

Starters

Maui Onion Soup

French onion soup made Maui style

Tuna Pohole Fern Salad

Fresh from the ocean and land

Goat Cheese Bruchetta

Roma tomatoes with goat cheese on grilled baguette

Salads Tiki Salad

Kula field greens with our house sesame soy dressing

Raw Kale Salad

Fresh beets, artichoke hearts, toasted almonds, dried cranberries and parmesan cheese. tossed in a balsamic basil dressing

Entrees

Grill Shrimp Scampi

Large shrimp grilled and basted with scampi butter.

Baked Mahi Mahi

Topped with a creamy crab and herb topping

Kalbi Boneless Short rib

Marinated in a sesame garlic ginger marinade and grilled

Beef Tenderloin

Seasoned and pan fried and topped with gorgonzola butter.

Asian Pork Loin Chop

Pork loin chop wok fried in a Filipino adobo sauce.

Pasta Seafood Pasta

Assorted seafood in a garlic cream sauce

Chicken Alfredo

Tender chicken breast sautéed in garlic cream sauce with
broccoli and mushrooms

Popcorn Shrimp

Small white shrimp batter fried with Siracha aioli

Baked Crab & Artichoke Dip

Creamy rich flavors

Caesar Salad

Fresh Romaine with croutons and parmesan cheese

Spinach Salad

Fresh baby spinach tossed with sweet Maui onions, red seedless grapes, wild heirloom tomato, mushrooms parmesan cheese and our orange citrus oregano dressing.

Ahi(Tuna)

Fresh high grade tuna season with furikake and seared. Served To a doneness of your choice with teriyaki & wasabi aioli.

Ko'ala Lamb Chops

The chef's best in show multiple award winner. Served with papaya mint relish

Teriyaki Chicken Breast

Marinated in a garlic/ginger sweet soy and flame grilled

Hawaiian Lau Lau

A special local treat! A luau leave pouch of pork, chicken and fish with lomi salmon, poi and steamed white rice. So ONO!

Pork Ribs

Slow cooked and finished on the grill with BBQ sauce.

Pasta Bolognese

Homemade tomato & meat sauce made fresh

Penne Arrabiata

Spicy Tomato sauce with Parmesan cheese

The Native Hawaiian Diet Chicken or Fish

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.