

apas, small plates to share...

ahi poke bowl

unique blends over furikake sushi rice with nori sheets

two to choose from:

spicy tuna with ginger & chili mayo **or**
'ono signature poke with fresh fennel & preserved lemon

avosh & dips

housemade crisp lavosh, seeded & furikake edamame guacamole & asian baba ganoush

chilled prawns, lime olive oil, alaea sea salt

sweet pepper, fennel & olive salad

smoked new zealand king salmon

hot smoked & chilled, horseradish cream balsamic vinegar

california roll

pickled ginger, wasabi, soy sauce

calamari & rock shrimp

crisp strips of tender calamari & rock shrimp tomato & black soy bean salsa

spicy stir fried edamame

served hot in the pod

hai spiced chicken wings

coconut-ranch dipping sauce, veggie sticks

alua pork sliders

ginger pickled cabbage, pineapple bbq sauce purple sweet potato chips

chips & fries...

aked chicken nachos, large plate to share

jack & cheddar cheese, grilled chicken guacamole, salsa & sour cream

chips & chipotle salsa

crisp tortillas & salsa with a smoky kick

fries

shichimi togarashi, spicy! **or**
furikake **or**
salt & malt vinegar (served on the side)

11.

7.

9.

12.

10.

11.

6.

10.

9.

14.

5.

5.

soup...

tomato & portuguese sausage

7.50

lemongrass chicken noodle

ginger, veggies & thai basil

7.

large bowl with wontons

add 4.50

mix it up!

with a cup of soup of your choice & either half a sandwich or salad from our inspiring selection.

16.

more than salad...

[available as a half salad with soup for the perfect balance

kamuella tomato grilled with surfing goat dairy cheese

watercress, endive, kula onion, basil leaves sun-dried tomato vinaigrette

15

paniolo cobb [

romaine, watercress, maytag blue cheese tomato, avocado, chicken breast, pipikaula hard cooked egg, chives, dijon-sherry vinaigrette

17.

loco moco salad

chorizo sausage patty, poached egg haiku asian mix greens, fingerling potato roasted red bell peppers, grape tomato coconut-chili ranch dressing

16.

shichimi spice seared rare ahi salad

asian greens, crispy noodles, orange hearts of palm, tomato, ginger-shoyu vinaigrette

24.

albacore tuna salad [

haiku greens, caper berries, grape tomatoes hard cooked egg, lavender vinaigrette

15

haiku greens and veggies

selection of house dressings

9.

caesar salad [

with grilled chicken breast

add 4.

11.

with spicy seared rare ahi

add 7.

signature sandwiches...

[available as a half sandwich with soup

served with french fries **or** maui chips
or tri-color tortilla chips

**substitute a side of
fruit or haiku greens** add 3.

flat iron steak sliders

grilled prime beef flat iron steak
sautéed onion & peppers
blue cheese horseradish-cilantro cream

16.

grilled chicken ciabatta

asiago cheese, mushrooms, basil leaves
sun-dried tomato cream

15.

veggie focaccia [

grilled portabella mushroom, eggplant
zucchini, roasted peppers, haiku asian greens
surfing goat dairy goat's cheese

15.

furikake seared ahi on sesame focaccia

served open faced with pickled daikon
wasabi cream

18.

ahi lettuce wrap with sliced furikake seared ahi

pickled daikon, wasabi cream

17.

fish tacos [

two flour tortillas with cheddar
salsa, lime cabbage slaw, chipotle cream

16.

southwestern smoked turkey wrap

multi-grain flatbread, haiku greens, pecans
dried apricots, provolone, chipotle cream

15.

grilled five cheese sandwich [

artisan sourdough bread
tomato, garlic & portuguese sausage ragout

14.

b.l.t on organic wheat bread [

kamuella tomato, thick cut bacon, asian mix
lettuces, cracked pepper & mayonnaise

side of guacamole add 2.

13.

b.e.l.t. ~ add a fried egg to our b.l.t.

15.

artisan turkey & cheddar [

or albacore tuna salad sandwich [

crisp lettuce, tomato and herb mayonnaise on
artisan organic wheat bread

15.

burger...

beef or garden burger

with swiss, cheddar or american cheese

toppings (each) add .75

bacon, sautéed onion or sautéed mushrooms

14.

pizza & flat bread...

pepperoni, mushroom & onion pizza

four cheese & tomato sauce

17.

beef tenderloin & shiitake flatbread

grilled asiago flatbread
topped with pan flashed beef tenderloin
shiitakes & asian greens

18.

asiago flatbread strips

tomato dipping sauce

9.

margarita pizza

tomato, parmesan & fresh italian basil

16.

roasted veggie pizza

mushroom, zucchini, eggplant & tomato

17

chicken and spiced eggplant pizza

baked flatbread with asian baba ganoush
tomato, grilled peppers, tender spiced chicken
& fried chick peas
haiku greens with lime dressing

17.

plate lunch...

grilled hanger steak

teriyaki glazed, kim chee
rice **or** fries **or** haiku greens salad

24.

smoked new zealand king salmon

horseradish cream, haiku greens, caper berries
grape tomatoes, hard cooked egg
balsamic vinaigrette

24.

hawaiian catch of the day

paired with haiku greens and veggie salad
dijon-sherry vinaigrette

22.

kamali'i menu...

