROASTED BEETS | CUP OF SOUP

EXTRA SIDES

regular \$2 / premium \$3

ENTRÉES & PASTAS

all entrées are served with sweet or unsweetened iced tea and your choice of side.

THAI SHRIMP PASTA 15
east meets west with plump shrimp and sautéed vegetables in a creamy thai red curry, all twirled up in linguine. served with garlic bread.

PEANUT UDON 9
chewy udon noodles tossed in a creamy sesame-peanut sauce, garnished with green onions. comfort food, tokyo-style.
add grilled chicken - 4

CHICKEN ALFREDO 13
grilled chicken, broccoli and linguine in garlic cream sauce. classic, creamy and never goes out of style. served with garlic bread.

MAC & CHEESE 9
orecchiette with white cheddar, parmesan and asiago. served with garlic bread.

HARISSA SHRIMP BOWL 14
spice things up with this bold bowl of harissa-glazed shrimp over coconut rice topped with mango corn salsa for a sweet-tangy twist.

SESAME AHI POKE BOWL 15
a fresh and fiery flavor bomb—sesame-crusted ahi poke atop a bed of rice with edamame, kimchi cucumbers, green onions and a drizzle of sriracha aioli. hawaii meets street market heat.

MANGO SALMON 16
eight ounces of perfectly seared salmon glazed in spicy mango goodness served over coconut rice and topped with mango corn salsa. it's sweet, spicy and tropical in spirit.

ORANGE CHICKEN BOWL 12
crispy karaage chicken glazed in orange sauce and served with broccoli and rice. it's like your favorite takeout—but better dressed.

GRILLED CHICKEN PLATE 12
lemongrass and garlic chicken, grilled and served with broccoli and your choice of starch. it's the secret cheat meal...that isn't even a cheat.

CAULIFLOWER FRIED RICE 10
cauliflower "wok-fried rice" with snap peas, bok choy, carrots, red onion, baby broccoli, shoyu and crispy garlic.

PORK CHOP 20
bone-in grilled pork served with cauliflower "wok-fried rice." this is awesome.

STRIP STEAK 28
14 oz. hand-cut ny strip pan-seared in garlic butter. served with sautéed vegetables and mashed potatoes.

PORK CHOP





COCONUT CAKE

DESSERTS

CHEESECAKE OF THE DAY

6

always changing, always house-made and always worth it. ask your server what kind of magic we baked up today.

CRÈME BRÛLÉE

6

crack through the caramelized sugar top to reveal a silky vanilla custard beneath. it's classic, elegant and irresistible.

COCONUT CAKE

6

four towering layers of house-made coconut bliss. it's fluffy, rich and unapologetically decadent.

FLOURLESS CHOCOLATE CAKE WITH COFFEE MOUSSE

6

a dense, fudgy slice of chocolate indulgence crowned with a smooth coffee mousse.

