



Starters, Soups & Salads

*Ahi Sashimi

On a Bed of Romaine,
Wasabi, Pickled Ginger,
Pickled Ali'i Mushroom
19

Crispy Fried "Fritto Misto"

Deep Fried Calamari, Ali'i Mushrooms,
Banana Peppers, Marinara Sauce,
Garlic Aioli
16

Crab Quesadilla

Corn Tortillas, Aged White Cheddar,
Citrus Sour Cream, Cilantro,
Onions, Jalapeno, Cotija Cheese,
Grilled Lime
14

Soup of the Day

Daily Chef Creation
Cup 6 | Full 9

Tomato Gazpacho

Chives, Lavosh
Cup 8 | Full 12

*Cajun Hawaiian Salad

Blackened Mahimahi on
Mix Greens, Papaya,
Avocado, & Tomato,
Mango Vinaigrette
26

Salad Additions

*Mahimahi 8, Shrimp,
*Steak, Calamari 10,
Chicken 7

Hirabara Caesar Salad

Romaine, Avocado Caesar Dressing,
Shaved Parmesan Cheese, Anchovy,
Grilled Avocado, Croutons
Half 12 | Full 18

Crab & Shrimp

Louie Salad

Mixed Greens, Avocado,
Asparagus, Hard Boiled Egg, Grape
Tomatoes
22

Chop Salad

Romaine, Radicchio, Asparagus,
Cauliflower, Grapes, Walnuts,
Bacon, Goat Cheese, Chickpeas,
Citrus Ginger Vinaigrette
Half 11 | Full 17

Sandwiches & Entrees

Our Sandwiches, Burger, and Hot Dog come with French Fries, Side Salad, or Sesame Slaw; Add \$2.00 to substitute Cup of Soup



"Paniolo Cattle Co. uses only Parker Ranch cattle that is sustainably raised in Kamuela without the use of any hormones or antibiotics. They use a method called intensive grazing where they systematically rotate the cattle in paddocks so they only feed on fresh tips of grass yielding a burger that is unique to our island."

*Paniolo Cattle Co. Burger

Brioche Bun, Lettuce, Tomato,
Onion, Choice of Cheese
21

Seafood Sliders

Lobster Salad, Crispy Prosciutto
Crab Cake, Orange, Ginger Aioli
Tempura Mahimahi, Sesame Slaw
21

*Poke & Rice

Shoyu or Spicy Poke, Taro Chips,
Avocado Coconut Purée, Furikake
20

Deli Style Turkey Sandwich

Toasted Sourdough, Sliced Turkey,
Tomato, Leaf Lettuce, Cranberry Aioli
Half 11 | Full 17

*Mahimahi Sandwich

Nori Bun, Grilled or Tempura
Mahimahi, Sesame Slaw,
Tomato, Onion,
Pickled Ginger Aioli
21

Reuben Sandwich

Corned Beef, Rye Bread, Sauerkraut,
Swiss Cheese, Russian Sauce
Half 13 | Full 20

Grilled Cheese BLT

Focaccia Bread, Aged White Cheddar
Bacon, Tomato, Radicchio
Pickled Onions
Half 13 | Full 20

Stir Fried Saimin

Soy-Sesame-Oyster Sauce,
Char Siu, Bean Sprouts,
Kamaboko, Egg, Fried Wonton
19

Add Shrimp 7

*Grilled Fish Tacos

Catch of the Day, Corn Slaw,
Tomatillo Sauce, Salsa Blanco,
Cilantro, Grilled Lime
23

Mehana Fish n Chips

Mehana Beer Battered Catch,
Tartar Sauce, Shoestring French Fries,
Grilled Lemon, Malt Vinegar
21

Quarter Pound Hot Dog

Plain with Condiments on the Side
14

A Service Charge of 16% will be added to all parties of 6 or more

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.*