

SNACKS

BLUE CRAB 8 each
Lemon aioli, toasted brioche bite

SMOKED EGGPLANT 4 each
Oven dried tomato jam, thyme leaves,
toasted brioche bite

KUSSHI OYSTER 24, 6 pieces
Ponzu

SMALL PLATES

SESAME TUNA TATAKI 19
Sweet ginger dressing, chili oil, daikon,
yuzu aioli, pickled onion

AGEDASHI TOFU 14
Compressed Japanese cucumbers, chili
daikon, ginger soy dashi, fried garlic
ginger butter, crispy potatoes, snap peas

SEARED SCALLOPS 18
Edamame hummus, coconut curry,
pickled chilies, lime, cilantro

GRILLED TAKO 16
Cauliflower, black garlic, sea grapes,
puffed rice, smoked ikura

SENSEI FARMS HYDROPONIC
LETTUCE 14
Avocado, tomatoes, sesame seeds, tofu
croutons, fresh herbs, edamame, wafu
dressing

LARGE PLATES

HOUSE MADE SQUID INK PASTA 26
Scallops, crab, shrimp, uni, shellfish nage,
toasted bread crumbs

PAN ROASTED KAMPACHI 29
Ginger butter, crispy potatoes, snap peas

STEAMED ONO 34
Thrive Farm Negi, ginger, chilies, ogo,
local watercress, coconut Jasmine rice

GRILLED HEBI 33
Kahuku cream corn, chard tomato relish,
Thrive Farm kale

SURF & TURF 95
Slow braised prime beef short rib, butter
poached king crab, maitake mushrooms,
potato puree

HONEY UMEBOSHI DUCK BREAST 29
Smoked dates, citrus, sansho pepper,
duck jus

PRIME NEW YORK STRIP 12oz 58
Hamakua mushrooms, asparagus, roasted
ginger jus

SOMETHING SWEET

MACADAMIA OLIVE OIL CAKE 14
Pineapple, rum caramel, coconut gelato
CHOCOLATE CREMEUX 15
Hawaiian sea salt, cookie crunch, vanilla
chantilly cream, chocolate sauce

SUSHI ROLLS

SPIDER ROLL 22

Soft shell crab, creamy yuzu, avocado, cucumber, tobiko

TIGER ROLL 24

Alaskan crab, tempura shrimp, cucumber, tempura crunch, New Zealand King salmon

FIRECRACKER ROLL 24

Alaskan crab, ahi, ogo, habanero masago

SPICY TUNA ROLL 20

Ahi, shichimi pepper, cucumber, yuzu, radish sprouts

WAI'OLU RAINBOW ROLL 21

Ahi, Hamachi, New Zealand King salmon, avocado, Alaskan crab

SUSHI OMAKASE

Chef's selection of nigiri and sashimi

6 pcs 30 8 pcs 40 12 pcs 55

SASHIMI 3 pcs / NIGIRI 2 pcs

HAWAIIAN AHI 15 / 10

NEW ZEALAND KING SALMON 12 / 8

SCALLOPS 16 / 8

HAMACHI 15 / 10

SWEET SHRIMP 21 / 14

TIGER SHRIMP 15 / 10

MACKEREL 12 / 8

LOCAL SNAPPER 12 / 8

FRESH WATER BBQ EEL 12 / 8

UNI Market Price nigiri only

SALMON ROE 10 nigiri only

FLYING FISH ROE 9 nigiri only

SPECIALTY COCKTAILS

ILIKEA'S MAI TAI 15

Awarded the title of World's Best Mai Tai, created using: Bacardi 8, amaretto, canton ginger liqueur, kaffir lime, sour and caramelized pineapple, topped with pineapple-Bacardi sorbet

MAUI MULE 14

Maui Organic Ocean Vodka, sweet ginger puree, fresh lime, lemon lime soda

FIDD STREET FIZZ 14

Fidd Street Gin, shiso simple syrup, cucumber foam

IN-YO OLD FASHIONED 15

Maker's Mark Bourbon, vanilla bean, orange peel, chocolate bitters

WAI'OLU MARTINI 15

New Amsterdam Vodka, Malibu Coconut Rum, Infused with fresh pineapple, lychee, vanilla bean and passion fruit

NON-ALCOHOLIC REFRESHERS

LYCHEE FIZZ 9

Lychee puree, fresh lemon juice, topped with sparkling water

ISLAND SUNSET 9

Caramelized pineapple, orange juice, mango puree, grenadine

POLYNESIAN PARADISE 9

Guava, hibiscus, fresh lime, ginger ale

STRAWBERRY PEACH LEMONADE 9

Fresh strawberries mixed with white peach puree, fresh lemon juice

COCONUT LIMEADE 9

Fresh lime juice, coconut syrup

WHITE WINE BY THE GLASS

CRISTALINO 12
Brut Cava, Penedes, Spain

TAITTINGER 24
Brut La Francaise, France

KIM CRAWFORD 13
Sauvignon Blanc, Marlborough, New Zealand

LA CREMA 13
Chardonnay, Sonoma, California
ROMBAUER 18
Chardonnay, Carneros, California

RED WINE BY THE GLASS

EVOLUTION 14
Pinot Noir, Willamette Valley, Oregon

DECOY 14
Cabernet, Sonoma, California

JUSTIN 17
Cabernet, Paso Robles, California

MARKHAM 13
Merlot, Napa Valley, California

BEER

WAIKIKI BREWING COMPANY 7
Skinny Jeans IPA DRAFT
Craft Light DRAFT

OLA BREW 7
Ma'a Island Lager DRAFT

ASAHI DRAFT 7

MAUI BREWING COMPANY 7
Bikini Blonde

SAKE 300ml BOTTLE

NAGARAGAWA 24
Junmai Ginjo

KUBOTA SENJYU 28
Ginjo

HAKKAISAN 32
Junmai Daiginjo

KUBOTA MANJU 58
Junmai Daiginjo