We provide the freshest of ingredients in the preparation of our cuisine. In the event a certain product is not available, we will use a similar product to ensure quality and/or freshness.

Please let your server know if there are any allergies to products of which we should know.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

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**Burgers & Hot Dogs**

Kahua Burger Four Ways
Choose your Cheese, Blue Cheese, Sharp Cheddar, Spicy Jack or American, LTO
“Secret Sauce” & Natural Cut Fries
21

Surf & Turf Burger
Burger & Fried Crab Cake, Spicy Remoulade, LTO
23

Grass Fed Burger – Grilled, Served Bread Free
Lettuce, Tomato, Onion
19

Hebrew National 1/4 Pound
Chef’s “through the Garden” Hot Dog
Lettuce, Tomato, and Avocado
15

1/4 Pound Hot Dog
Chef’s Daily Addition or Plain
13

Today’s Catch
LTO, Remoulade, on a Kaiser Roll
24

**Artisan Pizzas**

Roasted Big Island Veggies Pizza
Asparagus, Onion, Mushroom, Zucchini, Eggplant, Peppers, Grated Parmesan, Tomato Sauce, EVOO
22

Three Cheese, Basil & Fresh Tomato Pizza
The Classic Margherita
19

Provolone, Prosciutto & Arugula Pizza
Artichoke Hearts, Black Olives
22

Sausage, Pepperoni, Maui Onion
Sun Dried Tomato Pizza
Tomato Sauce, Mozzarella Cheese
22

The Hawaiian Pizza
Ham, Pineapple, Big Island Goat Cheese
20

**Brick Oven Flatbreads**

Scottish Smoked Salmon
Chopped Egg, Capers, Bermuda Onion, Parsley, Crème Fraiche, Green Onions
23

Hawaiian Pesto Chicken
Kalamata Olives, Fresh Tomatoes, Onion
21

Kalua Pig
Spicy Guava Slaw
21

**Desserts**

Apple Pie Ala Mode
11

Chocolate Chip, Macadamia Nut Cookie
Ice Cream Sandwich
10

Lilikoi Cheesecake
11

White & Dark Chocolate Mousse Parfait
10

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**Soups and Salads**

Chilled Tomato Soup
Salsa Fresca, Croutons, Green Onions
9

Seafood Chowder
Clams, Shrimp & Mahimahi
10

Caesar Salad
Housemade Dressing
14

Add Grilled Catch, Shrimp, Pesto Chicken or Crab Cake
6

Tomato & Buffalo Mozzarella Salad
Local Greens, Sliced Tomato, Onions, Mango Basil Dressing
16

Mixed Island Greens
Hirabara, Tomato
Choice of Dressing
14

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**Sushi Bar**

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**Nigiri Sushi – 2 pieces per order**

Tamago – Egg Custard 9.00

Tako – Octopus Kampachi – Amberjack 9.00 12.00

Maguro – Ahi Tuna Ebi – Shrimp 11.00 10.00

Unagi – Fresh Water Eel Shake – Salmon 14.00 14.00

**Hosomaki Sushi – 6 pieces per order**

Vegetable Roll Tuna Roll 9.50 11.50

Cucumber Roll Avocado Roll 9.50 9.50

**Specialty Rolls**

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**Maki Sushi – 8 pieces per order**

California Roll
Crab, Avocado, Cucumber, Sprouts, Toasted Sesame Seed 13.00

Salmon Roll
Salmon & Salmon Skin, Avocado, Sprouts, Toasted Sesame Seeds 13.00

Rainbow Roll
California Roll with Tuna, Kampachi & Salmon 17.00

**Specialty Rolls - 8 pieces per order**

Volcano Roll
Spicy Tuna Roll wrapped with Tuna 17.00

Dragon Roll
California Roll with Unagi 17.00

**TROPICAL DRINKS**

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**Lava Flow**

Light Rum, Coconut Syrup, Pineapple Juice, Vanilla Ice Cream Blend
Strawberry Puree

