



## **Burgers & Hot Dogs**

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### **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 ¼ Pound**

*Chef's "through the Garden" Hot Dog  
Lettuce, Tomato, and Avocado*  
15

### **¼ Pound Hot Dog**

*Chef's Daily Addition or Plain*  
13

### **Today's Catch**

*LTO, Remoulade, on a Kaiser Roll*  
24

## **Soups and Salads**

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### **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

## **Artisan Pizzas**

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### **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**

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### **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**

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### **Apple Pie Ala Mode**

11

### **Chocolate Chip, Macadamia Nut Cookie**

**Ice Cream Sandwich**  
10

### **Lilikoi Cheesecake**

11

### **White & Dark Chocolate**

**Mousse Parfait**  
10

*"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.*

Sushi Bar

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

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

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

Pahoehoe

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

|                    |       |
|--------------------|-------|
| Haku Daigin Jo 300 | 31.00 |
| Haku Ginjo 300     | 22.00 |
| Ozeki Awaka 250    | 24.00 |

Sake by the Glass

|               |       |
|---------------|-------|
| Ty-Ku Black   | 17.00 |
| Ty-Ku Coconut | 13.00 |
| Ty-Ku Silver  | 13.00 |
| Ty-Ku Sampler | 14.00 |

BEER

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 finisheses with a creamy dry roasted bitterness.

The Draft Taster

Choose any 4 of the above listed beers.

Wine

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

Foxen “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

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