

PUPU
APPETIZER

BREADFRUIT FALAFEL BITES (v/vg/gf) 17
garden bouquet salad | lemon twist
poi hummus | tahini dressing | toasted sesame

LOCAL FARMER SWEET CORN (v/gf/nf) 16
cilantro lime aioli | cotija cheese | tajin dust

ISLAND HARVEST ROCK SHRIMP (nf/df) 20
splashed yuzu | lilikoi habanero sauce

OYSTER ROCKEFELLER (nf) 25
mornay sauce | sautéed spinach
wailua herb breadcrumbs

SALT & PEPPER CALAMARI STEAK (nf) 20
sririacha aioli | charred lime | fried garlic dust

CRISPY PORK BELLY (df) 19
pickled red onion | toasted coconut | lechon kawali
lilikoi bbq | bao bun | cilantro sprigs

CURATED ISLAND SAMPLER 32
for island style sharing
grilled chimichurri shrimp | caprese salad | grilled steak
yakitori chicken | truffle roasted mushrooms

SALADS

add shrimp +12 (3pc) | chicken breast +10 | fresh catch +12

ROMAINE HEART (v/nf) 16
shaved pecorino | taro bread croutons | miso caesar

MAUKA HARVEST SALAD (v/gf) 18
wild arugula | roasted beets | radish
spiced macadamia nuts | goat cheese | lilikoi vinaigrette

SUMMER WATERMELON & FETA (v/gf) 18
kale | quinoa | radish | mint | spiced pepitas
herb calamansi vinaigrette

AVOCADO CRAB LOUIE (gf/nf) 30
warm jumbo crab | butter lettuce | frisée | red lettuce | asparagus
avocado | cucumber | tomato confit | egg | hawaiian infused chili
louie dressing

SIDES & SHARES 12

HONEY BALSAMIC BRUSSELS SPROUTS (gf/nf/df)
smoked bacon

GRILLED ASPARAGUS (vg/gf/nf)
charred lemon chimichurri

ROASTED CAULIFLOWER (vg/df)
chickpea curry sauce

KIMCHI FRIED RICE (v)

MASHED POTATOES (v/gf/nf)

CAST IRON MAC & CHEESE (v/nf)
add smoked bacon +2

DINNER

DISHES • DINNER • COCKTAILS

ISLAND-INSPIRED DISHES • DINNER • COCKTAILS

MENU

MO'ONO

DELICIOUS | FAVORABLE

CHILLED TOMATO GAZPACHO (v/nf) 14
heirloom tomato | cucumber | bell pepper | melba toast

MAUI ONION SOUP (nf) 10
gruyere & parmesan crouton

PA'INA

MEAL | DINNER

PESTO SHRIMP LINGUINE 28
linguine | mushrooms | spinach | capers | basil tomato confit
pecorino | pickled meyer lemon

PAPPARDELLE CAULIFLOWER BOLOGNESE (v/nf) 32
roasted cauliflower bolognese | pecorino | fresh herbs

EGGPLANT ROLLATINI (v/gf) 28
spinach | ricotta | parmesan | mozzarella | basil pesto
roasted tomato sauce

HULI HULI CHICKEN 35
grilled chicken | kimchi fried rice | grilled pineapple slaw | pickled ginger

GRILLED WAHOO "ONO" (gf) 36
pommes purée | sautéed spinach | chili crunch | ogo relish

PAN SEARED SALMON STEAK (gf) 48
pineapple kimchi fried rice | sautéed spinach
tropical papaya salsa | teriyaki aioli

TODAY'S SUSTAINABLE CATCH MP
chef inspired | curated daily

KAHLÚA COFFEE RUM INFUSED PORK TENDERLOIN (nf) 44
pommes purée | big island mushrooms | kahlúa cream

MOROCCAN SPICED LAMB CHOPS (gf) 50
roasted cauliflower | tahini sauce | charred lemon wheel | herb dusted

NEW YORK STEAK FRITES (gf/nf/df) 50
10oz new york strip steak | caramelized big island mushrooms
garlic truffle fries

"HAWAIIAN COWBOY" FILET MIGNON (gf/nf) 50
6oz filet mignon | pommes purée | grilled asparagus
torched cowboy butter

CHEF ONLY PATISSERIE

LILIKOI - UBE CHEESECAKE 16

CHOCOLATE MOUSSE BOMB 16
whipped cream | berries | hazlenut crunch crust

TORCHED HANAIEI VANILLA BRÛLÉE VANILLA 18
pineapple glaze | berries

(v) vegetarian (gf) gluten friendly (vg) vegan
(nf) nut free (df) dairy free

*Consuming raw or undercooked meats, poultry, seafood, shellfish
or eggs may increase your risk of foodborne illness, especially if you
have certain medical conditions. Please inform your server of any
food allergies. A 20% gratuity will be added to parties of 6 or more
and distributed in its entirety to the staff.