

Happy Mother's Day

Appetizer

Ahi Spoons... 11

Fresh Raw Big Eye Tuna served over Jasmine Rice
Choice of preparation style...

- Traditional - Ewa Sweet Onion / Sea Salt / Soy Sauce
- Spicy - Sriracha Aioli / Sea Salt

Coconut Calamari Steak... 9

Panko Flake Breading / Coconut Milk / Yuzu Tartar Sauce

Chicken Manoa Lettuce Wrap... 9

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

Vegan Lettuce Wrap... 8

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

Pina Colada Shrimp Tempura... 9

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

Crab Cakes... 11

Blue Crab Meat / Old Bay Seasoning / Bread Crumbs /
Sriracha Aioli

Soups

French Onion Gratin... 8

Caramelized Onions / Beef Broth / Sherry Wine / Swiss
Cheese / Toasted Baguette

Chef's Daily Soup Creation... 5

Flatbreads

Italian Herb and Cheese... 15

Italian Cheese Bread / Zesty Tomato Sauce

Pepperoni... 15

Pepperoni / Italian Cheese Blend / Zesty Tomato Sauce

Hawaiian... 16

Canadian Bacon / Fresh Pineapple / Italian Cheese Blend /
Zesty Tomato Sauce

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

Salads

Hirabara Farm Mixed Greens... 8

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

Kamuela Caesar... 14

Hirabara Farms Baby Romaine Lettuce / Garlic Croutons
Parmesan Crisps / Citrus Anchovy Dressing

Entree

*All Entrees are served with fresh Seasonal Vegetables,
Choice of Steamed Jasmine Rice / Brown Rice / Roasted Garlic Mashed
Potato or French Fries*

Guava Glazed Roast Chicken... 22

Our Western Style Sweet BBQ Sauce

18 oz Bone-In Ribeye Steak... 36

Alae'a Red Sea Salt / Chimichurri / Beurre Monte

Lilikoi BBQ Baby Back Ribs... 26

Hawaiian Spice Dry Rub / Lilikoi BBQ Sauce

Shrimp Scampi... 23

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

Steamed Alaskan King Crab Legs... 39

1.5 lbs Crab Legs / Drawn Butter

Twin Cold Water Maine Lobster Tails... 35

2 Five ounce Tails / Drawn Butter

Fresh Island Catch... 24

Caught from Hawaiian Waters.
Chef's inspirational preparation.



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



Mother's Day Dinner Special

Sunday, May 12th 5:00p.m. – 9:00p.m.

Pistachio Crusted Salmon

Oven Roasted with Pistachio Nut Crust

Served with an Apricot Ginger Glaze

Hamakua Mushroom Risotto

Baby Carrots

\$25

