



LEILANI'S

Leilani's Cafe stands as a beacon of Hawaiian culinary delights, inviting patrons to experience the true essence of Aloha. From expertly brewed coffee to refreshing smoothies and savory favorites, Leilani's diverse menu caters to every palate. With a commitment to authenticity, this food truck brings the flavors of Hawaii straight to the customers' taste buds, serving up genuine Hawaiian dishes made with love and care. Steeped in community warmth, Leilani's Cafe is more than just a food truck; it's a vibrant culinary haven where the spirit of Aloha thrives, one plate at a time.

MENU

TERIYAKI CHICKEN - 17 oz

grilled boneless, skinless chicken thigh over a bed of cabbage served with 2 scoops of rice

SEARED AHI SALAD - 18 oz

seared ahi tuna over mixed greens, cucumber, carrot & cabbage with honey sesame dressing

YAKISOBA NOODLES (Vegan) - 17oz

vegan wheat noodles mixed with stir fry vegetables (cabbage, carrots, broccoli, zucchini and bell pepper)

Food Truck





D2GOSUSHI, founded by San Diego natives Chef David and his wife Trina, is a family-run business inspired by passion and resilience. A below-the-knee amputee with 15+ years of culinary experience, Chef D2 began crafting sushi for family and friends during the pandemic. Today, the couple balances raising their three children while running a premier sushi catering service, known for its fresh, high-quality sushi.

LPL POKE BOWLS | \$15.50

D Poke Bowl

tuna, krab, sunomono cucumber salad, red onions, avocado & spicy poke sauce w/ half sushi rice & spring mix

D Salmon Bowl

salmon, krab, sunomono cucumber salad, seaweed, avocado, edamame, & spicy mayo w/ half sushi rice & spring mix

D Tofu Bowl (ve)

tofu, edamame, sunomono cucumber salad, avocado, red onions, & truffle ponzu sauce w/ half sushi rice & spring mix

Station Takover