



Pupus



Crab Cakes Panko crusted and served with citrus aioli	\$9.95
Coconut Breaded Shrimp Crispy coconut breaded shrimp served with sweet Thai chili sauce	\$9.95
Steak Poke* Grilled sirloin steak tossed with onions, tomatoes, scallions, and chef's special recipe sauce	\$12.50
Shanghai Lumpia Served with sweet chili dipping sauce	\$7.95
French Fries	\$4.95
Onion Rings	\$6.95
Karaage Calamari Served with Thai sweet chili aioli	\$7.95
Soup Chef's daily creation	\$6.95



Salads



Garden Salad Kula greens with cucumber and tomatoes With Chicken \$9.95 With Shrimp or Seared Ahi* \$14.95	\$7.95
Asian Chicken Salad Fresh Kula greens, oriental noodles, sugar snap peas, and hoisin chicken	\$9.95
Caesar Salad Crisp romaine lettuce tossed with creamy Caesar dressing and parmesan cheese With Chicken \$9.95 With Shrimp or Seared Ahi* \$14.95	\$6.95



Sandwiches



*All served with Caesar Salad or French Fries
\$1.00 each for additional toppings*

Beef Burger* Ground Sirloin of Beef with lettuce, tomato, and onions on burger buns	\$8.95
Traditional Reuben Sandwich Slices of corned beef, sauerkraut and Swiss cheese on grilled rye bread	\$9.95
Fresh Island Fish Sandwich Sautéed egg battered fish on whole wheat hoagie bread	\$8.95
Sliced Turkey Breast Sandwich Roasted turkey breast with lettuce and tomatoes on whole wheat Ciabatta bread	\$8.95
Prime Rib French Dip* Thin slices of beef on Dutch crunch hoagie bread with au jus	\$14.95



Chef Eddie's Special & Local Favorites

Daily Lunch Special	Chef's daily preparation	\$7.95
Fresh Catch of the Day		Market Price
Cashew Chicken		\$12.95
Wok stir-fried chicken strips tossed with fresh Kula vegetables, cashew nuts, and oyster soy sauce. Served over ramen noodles		
Saimin		\$9.95
Ramen noodles with roasted pork, fish cake, fried eggs, gyoza, and Chinese cabbage in a tasty broth, garnished with scallions		
Oriental Stir- Fried Noodles		\$10.95
Wok fried noodles and vegetables with Kālua pork, accompanied with pickled ginger		
Loco Moco*		\$9.95
Grilled homemade burger patty and two eggs any style. Served with rice and brown gravy		
Fish and Chips		\$12.95
Tempura battered fresh fish served with French fries and tartar sauce		
Beef Short Ribs		\$16.95
Braised beef short ribs. Served with rice and vegetables		
Sirloin Steak Poke*		\$14.95
Grilled and tossed with tomatoes, onions, scallions and chef's special sauce. Served with rice and kimchee		
Shrimp Linguini		\$13.95
Herb sautéed shrimp with garlic cream sauce and capers. Served with garlic bread		



Keiki Menu



All Keiki Menu items served with French Fries and a beverage.

- Grilled Ham & Cheese Sandwich**
- Peanut Butter and Jelly Sandwich**
- Chicken Tenders**
- Turkey or Tuna Sandwich**

\$6.95*

*For keiki 12 years old and under only. For over 12 years old, please add \$5.

-*REMINDER: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical condition.





Homemade Desserts

Apple Pie Ala Mode Served with vanilla ice cream	\$ 4.95
Homemade Mud Pie Oreo cookie crust with Kona coffee ice cream filling, dark chocolate syrup, and a generous topping of whipped cream	\$ 5.50
Kona Coffee Crème Brûlée	\$ 4.95



Beverages

Island Tropicals

Mai Tai Our own version of an island favorite	\$8.00
Piña Colada A refreshing concoction of blended pineapple, coconut, and rum	\$10.00
Planter's Punch Exotic mix of tropical fruit juices and dark rum	\$10.00
Blue Hawaii Blue as the ocean ~ Rum, Blue Curacao and fruit juices	\$10.00

House Special Martinis

Kahilitini A refreshing blend of vodka, Midori Melon Liqueur and a splash lemon-lime. Served chilled	\$9.00
Lokelanitini Bombay gin, Apricot brandy, sweet & sour and cranberry juices. Shaken and served cold on-the-stem	\$9.00
Nenetini Traditional vodka martini made with Grey Goose vodka	\$9.00

Non-Alcoholic Beverages

Soft drinks, Coffee, Tea	\$2.50
Cocoa, Juices, Shirley Temple	\$3.00

Sparkling Wine

	Glass	Bottle
Cooks Sparkling Wine	\$4.00	
Domaine Ste. Michelle Sparkling Wine		\$28.00

White Wine

	Glass	Bottle
Chardonnay, La Terre	\$6.00	\$24.00
Pinot Grigio Robert Mondavi Private Select	\$7.00	\$28.00
Sauvignon Blanc Monkey Bay-New Zealand	\$8.00	\$30.00
Riesling, Blofeld Germany	\$8.00	\$30.00

Beer

Domestic	\$4.50
Imports	\$5.50
Draft	\$4.00-\$4.50

Red Wine

	Glass	Bottle
Merlot, La Terre California	\$6.00	\$24.00
Cabernet Sauvignon Gnarly Head-California	\$8.00	\$30.00
Merlot, Blackstone Sonoma Reserve	\$10.00	\$36.00
Pinor Noir, Parducci California	\$10.00	\$36.00

