

## Pupus (Appetizers)

**GF Ahi poke & Guacamole Napoleon** Fresh Ahi poke topped with guacamole served with won ton chips **MP**

**GF Sushi Trio Sampler** Spicy Ahi roll, California roll and Ahi tuna nigiri sushi **18**

**GF Ceviche Verde** Fresh Mahi Mahi, avocado, Serrano Pepper, cucumber, cilantro and fresh lime **14**

**Char Sui Pork Lumpia** Deep fried Char Sui pork & Asian noodle rolls served with ginger-honey aioli **12**

**GF Peppercorn Tenderloin** Sliced filet, Hawaiian salt & peppercorn rub, red wine demi on a bed of baby spinach with a Siracha Ranch dipping sauce **Appetizer 16    Entree 24**

**GF Hoisin Ribs** Dry rubbed, slow roasted baby back ribs, glazed with Honey Hoisin sauce **16**

**GF Artichoke & Spinach Dip** Served with pita bread toast points **16**

## Soups

**GF Chilled Olowalu Tomato Gazpacho 8**

Chilled and pureed Olowalu tomato,  
Cucumber, celery  
*With Grilled Shrimp 12*

**GF Roasted Bell Pepper Soup 8**

Pureed roasted red bell pepper, garlic, tomatoes,  
Bacon bits and parmesan cheese

## Salads

**GF Caesar Salad 10**

Chopped Romaine lettuce, fresh garlic croutons, and parmesan cheese  
Choice of Caesar or spicy Caesar dressing

**GF Kahuna Salad 11**

Kula greens, tropical fruits, mango-citrus vinaigrette  
*Add Grilled Chicken 4    Grilled Mahi Mahi 8    Seared Ahi MP    Seared Salmon 6    Grilled Shrimp 6*

**GF Ahi & Avocado Salad Market Price**

Thinly sliced seared Yellow-fin Tuna, Maui onion, avocado, wasabi-soy vinaigrette

**GF Oriental Chicken Salad 16**

Diced chicken breast, Chinese cabbage & Kula mix, carrots, snow peas, cilantro,  
with crispy won-ton strips, tossed in a oriental citrus dressing **Substitute Tofu 14**

Look for this **GF** symbol for gluten free menu choices

\*\* Consuming raw or undercooked meats, poultry, seafood or eggs may increase risk of foodborne illness \*\*

18 % gratuity added for parties of six or more

## Entrees

### **Ka'anapali Mixed Plate 23**

A tasty trio of Chicken Katsu, Kalua pork and luau style Mahi Mahi with steamed rice and macaroni salad

### **"Da Kine" Fish & Chips 18**

Beer battered Mahi Mahi, Hawaiian coleslaw, chipotle-tartar sauce & natural cut fries

### **GF Chicken & Veggies Teriyaki 18**

Marinated chicken sautéed with island pineapple, peppers and onions with a side of white rice

### **Lobster Macaroni and Cheese 24**

Sundried tomato, mushrooms, and onions

### **Basil Pesto Pasta 20**

Choose either Linguine or Penne pasta and add grilled chicken breast, Mahi Mahi

### **Steak & Eggplant Pasta 22**

Sautéed Tenderloin strips, eggplant & spinach served with a zesty roasted tomato cream sauce

### **Seafood Pasta 22**

Royal Lahaina grown Thai Basil, spinach fettuccine tossed in a spicy pomodoro, finished with sautéed Mahi Mahi & chopped clams

### **Creamy Chicken & Bacon Pasta 20**

Chicken breast & bacon in a cream sauce, tossed with broccoli, sun dried tomatoes, roasted garlic, garnished with copious amounts of parmesan cheese

### **GF "Aina & Kai" - Grilled Mahi Mahi and 3oz Filet Mignon 28**

Black bean and grilled corn slaw, sautéed garlic vegetables, white rice

### **GF Filet Mignon and Herb Risotto 28**

6oz Tenderloin filet, creamy mushroom risotto, pineapple Demi glaze

### **GF Curry Bowl 20**

Choice of: Shrimp, chicken, Mahi Mahi or tofu served with naan bread and grilled banana

### **GF Mahi Enchiladas 18**

Mahi Mahi rolled in corn tortillas topped with tomatillo sauce, cilantro lime cream & papaya compote

### **GF Ono Pulehu BBQ Ribs 19**

Slow roasted guava glazed BBQ pork ribs, Hawaiian style coleslaw, and white rice

### **Island Favorite Fresh Catch Fish**

6oz Mahi Mahi 22 or grilled Ahi Tuna MP, Hawaiian style coleslaw, cilantro lime cream, white rice

**GF (Grilled fish only)**

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