

Ocean Fresh

Opakapaka marinated in coconut milk and lime, Tahitian style.
Served in a fresh Maui coconut.

Traditional Sashimi
with wasabi root & soy sauce dip.

Ahi Poke
Marinated in Shoyu & chopped onion.

Onaga Ceviche
Marinated in lime, cilantro, chili pepper.

Hawaiian Octopus Carpaccio



Shrimp & Shellfish

New Caledonia Blue Prawns in Tahitian Vanilla Bean and coconut milk sauce.

Wild Shrimp Won Tons with macadamia nut dipping sauce.

Wasabi crusted Calamari with sautéed Kula vegetables and heirloom beans.

Kusshi Oysters on the half shell with papaya mignonette.

Appetizers

Seared Ahi Sashimi with pineapple tamarind sauce.

Mama's Macadamia Nut Crab Cakes with fire and ice relish.

Pacific Clams, Kalua pork and Kimchee.

Seared Beef Polynesian served in a grilled ripe papaya.

Soups & Salads

Polynesian Lobster Soup with coconut, spinach and breadfruit crisp.

Maui Onion Soup with Vermont cheddar cheese.

Green Salad of Waipoli Baby Romaine lettuce and Fresh Heart of Palm
with Reggiano Parmesan vinaigrette.

Maui Tomato and Onion with Macadamia Nuts and Point Reyes Blue Cheese.

Sashimi Salad with crispy won ton strips, Hana pohole fern and wasabi goat
cheese
with roasted Sesame Seed, Maui honey and Dijon Mustard dressing.

An 18% Service charge will be added for parties of seven or more

Today's Fish

Ono caught by Shawn Connors trolling in the Alenuihaha Channel
Upcountry style with caramelized Maui onion, avocado and jasmine rice.

Deep-water Ahi caught aboard the fishing vessel "Sapphire"
Peppercorn grilled with Hamakua mushroom sauce and breadfruit- potato mash.

Onaga caught by Willy Kitada off the backside of Haleakala
Sautéed with Haiku tomatoes, white wine, garlic and capers.

The above fish available simply grilled, with tropical fruit salsa

Mahimahi caught by Shawn Boneza along the north shore of Maui
Stuffed with lobster, crab, Maui onion and baked in a macadamia nut crust.

Ahi, Ono and Mahimahi sautéed in Panang Curry and coconut milk
With Mama's mango chutney, heart of palm, macadamia nuts and jasmine rice.

Whole Bone-in Fish

Moi – The King's Fish

Wok fried whole fish with Kula vegetables and papaya-lychee black bean sauce.



Land & Sea

Pacific Blue Prawns and Macadamia nut crusted Pork Tenderloin
with poha berry sauce and coconut rice.

Bouillabaisse – Onaga, lobster, shrimp, scallops, shellfish and angel-hair pasta
simmered in a tomato-saffron broth, with garlic rouille.

Lau-Lau – Mahimahi, Salmon, Pork and Luau Leaf cooked in a Ti Leaf Package,
with grilled Hana banana, tropical fruit and coconut milk.

Crispy Kalua Duck with Mango-mui glaze and baby bok choy.

Vegetarian Napoleon - Maui tofu, Haiku tomato, Kula corn, Hamakua mushrooms.

Painted Hills Natural Filet Mignon with mushroom bordelaise sauce, taro cake.

Tristan Island Lobster Tail from the most isolated inhabited island in the world.

Filet Mignon and Lobster Tail