

## sushi

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### omakase

chef's choice of assorted nigiri.  
please inform the server for any dislikes

**6 PIECES** 30

**8 PIECES** 40

**10 PIECES** 50

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## sake

**KIKUSUI** 25

junmai ginjo | 300ml

**DASSAI #50** 28

junmai daiginjo | 300ml

**HAKKAISAN** 32

junmai ginjo | 300ml

**DASSAI #39** 40

junmai daiginjo | 300ml

**KUBOTA MANJYU** 58

junmai daiginjo | 300ml

**DASSAI #23** 78

junmai daiginjo | 300ml

**SUTERA** 144

junmai daiginjo | 720ml

**SAKE FLIGHT** 20

a taste of three sakes

## nigiri

1 piece per order

**TUNA\*** maguro 5

**MEDIUM FATTY TUNA\*** chūtoro 8

**FATTY TUNA\*** otoro MP

**MARINATED TUNA\*** akami zuke 5

**MARINATED CHUTORO\*** akami zuke 8

**WHITE FISH\*** shiromi 5

**AMBERJACK\*** kampachi 5

**SNOW CRAB\*** zuwai gani 5

**CALAMARI\*** ika 4

**SALMON\*** sake 4

**MACKEREL\*** shime saba 4

**SHRIMP\*** ebi 4

**SWEET SHRIMP\*** ama ebi 7

**EGG** tamago 3

**SCALLOP\*** kaibashira 4

**SALMON ROE\*** ikura 5

**SEA URCHIN\*** uni MP

**FLYING FISH ROE\*** tobiko 4

**FRESH WATER EEL** unagi 5

## futomaki

**WAI'OLU SUNSET ROLL\*** 24

shrimp tempura, spicy tuna, cucumber,  
avocado, tobiko

**FIRECRACKER ROLL\*** 24

alaskan king crab, ahi,  
ogó, habañoero masago

**RAINBOW ROLL\*** 24

alaskan king crab,  
cucumber topped with ahi, kampachi,  
salmon, shrimp, avocado

**CRAWLING SPIDER ROLL\*** 24

alaskan king crab, soft shell crab,  
cucumber, avocado, yamagobo, tobiko

**TIGER ROLL\*** 24

pacific tiger shrimp tempura,  
green bean tempura, tobiko, cucumber,  
avocado, spicy mayo

**CALIFORNIA ROLL** 16

alaskan king crab, avocado,  
cucumber, sesame seed

**SPICY TUNA ROLL\*** 16

ahi, cucumber, avocado, spicy aioli, tobiko

## hosomaki

**TUNA ROLL\*** 7

**CUCUMBER ROLL** 6

**UME ROLL** 6

**DAIKON ROLL** 6

**NATTO ROLL** 6

## ānuenu course menu

### RAINBOW CEVICHE\*

citrus cured catch of the day,  
onion, jalapeno, cilantro,  
cucumber, carrot, bell pepper