(children ages 6 to 12 years)

tapas, small plates

calamari & rock shrimp

crisp strips of tender calamari & rock shrimp
tomato & black soy bean salsa

5.50

thai spiced chicken wings (3 pc)

coconut-ranch dipping sauce, veggie sticks

6.

kalua pork sliders

ginger pickled cabbage, pineapple bbq sauce
purple sweet potato chips

4.50

fries

2.50

salad & sandwiches...

paniolo cobb

romaine, watercress, maytag blue cheese
tomato, avocado, chicken breast, pipikaula
hard cooked egg, chives, dijon-sherry vinaigrette

8.50

albacore tuna salad

haiku greens, caper berries, grape tomatoes
hard cooked egg, lavender vinaigrette

7.50

caesar salad

grilled chicken breast add 2.

5.50

flat iron steak sliders (2 pc)

grilled prime beef flat iron steak
sautéed onion & peppers
blue cheese horseradish-cilantro cream

12.

fish taco (1 pc)

flour tortilla with cheddar
salsa, lime cabbage slaw, chipotle cream
tortilla chips or french fries

8.

b.i.t on organic wheat bread (one half)

kamuela tomato, thick cut bacon, asian mix
lettuces, cracked pepper & mayonnaise

6.50

artisan turkey & cheddar (one half)

or albacore tuna salad sandwich (one half)
crisp lettuce, tomato & herb mayonnaise on
artisan organic wheat bread

7.50

plate lunch...

hawaiian catch of the day

paired with haiku greens and veggie salad
dijon-sherry vinaigrette

11.

beer...

draft beer

ask about our selection on tap

5.50/6.50

bottle

6.50

bud light

miller light

budweiser

firerock pale ale

tecate (can)

coors light

micheLOB ultra

guinness

kona longboard lager

sierra nevada pale ale

st. pauli girl ~ non-alcoholic

bottle

7.50

corona

amstel light

blue moon

kirin

heineken

newcastle brown ale

can ~ local favorite brewed in lahaina, maui

7.50

maui brewing company

big swell ipa

coconut porter

sake

otokoyama

2

tropical drinks...

9.75

lava flow

creamy blend of light rum, coconut syrup, fresh bananas & pineapple surrounded by a strawberry swirl

mai tai

light rum, orange curacao, orgeat syrup, orange & pineapple juices with a float of dark rum

tropical monkey

fabulous blend of vodka, irish cream, coconut syrup & fresh banana

blue hawaii

mixture of vodka, blue curaco, pineapple juice & sweet n' sour

westin sunset

spiced rum, pineapple & cranberry juices over ice

gecko cooler

tangy blend of vodka, midori & lemonade

island daiquiri

refreshing blend of light rum and sweet & sour
choice of: strawberry, banana, mango or lime

sweet lorraine

blend of light rum, sweet n' sour, papaya & passion fruit syrups surrounded by a strawberry swirl

tropical drinks...

mojito

11.25

light rum, fresh mint, fresh squeezed lime with maui cane syrup

volcano

12.

frozen mixture of light rum, dark rum, brandy, orange and pineapple juices and grenadine with a float of 151 rum

wines...

sparkling

glass btl

kenwood 'yulupa' cuvee brut, ca 32.

domain chandon, brut, napa county, ca 45.

whites

nobilo, sauvignon blanc, marlborough, n.z. 9. 36.

lumina ruffino, pinot grigio, tuscan, italy 10. 40.

kendall-jackson, vintner's reserve, riesling, ca 10. 40.

mcwilliams, chardonnay, n.s.w. australia 8. 32.

kendall-jackson, chardonnay, santa rosa, ca 10. 40.

bv, "century cellars" chardonnay, ca 7. 28.

sycamore lane, white zinfandel, napa, ca 7. 28.

valley of the moon, rosé, sonoma, ca 8. 32.

reds

mcmurray ranch, pinot noir, sonoma coast, ca 10. 40.

mcwilliams, merlot, s.e australia 8. 32.

painted hills, merlot, sonoma, ca 7. 28.

mcwilliams, cabernet sauvignon, s.e. australia 8. 32.

louis martini, cabernet sauvignon, sonoma, ca 10. 40.

canyon road, cabernet sauvignon, ca 7. 28.

penfolds, thomas hyland, shiraz, so. australia 10. 40.

ravenswood, zinfandel, lodi, ca 10. 40.