



LIGHT PUPUS

Edamame Hummus Dip 24
Seasonal vegetables and taro chips.

Cheese Plate 30
Chef's selection of imported cheeses, assorted deli meats, fresh fruit and lavosh crackers.

Ahi Tataki 32
Sashimi grade Ahi, shredded daikon, garlic tobiko aioli, lemon, chili garlic oil and ponzu sauce.

Limu Ahi Poke 28
Fresh local Ahi, Hawaiian salt, ogo, green onion sweet onion, inamona, soy-sake sauce and tobiko.

Arare Salmon Poke 27
Fresh Salmon, Hawaiian salt, sesame seed oil, green onion sweet onion, sesame seeds, rice crackers and pickled Fresno chilis.

Poached Shrimp Cocktail 29
9-pc chilled poached shrimp, wasabi cocktail sauce and lemon wedge.

Basket of Fries 18
Sea salt and side ketchup

Kapakahi Fries 20
Topped with kabayaki sauce, kewpie mayonnaise, furikake, green onion, crispy garlic and tobiko.

Asian BBQ Chicken Wings 34
9-pc. roasted chicken wings. lemongrass, ginger, garlic, fish sauce, cilantro, lime and chilis.

Broiled pupu style New York Steak 42
6 oz. cut New York steak, Yuzu-kosho sauce, sauteed Hon-shimeji mushrooms, and crispy garlic.

FAVORITES

Mai Tai 19
Bacardi Superior, Bacardi Gold and Lemon Hart 151

Kalia Road 18
Vodka, Cointreau, Orange and Cranberry Juice, Lemon Sour

Hale Passion 18
Rum, Passion Fruit, Almond, Coconut, Light Cream

Halekulani Sunset 18
Rum, Pineapple Juice, Guava Puree

COCKTAILS

Classic Mojito 18

Flavored Mojito 18

Daquiris 18

Margarita 18
Flavors: Strawberry, Mango, Pineapple or Lilikoi

SPARKLING & WINES

Prosecco, La Lucca 12

Prosecco Rose, La Lucca 12

Sauvignon Blanc, Craggy Range 13

Chardonnay, Angeline 12

Rose, Ame du Vin 14

Pinot Noir, Handley Cellars 19

Cabernet Sauvignon, Justin Vineyards 18

BEER

Kona Longboard Lager 10

Bud Light 10

Corona 10

Heineken 10

NON-ALCOHOLIC

Virgin Cocktails 15

Le Mint 8

Soft Drinks 5