

NĀ PŪPŪ *appetizers*

Ahi Poke Tostada

Fresh Raw Bigeye Tuna / Avocado
Ewa Sweet Onion / Wasabi Aioli 11

Crab Crostini

Blue Crab Cheese Mix / Toasted French Baguette 8

Fried Calamari & Pepperoncini

Fried Pepperoncini / Kai'ulani "Peles Fire" Seasoning
Yuzu Tartar Sauce 9

Manoa Lettuce Wrap

Bean Sprout / Carrot / Stir Fried Chicken / Peanuts
Cilantro / Mint / Thai Basil / Sweet Chili Vinegar Dip 9

Vegan Lettuce Wrap

Okinawan Sweet Potato / Taro / Zucchini
Yellow Squash / Eggplant / Bean Sprouts / Mint
Thai Basil/ Sweet Chili Vinegar Dip 8

Beef Tenderloin Skewers

Caramelized Pineapple / Poha Berry Glaze 9

Dragon Wings

Spicy Gochujang Hot Butter Sauce
Garlic Cucumber Salad / Ranch Dip 9

Pina Colada Shrimp Tempura

Black Tiger Shrimp / Coconut Crust
Koloa Rum-Pineapple Dipping Sauce 9

Grilled Asparagus, Shiitake Mushroom & Ewa Sweet Corn

Shaved Parmesan Cheese / Truffle Oil 7

"Surfer Boy Fish Tacos"

Fried Ahi Belly / Sesame-Soy-Garlic Sauce / Mini Corn Tortillas
Kim Chee Cabbage Slaw / Pico de Gallo / Sriracha Aioli 9

NĀ KUPA *soups*

French Onion Gratin

Beef Bouillon / Caramelized Ewa Sweet Onions / Sherry
French Baguette Croutons / Bruleed Swiss Cheese 6

Chef's Daily Soup Creation 6

Parmesan Crusted Twisted Bread Sticks with Black Lava Sea Salt Butter 4

NĀ PAI PIKA *pizza*

Say Cheese! Italian Cheese Blend / Zesty Red Tomato Sauce 15

Margherita Sliced Island Tomatoes / Fresh Basil / Mozzarella / Zesty Red Tomato Sauce 15

Pepperoni Pepperoni / Italian Cheese Blend / Zesty Red Tomato Sauce 15

Meat Lover's Spicy Italian Sausage / Pepperoni / Smokehouse Country Ham
Italian Cheese Blend / Zesty Red Tomato Sauce 16

The Hawaiian Canadian Bacon / Fresh Hawaiian Pineapples / Italian Cheese Blend / Zesty Red Tomato Sauce 16

Kalua BBQ Kalua Style Pulled Pork / Lilikoi BBQ Sauce / Italian Cheese Blend / Lomi Tomato Relish 16

Garden Fresh Spinach / Mushrooms / Ho Farm Tomatoes / Red Onions / Olives / Roasted Garlic Cream
Italian Cheese Blend 16

• *Gluten-free pizza crusts are available upon request, however are not prepared in a gluten-free environment.*



NĀ LAU'AI *salads*

Hirabara Farm Mixed Greens

Ewa Sweet Onion / Caramelized Macadamia Nuts
Local Tomato / Signature Papaya Seed-Lime Vinaigrette 8

Kalakoa Grain

Red White Black Quinoa / Brown Rice / Cauliflower / Carrots
Mac Nut Lime Vinaigrette 14
Grilled Salmon..... 20

Pacific Rim

Hirabara Greens / Roasted Beets / Grated Egg / Tomato / Avocado
Pipikaula Crumbles / Asian Miso Ginger Dressing 16

Kamuela Caesar

Hirabara Farm Baby Romaine Lettuce / Garlic Croutons
Parmesan Crisps / Citrus Anchovy Dressing 14
Grilled Tiger Shrimp 19
Grilled Chicken18

*Prices & menu items are subject to change.
For groups of 8 or more, a 18% service charge will be added.
Consuming raw or uncooked foods may increase your
risk of foodborne illness.*

*All entrees marked with 
contained 500 or less calories*

NĀ PĀ ‘ANO NUI *main courses*

NĀ PĪPĪ *beef*

Paniolo Beef Burger

A blend of Ground Chuck from Hawaiian Born Cattle Using no Hormones, Antibiotics or Genetically Modified Grains With Kamuela Field Greens / Tomato / Ewa Sweet Onion Toasted Brioche Bun / Choice of Cheddar, American or Blue Cheese / American Fries 15 / Bacon 17 Add Egg 2

