

NĀ PŪPŪ *appetizers*

Kalua Pig Quesadilla

Hawaiian Style Pulled Pork / Mozzarella & Jack Cheese
Flour Tortilla / Pico de Gallo 12

Crab Cakes

Breaded Blue Crab Meat / Old Bay Seasoning
Sriracha Aioli 11

Calamari "Katsu" Strips

Panko Flake Breading / 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

Fried Chicken Sampler

Kaiulani Firecracker Chicken Wing & Tenders
Hawaiian Cajun Spice / Potato Fries
Macadamia Nut Honey-Mustard 14

Ahi Poke Spoons

Fresh Raw Big Eye Tuna served over Jasmine Rice
Ewa Sweet Onion / Sea Salt / Soy Sauce 11

Edamame Basket

Steamed Soy Beans / Sea Salt 5

Pina Colada Shrimp Tempura

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

NĀ KUPA *soups*

French Onion Gratinee

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

Chef's Daily Soup Creation 5

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 Pineapple / Italian Cheese Blend / Zesty Red Tomato Sauce 16

- *Gluten-free pizza crusts are available upon request, however are not prepared in a gluten-free environment.*
- *Add any toppings for 1*



NĀ LAU'AI *salads*

Hirabara Farm Mixed Greens

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

Seared Ahi Salad

Hirabara Farm Baby Greens / Cucumber / Tomato
Wasabi Mustard Soy Vinaigrette 19

Kamuela Caesar

Hirabara Farm Baby Romaine Lettuce / Garlic Croutons
Parmesan Crisps / Citrus Anchovy Dressing 14
Grilled Tiger Shrimp 21
Grilled Salmon 19
3oz Filet Mignon 21

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

*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

6 oz Filet Mignon

Flame Broiled Fresh Farmed Asparagus Garlic Mashed Potatoes 26

18 oz Bone-In Ribeye Steak

Alae'a Red Hawaiian Salt / Chimichurri Beurre Monte / Served with Your Choice of Side and Seasonal Vegetables 34

Steak - N - Lobster

6oz Filet / 5oz Maine Lobster Tail / Served with Your Choice of Side and Seasonal Vegetables 38

NĀ NULU'IKALIA *pasta*

Spaghetti & Meatballs

Italian Style Meatballs / Marinara Sauce 16

Shrimp Scampi

Garlic Butter / White Wine / Tomato / Herbs Fried Capers / Parmesan / Angel Hair Pasta 24

Chicken Alfredo

Macadamia Nut Pesto Cream / Fettuccine Hon Shimeji Mushroom / Parmesan Cheese 21

Complement your entree with:

- **Maine Lobster Tail 5oz ...15**
- **Grilled Shrimp ...9**

NĀ MOA *poultry*

Guava Glazed Roast Chicken

Li Hing Mui Dry Rub / 1/2 chicken / Western Style Sweet BBQ Sauce Local Guava Puree / Served with Your Choice of Side and Seasonal Vegetables 22

KA PUA'A *pork*

Lilikoi BBQ Baby Back Pork Ribs

Hawaiian Spice Dry Rub / Lilikoi BBQ Sauce Served with Your Choice of Side and Seasonal Vegetables 26

MA KE KAI *seafood*

Bombucha Fish & Chips

Beer Battered Giant Cod Fillet / Yuzu Tartar Sauce Potato Fries 18

Mai Tai "Big Eye" Tuna

Mai Tai Lacquer / Pineapple Fruit Salsa Jasmine Rice / Seasonal Vegetables 24

Fresh Island Catch


Freshly caught Fish from Hawaiian Waters that is Auctioned off at Pier 38. Chef's Inspirational Preparation / Jasmine Rice Seasonal Vegetables 24

Kiawe Wood Smoked Pacific Salmon

Maui Lavendar Honey Lacquer / Soy Vinaigrette Jasmine Rice / Seasonal Vegetables 23

Twin Cold Water Maine Lobster Tails

Lemon Wedge / Drawn Butter / Jasmine Rice Seasonal Vegetables 35

 500 calorie recipe served without drawn butter

Steamed Alaskan King Crab Legs 1.5 lbs

Lemon Wedge / Drawn Butter / Jasmine Rice Seasonal Vegetables 39

 500 calorie recipe served without drawn butter

"Surfer Boy" Fish Tacos

Pele's Fire Pan Seared Mahi-Mahi / Mini Flour Tortillas Cabbage Slaw / Citrus Ponzu Sauce 18