



Starter

Soup of The Day.....8

Made fresh daily. Please ask your server.

🌴 Hawaiian Ceviche.....12

Fresh fish slice thin with wakame, cucumber and onion salad finished with a Yuzu, soy ponzu dressing & Ogo, tomato relish.

Goat Cheese Herb Bread.....10

Goat and mozzarella cheese with tomatoes and fresh basil over a creamy chive and garlic spread over a French Baguette that is toasted.

Popcorn Shrimp.....12

Sweet white shrimp dipped in egg batter and fried. Served with a combination of a mild siracha aioli and kabayaki sauce.

Braised Short Rib Slider.....12

Short ribs slow roasted in Asian flavors in steam Bao buns with an Asian slaw toss in Hoisin dressing.

Baked Crab & Artichoke Dip.....12

A baked creamy crab and artichoke dip combined with garlic, shallots, lemon juice and Parmesan cheese. Served with warm sliced ciabatta.

Ahi Pohole Tartar.....12

Fresh tuna diced and mixed with capers, onions, pohole fern, wasabi and lemon flavors, served on a Fried Won ton.

Tiki Specialty Burgers

Served with crinkle cut fries.

🌴 Kobe Burger.....24

A half pound of gourmet ground beef patty known for its flavor and rich marbling. Served on a grilled Hawaiian sweet bread with our special slaw, lettuce & tomatoes.

Teriyaki Burger.....22

The Chef's Own recipe, Ground Chuck beef mixed with a lot of aloha than griddle fried and served on a grilled Hawaiian Sweet bread with our special slaw and slices red Onions.

Mahi Mahi Sand.....23

Fresh mahi mahi, breaded in panko, parmesan cheese and parsley than griddle fried and served on a Hawaiian Sweet bread with our special slaw.

Entrees

All entree's are served with choice of steamed white rice, garlic mashed potatoes or rice pilaf and vegetables.

Seafood Lawalu.....45

Another of the chef's award winning dishes. A selection of lobster, fish, scallos and shrimp served in a porcini mushroom jus with a splash of white truffle oil.

🌴 Grilled Shrimp Scampi.....23

Large shrimp skewered and grilled with a scampi butter

Baked Mahi Mahi.....24

Topped with a creamy crab and herb topping then baked.

Kalbi Shortribs.....24

Korean style boneless short ribs, marinated in a ginger, sesame soy marinade and flame grilled.

🌴 Beef Tenderloin Filet.....26

Seasoned Angus beef tenderloin grilled to perfection and served with a gorgonzola butter.

Ko'ala Lamb chops.....36

Chef's Multiple award winning lamb chops marinated in a special marinade and grilled. Served with a papaya mint relish

🌴 Hawaiian Lau Lau.....24

A special local favorite, A pouch of pork chicken and fish steamed with taro leave. Served with Lomi salmon, house made poi and steamed white rice. So Ono!

BBQ Pork Ribs.....24

Seasoned and smoked. Finished on the grill with BBQ sauce.

Teriyaki Chicken Breast.....23

Marinated in a garlic, ginger and sweet soy and flame grilled.

🌴 Sautéed Chicken Breast.....23

Seasoned and sautéed with a mushroom, lemon, caper butter sauce.

Pasta's

🌴 Ahi Linguini.....24

Fresh Ahi pieces seasoned in blacken spice and seared with a lemon aioli. Served over linguini pasta tossed in olive oil, capers, fresh basil, tomatoes and parmesan cheese

Seafood Pasta.....24

Assorted seafood in a roasted garlic cream with penne pasta and parmesan cheese

Lamb Fettucini.....23

Marinated leg of lamb strips prepared in a blend of flavors combined with chorizo, cream and parmesan cheese. .

The Native Hawaiian.....Chicken \$24....Fish \$26

Before westernization, Hawaiians consumed less than 10% in fat. We know now that meals high in fat are risk factors for diabetes, heart disease, obesity, gallbladder disease, cancer & arthritis. These conditions were non-existent in old Hawaii. We are pleased to offer a complete healthy meal alternative, which models traditional Hawaiian Cuisine. Our recipe contains only traces of salt and flavored with our Chef's unique blend of herbs and spices. Pohole Fern & Ogo Salad mixed with sweet Maui onions and tomatoes tossed with a Lime, soy vinaigrette Steamed Chicken or Fish in Lau Lau Pouches with fresh natural flavors, Taro Leaf, tomatoes, ginger, cilantro, Lipoa, green onions, and grilled bananas with kalo, sweet purple potatoes, papayas and homemade Poi .

We pride ourselves in providing gluten friendly menu choices. While we strive to ensure those meals are safe for your diet, please be aware that they are being prepared in an environment where gluten is present.

Consuming raw or undercooked foods may increase your risk of food borne illness

17% gratuity is customary