### MIXED GREEN SALAD

maunawili mix greens

### WHOLE MAINE LOBSTER

*choice of 1 1/4 pound*

*steamed*  
drawn butter

or

*grilled*  
sauce vierge

or

*stir-fried*  
black bean or oyster sauce

accompanied with nasi goreng

## ‘ono loa course menu

### PACIFIC TIGER SHRIMP

pan seared, garlic shoyu butter

### MIXED GREEN SALAD

maunawili mix greens

### DAY BOAT CATCH\*

*choice of*

*lemon butter caper*

or

*kabayaki beurre blanc*

or

*lemon brown butter*

accompanied with nasi goreng

### LILIKOI CHEESECAKE

fresh berries

62

## ali'i course menu

### AHI POKE\*

onion, shoyu, green onion oil

### MIXED GREEN SALAD

maunawili mix greens

### MOI\*

*choice of*

*steamed*  
steamed chinese style, cilantro,  
ginger, green onion, shoyu

or

*grilled*  
sauce vierge

or

*crispy*  
ponzu, lemon

accompanied with nasi goreng

### CHOCOLATE CRUNCH

fresh berries

57

### CREME BRULEE

vanilla ice cream

67



## raw bar

### OYSTERS\* 18

1/2 dozen

*choice of:* kumamoto, fat bastard,  
kushi or shigoku

### ALASKAN KING CRAB LEGS 28

1/2 pound

### JUMBO PACIFIC SHRIMP 16

3 pieces

### MAINE LOBSTER 34

1 1/4 pound

## salads & soup

### HEARTS OF PALM & SHRIMP SALAD 22

maunawili greens, watermelon radish,  
lime cilantro dressing

### CAJUN AHI NICOISE SALAD\* 24

romaine, haricot vert, fingerling potato,  
egg, olive, tarragon vinaigrette

### MAUNAWILI MIXED GREEN SALAD 12

### CAESAR SALAD 12

### NEW ENGLAND CLAM CHOWDER 12

sourdough bowl

## starters

### AHI POKE\* 16

onion, shoyu, green onion oil

### FIRE SEARED SHIROMI\* 18

namasu, jalapeno, ponzu

### RAINBOW CEVICHE\* 16

citrus cured catch of the day,  
onion, jalapeno, cilantro, cucumber,  
carrot, bell pepper

### SEARED CAJUN AHI\* 18

onion, garlic, spicy aioli, ponzu

### PACIFIC SHRIMP SAUTE 20

garlic white wine butter, garlic toast

### CHEESE & CHARCUTERIE BOARD\* 32

chef's assorted selection of domestic &  
international cheeses, cured meats, fresh  
berries & crackers, prepared for two

### MINI LOCO MOCO\* 15

beef & rice croquette, quail egg, demi

### ARABIKI SAUSAGE 12

whole grain mustard, ketchup

### SEAFOOD DYNAMITE 20

pacific shrimp, calamari, bay scallop,  
zucchini, hamakua mushroom,  
caramelized onion

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### PENN COVE BLACK MUSSELS 12

1/2 pound

#### *steamed*

japanese style sakamushi

or

#### *mediterranean*

white wine, garlic, butter

or

#### *fricasee*

tomato, garlic, cream, butter

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### MANILLA CLAMS 12

1/2 pound

#### *steamed*

japanese style sakamushi

or

#### *mediterranean*

white wine, garlic, butter

or

#### *fricasee*

tomato, garlic, cream, butter

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### KONA ABALONE 18

1/4 pound

#### *saute*

garlic shoyu butter

or

#### *grilled*

shoyu, sake

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## mains

**DAY BOAT CATCH\*** MP  
chef's nightly preparation

**MISO BUTTERFISH\*** 28  
nishime

**SEAFOOD BOUILLABAISSE  
FOR TWO** 99  
whole maine lobster, king crab leg,  
langoustine, pacific shrimp, black  
mussels, manila clams, scallop, calamari,  
tomato lemongrass broth

**PASTA VONGOLE** 18  
manila clams

**MARINARA PASTA** 16

**NEW YORK STEAK\***  
port wine demi glace, saute vegetables  
**6 ounces** 21  
**8 ounces** 28  
**12 ounces** 42  
**24 ounces** 84

**CHERMOULA MARINATED  
LAMB CHOPS\*** 24  
two pieces, balsamic vinegar, cilantro,  
garlic, ginger, lemon, red wine reduction

**CHICKEN BREAST** 24  
hamakua & porcini mushroom cream,  
seasonal vegetables

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**MOI\*** 28  
pacific threadfin

*steamed*  
steamed chinese style, cilantro, ginger,  
green onion, shoyu  
or  
*grilled*  
sauce vierge  
or  
*crispy*  
ponzu, lemon

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**ALASKAN KING CRAB LEGS** 28 | 48  
1/2 pound | 1 pound

*steamed*  
drawn butter  
or  
*grilled*  
sauce vierge  
or  
*stir fried*  
black bean or oyster sauce

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**MAINE LOBSTER** 34  
1 1/4 pound

*steamed*  
drawn butter  
or  
*grilled*  
sauce vierge  
or  
*stir fried*  
black bean or oyster sauce

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## sides

**NASI GORENG** 12  
malaysian style seafood fried rice

**TRUFFLE RISOTTO** 12

**TRUFFLE FRIES** 12

**STEAMED RICE** 3

**GARLIC TOAST** 5

**ONIGIRI** 4  
choice of: salmon or ume