Ono-licious Loco Moco

Flame Broiled Hawaiian Beef Patty / Bacon / Sauteed Ewa Sweet Onion / Burgundy Wine Demi Glace Sunny Side-Up Egg / Steamed Rice 16

10 oz Hawaii Ranchers New York Steak

5 Pepper Au Poivre Sauce / Alae’a Red Hawaiian Salt Burgundy Wine Demi Glace / 🍍..... 28

5 oz Petite Filet Mignon 🍏

Flame Broiled Twin Bridge Farms Asparagus Garlic Mashed Potatoes 23

8 oz Filet Mignon

Alae’a Red Hawaiian Salt / Hon Shimeji Mushroom Ragout Sherry Demi Glace / 🍍 27

18 oz Bone-In Ribeye Steak

Alae’a Red Hawaiian Salt / Chimichurri Beurre Monte / 🍍 32

KA HIPA KEIKI *lamb*

Niihau Lamb Shank “Osso Bucco”

Red Wine / Tomato-Vegetable Broth Citrus Gremolata / 🍍 24

NĀ NULU’IKALIA *pasta*

Pasta Bolognese

Kulana Ground Beef / Marinara Sauce / Spaghetti 16

Seafood Puttanesca

Scallop / Shrimp / Calamari / Manila Clam / Black Mussel Island Fish / Tangy Tomato Sauce / Fettucine Pasta 26

Kaua’i Shrimp Scampi

Garlic Butter / White Wine / Tomato / Herbs Fried Capers / Parmesan / Angel Hair Pasta 23

Ko’Olina Pasta Olio 🍏

Hamakua Mushroom / Twin Bridge Asparagus / Garlic Olive Oil / Fettuccine 21

Chicken Alfredo

Hon Shimeji Mushroom / Parmesan Macadamia Nut Pesto / Fettucine 21

Lobster Ravioli

Roasted Maine Lobster / Red Miso Sake Cream Brown Butter Noisette 24

Complement your entree with:

- Maine Lobster Tail ...15
- Grilled Shrimp ...9
- Grilled Chicken Breast ...6

NĀ MOA *poultry*

Mango Chicken 🍏

Sautéed Spinach / Marsala Wine Demi Glace / Linguine 21

Chicken Breast Maunaloa

Coco-Macadamia Nut Crust Light Calamansi Lime Cream / 🍍..... 21

KA PUA’A *pork*

Lilikoi BBQ Baby Back Pork Ribs

Hawaiian Spice Dry Rub / Lilikoi BBQ Sauce / 🍍 26

NĀ MEA ‘AI ME

NĀ MEA ‘AI *menu pairings*

“Sea & Shore”

5 oz Filet Mignon / Hon Shimeji Mushroom / Ragout Red Wine Demi 5 oz Maine Lobster Tail / Drawn Butter / 🍍..... 34

“Hukilau Catch”

3 oz Fresh Island Fish – Chef’s Inspirational Preparation Fire Grilled Kaua’i Shrimp / 🍍..... 24

“Hoof and Spear”

5 oz Filet Mignon / Hon Shimeji Mushroom / Ragout Red Wine Demi Kai’ulani Spice Shrimp & Scallop Skewer/🍍 28

MA KE KAI *seafood*

Chinatown Style Mahi Mahi 🍏

Stir-Fried Vegetables / Ginger Shoyu Cilantro / Jasmine Rice 23

Hawaii Island Pub Mahi Mahi

Kona Longboard Lager Batter / Yuzu Citrus Tartar Sauce French Fries 18

Pan Seared Ahi Tuna Steak 🍏

Mai Tai Lacquer / Pineapple Fruit Salsa Jasmine Rice / SV 23

Pūlehu Spears 🍏

Fire Grilled Shrimp and Ocean Scallop Kaiulani Spice / Jasmine Rice / SV22

Fresh Island Catch

Freshly caught Fish from Hawaiian Waters that is Auctioned off at Pier 38. Chef’s Inspirational Preparation / 🍍 24

Kiawe Wood Smoked Pacific Salmon 🍏

Maui Lavendar Honey Lacquer Soy Vinaigrette/ Jasmine Rice / SV 23

Twin Cold Water Maine Lobster Tails 🍏

Lemon Wedge / Orange-Sweet Chili Tamari Sauce or Drawn Butter / Jasmine Rice / SV 34

Steamed Alaskan King Crab Legs 1.5 lbs

Lemon Wedge / Drawn Butter / 🍍..... 39

🍍 Served with Fresh Seasonal Vegetables (SV), Choice of Jasmine Rice Brown Rice / Roasted Garlic Mashed Potato or French Fries