**Mai Tai**

Light Rum, Dark Rum, Passion Fruit Juice, Orange Juice
Lemon Juice, Orgeat Syrup & Orange Curacao

**Polynesian Daiquiri**

Light Rum, Cointreau, Lemon Juice, Guava Juice and Grenadine

**Pahoehe**

Light Rum, Passion Fruit Juice, Lime Juice &Grenadine

**Kiaha**

Light Rum, Kahlua, Coconut Syrup
Vanilla Ice Cream Blend

**Fredrico**

Rum & Whiskey Merged Together, Orange Juice, Passion Fruit Juice,
Guava Juice & Pineapple Juice

**Sake by the Bottle**

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Haku Daiginjo Jo 300 31.00

Haku Ginjo 300 22.00

Ozeki Awaka 250 24.00

**Sake by the Glass**

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Ty-Ku Black 17.00

Ty-Ku Coconut 13.00

Ty-Ku Silver 13.00

Ty-Ku Sampler 14.00

**BEER**

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**Budweiser**

Fresh and subtle fruit notes, a delicate malt sweetness and balanced bitterness for a clean, snappy finish.

**Kona Brewing Company Longboard Lager**

A delicate, slightly spicy hop aroma complements the malty body of this beer.

**Kona Brewing Company Castaway IPA**

A copper-colored India Pale Ale with bold, citrusy hops with a touch of tropical mango & passion fruit, balanced by the rich caramel malts.

**Deschutes Black Butte Porter**

A slight hop bitterness up front enhances the distinctive chocolate & roasted finish, it’s prized for a creamy mouthfeel & intense flavors.

**Blue Moon Belgian-Style Wheat Ale**

The flavor starts crisp & tangy, ends with a coriander & orange spiciness. The Valencia orange peel gives it a subtle sweetness.

**Guinness Draught**

Creamy & smooth the dark malts have a taste of coffee, and hints of dark chocolate. It finishes with a creamy dry roasted bitterness.

**The Draft Taster**

Choose any 4 of the above listed beers.

**Wine**

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**Roederer Estate Brut**

This NV vintage Sparkling is perfect for our Kohala sunsets!
14.00/ Glass 65.00/Bottle

**Taittinger “Brut La Francaise”**

Taittinger is one of France’s top Champagne Houses, enjoy!
19.00/ Glass 99.00/Bottle

**Nicolas Feuillatte Brut Rose**

Pink bubbles, imagine ripe strawberries and a hint of vanilla!
25.00/ Glass 115.00/Bottle

**Monchhof ”Mosel Slate” Spatlese**

This German beauty proves why they are so good with Riesling!
14.00/ Glass 66.00/Bottle

**Babich Sauvignon Blanc**

This New Zealand offering is perfect with Sushi
11.00/ Glass 44.00/Bottle

**Zenato Pinot Grigio**

This Italian gem pairs well with Shellfish.
11.00/ Glass 42.00/Bottle

**Isabel Mondavi Chardonnay**

This Carneros bottling is fresh and fruit driven.
14.00/ Glass 57.00/Bottle

**Fenox ”Block UU” Chardonnay**

The best of “Old” & “New” world wine making from Bien Nacido.
19.00/ Glass 75.00/Bottle

**Cakebread Chardonnay**

This Napa choice is nectar for those of you hunting “mouthfeel”.
23.00/ Glass 95.00/Bottle

**Decoy “Red Wine”**

A Napa Valley blend of Merlot & Cabernet Sauvignon.
13.00/ Glass 52.00/Bottle

**Byron Pinot Noir**

This Santa Maria star is superb with the BBQ Eel.
15.00/ Glass 59.00/Bottle

**Louis M. Martini Cabernet Sauvignon**

This is possibly the jewel of the lot from Napa.
15.00/ Glass 60.00/Bottle

**Jordan Cabernet Sauvignon**

The Quintessential Napa Cabernet Sauvignon.
25.00/ Glass 98.00/Bottle